



DRINKS

TEA

English Breakfast	4.5
Earl Grey	4.5
Lemon-grass & Ginger	4.5
Peppermint	4.5
Chamomile	4.5
Yunnan Green	4.5
Jasmine Pearl	4.5

HOT DRINK ALTERNATIVES

Mörk Hot Chocolate	5
Prana Chai Latte	5
Heal'r Turmeric Almond	5.5
Latte	5.5
Matcha Latte	4.5

ICED FRUIT TEA

<b>Silk Road</b>	6.5
Iced jasmine tea with coconut water, coconut jelly, fresh orange, mint and goji berries.	
<b>London Calling</b>	6.5
English breakfast, peppermint, lemon-grass, honey, lemon and apple.	

SMOOTHIES

<b>Nuts About You</b>	8.5
Peanut butter, chocolate, banana and almond milk.	
<b>Green Leaf</b>	8.5
Kale, parsley, dates, almond milk and banana.	
<b>Very Berry</b>	8.5
Summer berries, banana, cinnamon, almond milk and chia	

COFFEE

Black / White	4
Batch Brew	4
Cold Brew	4.5
Pour Over	6
+ Soy	.5
+ Almond milk	1

COLD DRINKS

Iced Chocolate / Coffee	6.5
Iced Mocha	7
Iced Matcha	7.5
Antipodes Sparkling Water	7/11
500ml / 1L	

SQUEEZED JUICE

<b>Original</b>	6.5
Apple or orange.	
<b>Green Juice</b>	7.5
Green apple, celery, lime and ginger.	
<b>Pink Crush</b>	7
Watermelon with fresh lemon, mint and cucumber.	
<b>Cold Defence</b>	7.5
Orange, carrot, ginger, lemon and apple.	

MILKSHAKES

Chocolate, vanilla, strawberry.	8.5
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COCKTAILS

<b>Midas Martini</b>	18
Vodka, coffee liqueur, sugar syrup and a shot of Midas espresso	
<b>Bloody Mary</b>	17
Vodka, tomato juice, citrus and a tabasco kick.	
<b>Aperol Spritz</b>	12
Aperol, prosecco and soda water.	

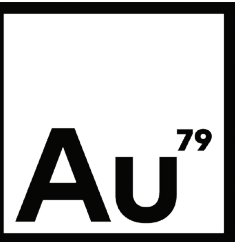
<b>SPARKLING</b>	8
Veuve d'Argent Cuvee Blanc de Blancs Brut, Burgundy, FR	

<b>WINES</b>	8
Langmeil Long Mile Shiraz, Barosa Valley, SA	
Tarawara Estate Pinot Noir, Yarra Valley, VIC	
Haha Sauvignon Blanc, Marlborough, NZ	
Corte Giara Pinot Grigio, Veneto, IT	
Jim Barry 'Annabele's' Rose, Clare Valley, SA	

<b>SPIRITS</b>	
Absolut Vodka	11
Gin (Melbourne Gin Company)	11
Glenfiddich Single Malt Scotch Whisky	12
+ soda, tonic or dry ginger	.5

<b>BEER</b>	8
Pilsner Moo Brew, TAS AUS	
Urban Pale Ale La Sirene, VIC AUS	
Asahi Super Dry, JAP	
Peroni, ITA	





ABOUT

Here to share all things cafe with people at our heart. We celebrate Australian lifestyle, products and producers in one of Melbourne's most beautiful venues, roasting all the coffee and baking the bread right here in front of you.

Seating over 200 guests every day we share our passion, highlighting Melbourne culture to visitors from around the world and residents alike. Nothing should be more important than to take it easy and enjoy your experience of life. Use our space to celebrate the everyday.

ROASTERY

Coffee moves Melbourne. Our roasting ethos is built around finding sustainable and traceable coffee. We work closely with our green bean buyers bringing the best we can to Melbourne.


We supported the Do Good Health Project with the Land of a thousand hills in Rwanda. Raising over \$5000, with our house Midas blend, which helped build the Hana Maternity clinic. Named after the daughter of our head roaster Mine, this health clinic will serve the Ruli Mountain and Kivu Lakes vibrant coffee-growing communities.

BAKERY


A Bakery of passionate artisan bakers who provide natural leavened sourdough breads 7 days a week. All breads are started over 48 hours prior to them being baked to allow slow fermentation and flavour. We have classic European style breads, while also playing with new ingredients and speciality products.

