

BRUNCH

SMASHED AVOCADO v, vegan-op gf-op 23
Multigrain toast, yuzu citrus gel, pickled kohlrabi, goats' cheese and soft herbs.

Add poached egg 3.5

CHILI SCRAMBLE v, gf-op 24
Harissa chilli scramble egg on Turkish pita roll, grated halloumi, pickled onion.

Add bacon/ sujuk 8

FRITTERS v, gf 25
Pumpkin halloumi corn fritters, poached egg, romesco sauce, herb labneh, avocado corn salsa.

Add bacon/ sujuk 8

BENNY 26.5
Smoked salmon, housemade croquettes, fennel & kale salad, poached eggs, yuzu hollandaise, crispy rice cracker & nori dust.

MUSHROOM v, vegan-op, gf-op 22
Seasonal mushroom mix, black truffle stracciatella, pickled zucchini, toasted pepitas on sourdough.

Add poached egg 3.5

TURKISH EGGS v, gf-op 24
Sujuk, poached eggs, confit cherry tomatoes, garlic spiced yogurt, smoked chili butter w/ rosemary focaccia.

CRISPY PORK BELLY 26
Twice cooked pork belly with chilli caramel, crispy noodles, Thai mango & apple salad, spiced peanuts.

WINTER BOWL ve 22
Roast brussel sprouts, broccolini, kale, peas, cashew cream, quinoa, green olives, toasted seed and current granola, miso vinaigrette.

Add haloumi 6

ONA COFFEE

BURGERS + ROLLS

ONA ROLL v-op, gf-op 18
Bacon, fried egg, pita roll, relish & cheese.

Add fries 5

BEEF BURGER gf-op 27
Slow cooked angus prime ribs, mustard slaw, crispy shallots, fried egg, koji fermented chili on brioche bun. Served with side of fries.

Add bacon 8

PRAWN ROLL 26
Potato roll stuffed with poached king prawn, Ona special hot sauce, pickled onion & iceberg lettuce.

Add fries 5

SANGAS

SMOKED HAM AND CHEESE gf-op 15
With relish.

TUNA MELT 18
Jalapeno mustard, dill pickles, hi melt cheese, chives & kewpie.

CHICKEN SCHNITZEL 18
With slaw, ONA spicy aioli on brioche bun.

Add fries 5

v - vegetarian | ve - vegan | gf - gluten free
df - dairy free | op - option

SWEET CRAVINGS

OAT PORRIDGE ve 20
With mango, rhubarb gel, hibiscus poached pear, strawberries, lemon balm & oat coconut clusters.

ONA TIRAMISU PANCAKE v 22
Hazelnut pancakes, 'Raspberry Candy' coffee cream & dark chocolate ganache.

MISO BRIOCHE FRENCH TOAST v 24
Caramelised banana, Biscoff crumb, 'Aspen' condensed milk, Kori's miso banana ice cream and seasonal berries.

SMALL PLATES

FRUIT TOAST 11
Served with butter & jam.

EGGS ON TOAST 14
Your choice of poached, fried or scrambled eggs on sourdough.

KID'S PANCAKE 14
With maple syrup, berries & ice-cream.

BOWL OF FRIES gf 10
With rosemary salt from our garden.

SIDES

Keen's free-range Eggs | Toast | Pita | 3.5
Focaccia | Hollandaise | Tomato relish |

Smashed Avocado | Sautéed Kale | 6
Halloumi | Mixed Mushroom |
Potato croquettes | Roasted brussel sprouts

Sujuk | Bacon | Cold smoked salmon 8

COFFEE

Milk Based – Full Cream, Skinny
Strong, Soy, Oat or Almond +1

sml lrg

ASPEN 5 6
Creamy with notes of milk chocolate & wafer.

MAPLE 5 6
Smooth with notes of caramel & malt.

GATEWAY 5.5 .. 6.5
Rich & decadent with notes of dark chocolate
& purple fruits.

RASPBERRY CANDY 6.5 .. 7.5
Creamy & sweet with notes of red fruit, vanilla
& white chocolate.

Ask our friendly staff about our daily flavours.

ESPRESSO 5

LONG BLACK from 5

BATCHIE from 5

DECAF from 6

MOCHA from 6

ICED COFFEE from 6.5

COLD BREW 6.5

CASCARA Bourbon | Pacamara 6

RESERVE CASCARA Geisha 9

ESPRESSO TONIC 10

KIDS DRINKS

BABYCINO 2

KID'S JUICE orange | apple 5

ICED CHOCOLATE MILK 5.5

ONA COFFEE

NOT COFFEE

63% HOT CHOCOLATE ve, gf from 5.5

RAJA CHAI ve, gf from 6.5

ZEN WONDERS MATCHA ve, gf from 7

CHAMELLIA TEA 6

English Breakfast | Earl Grey | Green |
Lemongrass | Peppermint | Chamomile

SOMAGE TEA 2 infusions

Jasmine Pearl 9

Pu erh 9

Gaba Oolong 14

COLD DRINKS

SUPAGREEN COLD PRESS JUICE

Orange 7

Cloudy apple 7

Watermelon, apple & mint 9

Green: kale, celery, apple, lemon & ginger 9

SPARKLING WATER 350| 750ml 4.5 | 7

COCA COLA | ZERO 385ml 6.5

STRANGE LOVE SODA 300ml 6

Lemon Squash | Yuzu | Mandrin |

Grapefruit | Double Ginger Beer

STAFF PICK RESERVE COFFEE

MILK BASED (SERVED IN 2 CUPS)
(BEST WITH FREEZE DISTILLED MILK + 2)

Ethiopia Koke PR14 'Amber' 14
Heirloom // CM Natural
Cherry, Yellow Peach, Hazelnut Praline

Panama Abu TN-1928 16
Catuai // Natural
Honeydew, Vanilla, Apricot, Milk Tea

Panama Franceshci 26
Geisha // Lactic Natural
Blackcurrant, Jasmine Milk Tea, Honey

ESPRESSO (SERVED IN 2 CUPS)

Ethiopia Masina 0422 'Diamond' 15
Heirloom // CM Washed
Honeysuckle, Yellow Peach, Brown Sugar

FILTER

Ethiopia Koke Lot 0722 'Jasper' 17
Heirloom // CM Natural
Lavender, Pineapple, Blackberry, Dark Choc

Peru Alto Cedruyoc 21
Geisha // Anaerobic Washed
Lilies, Nectarine, Brown Sugar, Green Tea

PASTRIES

Check out our daily cake and pastry options or
ask our friendly staff!

INSTAGRAM @ona.melbourne

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SHARING FLAVOUR
EST. 2008

10% surcharge on weekends and 15% public holiday surcharge applies.
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