

milkHAUS

Sprummer menu
October - November

Welcome to Milk HAUS, a wholefoods canteen delivering fresh, honest and simple food, free of toxins, preservatives and anything artificial. We grow as much as we can in our garden, and work with locally and ethically minded producers to offer you seasonal and sustainable and fun food.

Please enjoy our garden, chickens and sprummer menu.

BREAKFAST

Served 9-11.30am

Raspberry tart

Semolina + raspberry custard tart with elderflower syrup 18.00

Kale and cheese pikelets

Kale + white cheese pikelets + walnut + semi dried tomato pesto + dressed garden leaves 18.00

Tofu fries

Baked tofu fries + wilted garlic greens + pickled kohlrabi + cabbage salad + curry lime dressing 20.00

Turmeric eggs

Turmeric fried eggs + minted yoghurt + wilted garlic greens + warm flatbread 20.00

Gruyere cheese sandwich

Pan fried gruyere cheese sandwich + fried egg + horseradish cream + charred asparagus 25.00

Fried eggs

Fried eggs + toasted sourdough + butter 12.00

Toast

Sourdough/ fruit toast 8.00

Danish nut and seed loaf (GF) 9.00

+ *butter / apricot cardamom jam/ honey/ vegemite/marmalade*

Sides

Bacon + 8.00

Lamb rosemary
chipolatas +8.00

Roasted garlic
mushrooms +6.00

Wilted greens +6.00

milkHAUS

Sprummer menu
October - November

LUNCH

Served from 12-1.30pm

Za'atar cauliflower salad

Warm cauliflower salad + puy lentil + cucumber + medjool dates + pinenuts + pomegranate seeds + dressed garden leaves + curry lime dressing 21.00

Enjoy with 2020 Ngeringa Petillant Naturel G 12.00 B \$50

Beetroot + goats cheese tart

Roasted beetroot + goats cheese tart + horseradish creme fraiche + dressed garden leaves 22.00

Enjoy with 2018 Stone Cottage 'Rose' Woodstock NSW G 10.00 B 46.00

Gnudi

Ricotta + parmesan gnudi + toasted hazelnut sourdough crumbs + roasted garlic mushrooms + lemon zest + dressed garden leaves 24.00

Enjoy with 2019 Mac Forbes Riesling G 11.00 B 48.00

SARDINE BRUSCHETTA

Ortiz sardine bruschetta + shaved fennel + radish + celery leaf salad + toasted sourdough bread 25.00

Enjoy with 2019 Mac Forbes Chardonnay, Yarra Valley G 11.00 B 48.00

BEEF SKIRT

Marinated beef skirt + charred asparagus + kale and white cheese pikelet + semi dried tomato + toasted walnut salsa + dressed garden leaves 25.00

Enjoy with 2017 Stone Cottage 'Chambourcin' Woodstock NSW G 11.00 B 46.00

Little folks

Toasted cheese 6.00

Toasted ham + cheese 7.00

milkHAUS

DRINKS MENU

Alcoholic beverages (available after 11am)

Our wines and beers have been chosen for their minimal intervention, made with great integrity and purpose.

SPRITZER

South Coast Distillery gin + lemon soda + fresh rosemary G 18.00

SPARKLING

2020 Ngeringa Petillant Naturel G 12.00 B \$50

WHITE

2019 Mac Forbes Riesling G 11.00 B 48.00

2018 Two Tonne 'Ziggurat Riesling' Tamar Valley TAS B 63.00

2018 Ravensworth Pinot Gris, Murrumbateman NSW

2019 Mac Forbes Chardonnay, Yarra Valley G 11.00 B 48.00

2017 Denton Shed 'Chardonnay' Yarra Valley VIC G 13.00 B 58.00

ROSE

2019 Minimum Sangiovese Rosato Tahbilk VIC B 48.00

2018 Stone Cottage 'Rose' Woodstock NSW G 10.00 B 46.00

RED

2018 Fickers 'Pinot Meunier' Yarra VIC B 54.00

2017 Stone Cottage 'Chambourcin' Woodstock NSW G 11.00 B 46.00

2018 Minimum Sangiovese Syrah B 50.00

BEER + CIDER

Stone + Wood 'Pacific Ale' 330ml 4.4% 9.00

O'Briens Lager GF 330ml 4.5% 9.00

Willie Smith Organic Apple Cider 335ml 5.4% 10.00

Non-alcoholic beverages (all day)

Cold press juices 8.50

Daily fruit smoothie 7.50

Milkshake (chocolate or vanilla bean) Kids 2.50 Reg 4.50

Soda water G 3.00 B 5.00

Lake Conjola lemon soda G 4.00 B 7.00

COFFEE / TEA

Flat white / cappuccino / latte Reg 4.20 Lg 4.70

Piccolo / macchiato 3.50

Espresso 3.00

Mocha / Hot cocoa 4.70

Long black 4.00

Turmeric almond latte 5.20

Extra shot
+.50

Soy Bonsoy
+.50

Milk HAUS almond milk
+1.20

Swiss water decaf
+1.20

Pot of brewed sticky 'real chai' 6.70

Pot of tea 5.00

English Breakfast / French Grey / Rise + Shine /
Sencha Green / Minty / Chamomile + Lavender