FUNCTIONS

Under this converted motor repair shop we wanted to create a space for people to celebrate the everyday. As well as those extra special occasions too. Every decision we make is ultimately about maximizing the People’s Experiences we have in life. So, let us know how we can help you and share this wonderful venue to create your own event or occasion.




Scan this code with your phone to find us on WeChat.






ALL DAY MENU


**EGGS YOUR WAY** 11  
Poached, scrambled or fried served on two slices of toast.



**BREAD BY AU79** \* 8  
Toasted and served with butter and condiments.  
choose from white, seeded, rye and pumpkin sourdough.



**FRUIT TOAST BY AU79** 9  
Toasted and served with butter and condiments.



**GRANOLA**   17  
House made with seeds, nuts, served with seasonal fruits and coconut yoghurt.



**WAFFLE**  22  
Chocolate soil, chocolate brownie gelato, butter scotch custard, strawberry and raspberry purée, crispy meringue and fresh strawberries.

**CRISPY SKIN SALMON ON TOAST** \* 22  
Rye toast, smashed peas, whipped chive crème fraiche, salmon roe.  
+ Poached egg \$3


**AVOCADO ON TOAST**  \* 19  
Smashed avocado, roasted pumpkin, chilli, goats feta, spiced pumpkin seeds and vincotto served on Au79 pumpkin toast.  
+ Bacon \$6


**BAKED EGGS**  \* 22  
Spicy tomato sauce, roasted capsicum, kalamata olives, pickled shallots, feta and herb salad served with Au79 ciabatta bread.  
+ chorizo \$6

**KALE & CORN FRITTERS**  \* 19  
Fritters with corn and cucumber salsa, wilted kale, tomato relish, poached eggs and coriander.  
+ avocado \$6


**BIG BREAKFAST**  \* 23  
Eggs your way on toast served with bacon, chorizo, potato hash, mushrooms and tomato relish.  
+ vegetarian option available



**BRISKET BENEDICT**  22  
Pulled beef brisket, potato hash, saffron pickled vegetables, poached eggs and Sriracha hollandaise.  
+ sautéed greens \$5


**LAMB HASH**  23  
Lamb shoulder, potato hash, fried egg, smoked eggplant puree, dried cranberries, dukkah and herb salad.

**AU79 WAGYU BURGER** \* 23  
Wagyu beef patty, cheese, bacon, tomato, iceberg lettuce, dill pickles, dijonnaise on Au79 brioche bun served with a side of french fries and tomato sauce.

**PRAWN LINGUINE** 28  
King prawns, shellfish stock, cherry tomato, chilli, parsley, garlic and shallots.

**RICOTTA GNOCCHI**  25  
King brown, enoki, oyster, swiss brown and button mushrooms, sage cream and manchego cheese.

**BROWN RICE AND WHITE QUINOA BOWL**  \* 19  
Pumpkin puree, purple kale, broccolini, semi sundried tomatoes, spiced pumpkin seeds, lemon dressing, purple carrot and sweet paprika.  
+ Grilled chicken \$6

**SOBA NOODLE SALAD**  19  
Chinese broccoli, shiitake mushroom, garlic shoot, crispy shallots, coriander and a spicy soy dressing.  
+ Crispy skin salmon \$10

**PRESSED LAMB SHOULDER SALAD** 24  
Israeli couscous, cauliflower, smoked almonds, mint, halloumi, cherry tomatoes, and mint dressing.

**SEAFOOD STEW** 29  
King prawns, mussels, diamond clams, shellfish tomato stock, fried parsley, cherry tomatoes and fregola served with Au79 baguette.

SOMETHING EXTRA			
Sriracha hollandaise	2	Grilled chicken	6
Extra egg	3	Chorizo with aioli	6
Sautéed mixed mushrooms	5	Grilled halloumi with lemon	6
Medley cherry tomatoes with basil & balsamic	5	Potato hash with tomato relish	6
Sautéed mixed greens	5	French fries and aioli	7
Avocado with nori salt & whipped tofu	6	Salmon gravlax with lemon	7
Bacon	6	Crispy skin salmon	10

 Vegetarian    Vegan    Gluten Free   \* Option Available

A surcharge of 10% applies on all public holidays.  
Our bread is baked in house and available at the front for purchase.