

milkHAUS

Welcome to Milk HAUS, a wholefoods garden to plate canteen growing produce and working with local and ethically minded growers and producers to curate a seasonal, sustainable and mouth-watering menu.

When you order at the counter, please let us know your table number and any dietary requirements and we will do our absolute best to accommodate. We cook our meals to order, with love and most importantly from our heart.

We hope you enjoy our Winter 2021 menu.

BREAKFAST | 8.30am – 10.45am

Each season we showcase eggs cooked one way. This season it's fried.

Nordic porridge bowl | spiced porridge + orange maple infused pear + currants + hemp seeds + toasted almond flakes + your choice of milk (V, vegan, DF) \$16 (*Soy or HAUS made almond +\$1*)

Lemon myrtle French toast | roasted pear + citrus infused maple syrup + macadamias + mascarpone (V) \$18

Roasted shrooms | garlic + thyme mushrooms + fried egg + whipped Persian fetta on sourdough toast + hazelnut crumb + parmesan (V) \$18*

Smoky bacon beans | beans + wilted greens + parmesan herb bread crumb + slice sourdough toast \$20* (*cooked with nitrate free smoked bacon*)

Turkish eggs | 2 fried eggs on flat bread + whipped Persian fetta & sumac + black sesame seeds + avocado + wilted greens \$22*

Milton eggs | 2 fried eggs on sourdough toast \$14*

Breakfast sides

Extra Milton egg (fried) \$4

Wilted greens \$6

Roasted mushrooms \$6

Preservative free + nitrate free bacon \$8

Lamb + rosemary chipolatas (3) \$8

Toast

Kracken sourdough toast, (2 slices) 8

Kracken fruit toast (2 slices) \$8

HAUS GF seed + nut bread (2 slices) \$9

+ choice of apricot jam / strawberry jam / marmalade / honey / vegemite

Lunch | 12.00pm – 2pm

Soup of the day | hearty bowl of soup + slice of sourdough toast \$16*

Winter tart | Jerusalem artichoke + cavolo nero + blue cheese + toasted walnut + dressed garden leaves (V) \$23

Gozleme | mushroom + manchego + cauliflower, Spanish onion & walnut tabouli + toum + tomato chutney + dressed garden leaves (V) \$24

Cauliflower lentil dhal bowl | roasted cauliflower + lentils + toasted coconut flakes & yogurt + coriander salsa + fragrant steamed rice (V, Vegan, GF, DF) \$25

Beef ragu | slow cooked beef ragu on fresh pappardelle pasta + parmesan + slice of sourdough toast \$27*

Pulled pork | slow cooked pork on flat bread + smoked paprika labne + cabbage, kolrabi, walnut and apple slaw + HAUS pickles + dressed garden leaves \$27 (can be GF)

Lunch sides

Dressed garden leaves SML \$6 / LRG \$9

Ted's lamb + rosemary chipolatas (3) \$8

Little folks – toasties available on breakfast + lunch menu

Tasty cheese \$6

Tasty cheese + ham \$7

*Substitute HAUS GF seed + nut bread +\$2

V + vegetarian | DF = Dairy Free

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COLD BEVERAGES (all day)

HAUS daily fresh juice	8.50	
Cold press bottle juice (orange, apple, green)	8.50	
HAUS daily smoothie	7.50	
Milkshake (vanilla, chocolate)	Kids 3.00	Reg 6.00
Daily iced tea	6.00	
Kombucha	5.00	
Soda water	G 3.00	B 5.00
Lemon soda	G 4.00	B 7.00

COFFEE / TEA

Flat white / cappuccino / latte	Reg 4.50	Lg 5.00
Piccolo / macchiato / espresso	3.50	
Long black	4.00	
Turmeric almond latte	5.50	
Iced latte	5.50	
Iced long black	5.00	
Mocha / hot cocoa	Kids 3.00	Reg 5.00
Pot of brewed sticky 'real chai'	6.70	

Pot of tea 5.00
*English breakfast / Earl Grey / Green Sencha Jasmine & Rose / Hibiscus
 Lemon Myrtle / Digest (peppermint + licorice + fennel + calendula) /
 Energise (lemongrass + papaya + ginger + cinnamon)*

Extra shot +0.50	Soy Bonsoy +0.50	HAUS almond milk +1.20	Swiss water decaf +1.20
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ALCHOLIC BEVERAGES (AVAILABLE AFTER 10AM)

Lemon gin spritzer	G 15.00
Negroni	G 15.00

SPARKLING

2020 Ngeringa Petillant Naturel		B 50.00
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WHITE

2020 Adelina Riesling, Clare Valle, SA	G 12	B 50.00
2019 Denton Shed Chardonnay, Yarra Valley, VIC	G 12.00	B 50.00
2020 Ravensworth Bianco, Margaret River, WA		B 52.00

ROSE

2019 Stone Cottage Rose, Woodstock, NSW^	G 10.00	B 46.00
2019 Minimum Sangiovese Rosato Tahbilk, VIC		B50.00

RED

2018 Fickers Pinot Meunier, Yarra Valley, VIC		B 54.00
2017 Stone Cottage Chambourcin, Woodstock, NSW^	G 10.00	B 46.00

BEER + CIDER

Stone + Wood Pacific Ale	9.00
O'Brien's Lager GF	9.00
Willie Smith Organic Apple cider	10.00

^Local wine



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