



LE MIEL
et la lune

COFFEE

White / Black 4.5
Mocha 5
Iced black 6.9
Iced latte 7.5
Iced vanilla latte 7.9
Iced mocha 7.9
Affogato 6

NON-COFFEE

Signature matcha latte 6
House brewed chai latte (Prana Chai) 6.5
Hot chocolate (Mork 70 % Dark) 6.5
Yuzu honey tea 6.8
Signature iced matcha 7.9
Iced chai (Prana Chai) 7.9
Iced chocolate (Mork 70% Dark) 7.9
Yuzu-ade 8

alternative milks / extra shot /
size up / decaf 1
ice cream 2

TEA

English breakfast / French earl grey / Honeydew green / Peppermint /
Lemongrass ginger / Rooibos (organic & decaf) 5.8

FRESHLY SQUEEZED JUICE

Orange / Apple 9
Apple, carrot, ginger 9.9
Beetroot, carrot, apple, ginger 9.9

SMOOTHIE

Banana 9.9
Raw cacao & banana 10.5
Raspberry & banana (dairy-free) 10.5
Super food blend (dairy-free) 11
(Banana, kale, spinach, date, puffed quinoa, almond)

FIZZ

Coke - classic / zero 4.5
Sparkling mineral water 5.5
Bong-bong (Korean grape juice) 5
Gal-bae (Korean pear juice) 5



lemiel.etalune



LEMIEL ET LA LUNE

Please note a 10% surcharge applies
on weekends and a 15% surcharge
applies on public holidays.

ALL DAY MENU

WINTER SPECIAL

Housemade pork & chive dumpling soup 26
+ rice 3

Sweet corn fritter 26
served with bacon, crushed avo, greek yogurt & housemade tomato relish

Grilled salmon salad bowl 26
served with rice, seasonal veggies, pickled radish, edamame, seasoned crispy seaweed,
sesame oil & soy sauce
(gf) - no soy sauce

Avo salad bowl (ve) (vg) 25
served with rice, seasonal veggies, pickled radish, edamame, seasoned crispy seaweed,
sesame oil & soy sauce
(gf) - no soy sauce

Crispy chicken sando 19.8
Your choice of classic or k-spicy:
- classic: with housemade ranch, lettuce on brioche bread
- k-spicy: with housemade honey chilli sauce, lettuce, pickled radish on brioche bread
+ chips 3

Bibimbap 26
served with seasoned veggies, fried egg, eggplants, radish kimchi-slaw, carrot,
mountain herbs, lettuce & sesame seeds, arranged over rice.
Mix it wth housemade Korean-style chili paste [go-chu-jang] served on side.

*Choose one for Bibimbap:

- Beef bulgogi
- Spicy tofu (ve)
- Spicy tofu (vg) - no egg

SIDES

extra poached or fried egg 2.5 / extra scrambled egg 4
extra toast - sourdough or multigrain 2 / gluten free 2.5
sauteed spinach / roast tomatoes / onion jam / meredith feta / crushed avo 4
chorizo / smoked salmon / bacon / sautéed mushroom / halloumi 5
house made grilled cured salmon 7.9 / hashbrown 3

Bowl of chips 8.9
housemade ranch / honey chili sauce / tomato relish 1.8

Fried eggplant with miso and carrot gnocchi (ve) 19.8

Toast 9
your choice of sourdough, multigrain +1, or gluten free toast +2
comes with butter AND your choice of ONE condiment: jam, vegemite or peanut butter
+ additional condiment 1.5

Fruit toasts with butter 10.5

Avocado and a poached egg on toast (ve) 19.8
served with spiced grain seeds, NUTS, sultana & sundried tomatoes

Signature brioche french toast 26
served with butterscotch bananas, bacons & pistachio

Free range eggs on toast (ve) 14
your choice of poached, scrambled or fried eggs on sourdough toasts
-Add your choice of sides from the list below

Vegan big breakfast (vg) 26
on gluten free toasts with crushed avo, sauteed mushrooms,
roast tomatoes, hashbrown & sauteed greens

Big breakfast 26
your choice of poached, scrambled or fried eggs on sourdough toasts
with sautéed mushrooms, bacons, chorizo & hashbrown

Vegetarian big breakfast (ve) 26
your choice of poached, scrambled or fried eggs on sourdough toasts
with crushed avo, sauteed greens, sauteed mushrooms & hashbrown

Smoked salmon & chilli scrambled eggs on toast 26
served with spinach & meredith feta on sourdough toasts

Kimchi-bacon scrambled eggs on toast 25
served on sourdough toasts with crispy shallots

Please inform your waitperson of any dietary requirements.
vg -vegan ve -vegetarian gf - gluten free