



FOOD

phatMILK menu 9



DRINKS

Our kitchen serves until 1 PM Mon-Sat, with the shop staying open until 2 PM Mon-Fri and 1 PM on Saturdays.

BREAKFAST

- AVO SMASH** 26 Ripe avocado with creamy goat cheese and fresh mint on soybean and quinoa sourdough. Topped with tamari seeds, harissa capsicum salsa, a poached egg, vibrant herb salad, and a sprinkle of dukkah.
- CREAMY HUMMUS INDULGENCE** 24 Hummus on sourdough, paired with roasted tomatoes, caramelised onions, dehydrated olives, grilled halloumi, crispy chickpea chips, and a touch of sumac.
- EGGS YOUR WAY** 15 Two eggs cooked to your liking on sourdough toast.
- DIRTY EGGS** 21 Crispy tater tots and fried eggs topped with grated halloumi, Middle Eastern salsa, avocado, chipotle mayo, salted black beans, jalapeños, and a dash of tajin.
- CHILLI SCRAMBLED** 22 Perfectly scrambled eggs with a kick of spring onions and fresh chilli, garnished with crispy shallots and tangy goat cheese, served on sourdough toast.
- A DREAM OF KNEFEH** 28 Warm, cheesy pastry layered with pistachios, crowned with seasonal fruits and a scoop of ice cream. Pistachio crumble adds a delightful crunch. Served with rose water for a touch of floral fragrance.

BREAKFAST ADD-ONS

Build Your Breakfast

- CHILLI JAM** 4
- SUJUK** 5.5
- LABNEH** 4
- ROASTED TOMATOES** 4.5
- SMASHED AVOCADO WITH GOAT CHEESE & MINT** 5
- GOAT CHEESE** 5
- TATER TOTS** 5
- FRIED HALLOUMI** 5
- HARISSA CAPSICUM SALSA** 4
- CREAMY HUMMUS** 4

SOUP OF THE DAY

ASK OUR FRIENDLY STAFF FOR TODAY'S DELICIOUS OFFERING.

AÇAI BOWL

- HONEY MACADAMIA & DATE** 28
- ACAI BOWL WITH KAKADU PLUM** Creamy açai and mixed berries meet the local favourite, macadamia nuts, and the natural sweetness of dates, all drizzled with golden honey and enriched with Kakadu plum. This bowl is completed with creamy textures, a generous crumble of granola, a delightful crunch of nuts, fresh blueberries, strawberries, baklava, and a garnish of rose petals and coconut shavings. Enhanced with the sweetness of Nutella and the rich creaminess of peanut butter.

SALADS

- QUINOA TABBOULEH SALAD** 15 A refreshing medley of parsley, quinoa, cucumber, tomato, and onion, tossed in a bright lemon dressing. Add chicken 6 | Add falafel 5.5
- ROASTED VEGETABLE & GOAT CHEESE SALAD** 16.5 Roasted vegetables seasoned with Moroccan spices and garlic, paired with creamy goat cheese, fluffy pearl couscous, and raisins. Add chicken 6 | Add falafel 5.5

SIDES

- PHAT-TASTIC FRIES** 9 Served with a side of herb mayo.
- ULTIMATE WEDGES** 10.9 Paired perfectly with creamy sour cream and sweet chilli dipping sauce.

COFFEE

- CODE BLACK COFFEE** **LARGE** 5.5 **REGULAR** 4.8

- MOCHA** 5.5

- MAGIC** 5

HOT DRINKS

- CHAI LATTE** 5

- DIRTY CHAI** 5.5

- COCOA JACKSON HOT CHOCOLATE** 5

COLD DRINKS

- ICED LATTE** 7.5
- ICED COFFEE** 8.5
- ICED MOCHA** 8.5
- ICED LONG BLACK** 7.5
- MINT LEMONADE** 7.9
- COFFEE FRAPPE** 9
- CAPI SPARKLING** 4.2
- FIJI WATER** 4.2

SODA

- SIMPLE ORGANIC SODAS** 6.2 Refreshing organic sodas in classic and unique flavours (Blood Orange, Lemonade, Ginger Beer, Lemon Lime Bitters, Cola)

SMOOTHIES

- TROPICAL MANGO SMOOTHIE** 9 Add a scoop of protein for \$5
- BERRY BLAST SMOOTHIE** 9 Add a scoop of protein for \$5

MILKSHAKES

- CHOCOLATE DREAM** 9 Rich chocolate milkshake topped with fluffy marshmallows and a swirl of fairy floss.
- STRAWBERRY DELIGHT** 9 Creamy strawberry milkshake with fluffy marshmallows and a touch of fairy floss.

KIDS

- WAFFLE WONDERLAND** 12.5 Fluffy waffles with ice cream, Nutella, and a sprinkle of 100s & 1000s.
- EGG ON SOURDOUGH** 10.5 Perfectly prepared egg on artisanal sourdough toast.

phatMILK's HAPPENINGS 9

BURGER FRIDAYS

Good Burgers with a Middle Eastern Touch

Friday, 10 AM - 1 PM

BURGERLICIOUS

HEALTHY BUNS BURGER 15

Buttermilk-fried mushrooms, tangy citrus slaw, coral lettuce, jalapeño, and chipotle mayo in a traditional bun. Finished with a touch of sumac.

I GOT BEEF WITH YOU BURGER

Beef patty with onion, coral lettuce, American cheese, pickles, Phat's sauce, and tomato sauce, finished with a touch of sumac.

Choose your size:

150g 16

300g 19

450g 22

CHICK & LICKING CHICKEN BURGER

Grilled chicken thigh marinated in chipotle and harissa, with citrus slaw, jalapeño, American cheese, coral lettuce, and chipotle mayo in a traditional bun.

Choose your heat:

1 fillet 16

2 fillets 19

3 fillets 22

KIDS PHATELICIOUS BURGERLICIOUS 14

90g beef patty, American cheese, tomato, lettuce, and tomato sauce on a soft milk bun.

BUILD YOUR BURGER

ADD-ONS:

Jalapeños 2
American Cheese 2.5
Pickles 2

FRIES WITH PHAT'S SEASONING 6

TATER TOTS 6

SAUCES:

Tomato Sauce 1.5
Phat's Sauce 1.5
Chipotle Mayo 1.5
Chipotle & Harissa Marinade 1.5



SAJJ SATURDAYS

Freshly baked, thin Middle Eastern flatbread perfect for delicious wraps.

Every 1st and 3rd Saturday of the month, 9 AM - 1 PM

SIGNATURE SAJJ CREATIONS

NUTELLA SAJJ DELIGHT 14

Indulge in our warm sajj bread lavishly spread with Nutella. Elevate the experience with added banana or strawberry, or why not both for 3 bucks?

ZAATAR SAJJ BLISS 17

Taste the flavours of the Middle East! Zaatar herbs on warm sajj bread with cucumber, tomato, and mint, served with creamy labneh.

TRIPLE CHEESE SAJJ MELT 19

A gooey mix of three cheeses melted in our signature sajj bread, with cucumber, tomato, and mint for the perfect bite.

MORNING AND BEYOND

LAMB KAFTA SAJJ 24

Succulent ground lamb seasoned with parsley, onions, and a mix of spices, grilled to perfection. Nestled in sajj with smooth hummus, tangy turnips, red onion, and fresh tomato and cucumber.

EGG & SUJUK SAJJ 21

Scrambled eggs and spicy sujuk sausage meet the sweetness of house-made chili jam and melted cheese, all wrapped in our soft sajj bread. Perfect for satisfying those brunch cravings.

VEGETARIAN FAVOURITES

FALAFEL SAJJ 24

Crispy, homemade falafel with creamy tahini, tangy turnips, fresh tomato, cucumber, red onion, and a touch of mint, all wrapped in our light sajj bread. A vibrant vegetarian delight!

Our menu is a homage to the rich tapestry of Middle Eastern flavours, carefully crafted to offer a diverse and delightful experience. Each creation is made with love, designed to bring a piece of the Middle East to your table with a modern twist.