



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.

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

Sweet and spicy house-made chilli jam.

SUJUK 5.5

Spicy Turkish sausage, perfect for adding a kick.

LABNEH 4

Creamy strained yoghurt with a hint of tang.

ROASTED TOMATOES 4.5

Sweet, roasted tomatoes with a touch of herbs.

GOAT CHEESE 5

Tangy, creamy goat cheese.

TATER TOTS 5

Crispy, golden tater tots.

SMASHED AVOCADO WITH GOAT CHEESE & MINT 5

Ripe avocado with tangy goat cheese and refreshing mint

GRILLED HALLOUMI 5

Salty, slightly chewy halloumi cheese, grilled to perfection.

HARISSA CAPSICUM SALSA 4

Roasted capsicum salsa with a hint of smoky harissa.

CREAMY HUMMUS 4

Traditional hummus made with chickpeas and tahini.

AÇAI BOWLS

PISTACHIO ROSE AÇAI BOWL WITH KAKADU PLUM 21

A luxurious blend of açai and banana, infused with rose water and enriched with the vitamin C powerhouse, Kakadu plum. Topped with a layer of granola, crunchy pistachios, delicate rose petals, and fragrant coconut shavings, this bowl is a symphony of sweet, tart, and floral notes. Add a dollop of Nutella or peanut butter for \$2.

ORANGE BLOSSOM & BERRY AÇAI BOWL 21

A fragrant açai blend with mixed berries and a hint of orange blossom water, adorned with fresh strawberries, blueberries, rose petals, and coconut shavings. Finished with a sprinkle of hemp seeds and a granola topping for a delightful crunch.

Add a dollop of Nutella or peanut butter for \$2.

HONEY MACADAMIA & DATE AÇAI BOWL 21

Creamy açai and mixed berries meet the local favourite, macadamia nuts, and the natural sweetness of dates, all drizzled with golden honey. This bowl is completed with creamy textures, a generous crumble of granola, a delightful crunch of nuts, and a garnish of rose petals and coconut shavings. Add a dollop of Nutella or peanut butter for \$2.

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

FATTOUSH SALAD 15

Capsicum, radish, cucumber, tomato, red onion, toasted pita, and a sprinkle of sumac with a tangy pomegranate 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 chickpeas.

SALADS

COFFEE

CODE BLACK COFFEE

(LARGE 5.5, REGULAR 4.8)

A bold and satisfying coffee for serious coffee lovers.

MOCHA 5.5

A delightful combination of coffee and rich chocolate for those with a sweet tooth.

MAGIC 5

A perfect balance of espresso and milk for a smooth and velvety coffee experience.

HOT DRINKS

CHAI LATTE 5

A comforting and aromatic blend of exotic spices and steamed milk.

DIRTY CHAI 5.5

A chai latte with a shot of espresso for an extra caffeine boost.

COCOA JACKSON HOT CHOCOLATE 5

A luxuriously rich and creamy hot chocolate.

COLD DRINKS

ICED LATTE 7.5

A classic cold coffee, perfect to cool down on a warm day.

ICED COFFEE 8.5

Coffee brewed strong, chilled, and sweetened for a delicious pick-me-up.

ICED MOCHA 8.5

A refreshing blend of coffee, chocolate, and ice.

ICED LONG BLACK 7.5

Iced coffee without the milk, for those who like their coffee strong.

MINT LEMONADE 7.9

A zesty and invigorating lemonade with a hint of refreshing mint.

COFFEE FRAPPE 9

A creamy blended coffee drink, perfect for a sweet coffee indulgence.

CAPI SPARKLING 4.2

Crisp and bubbly sparkling mineral water.

FIJI WATER 4.2

Pure artesian water from Fiji.

SODA

SIMPLE ORGANIC SODAS 6.2

Refreshing organic sodas in classic and unique flavours (Blood Orange, Lemonade, Ginger Beer, Lemon Lime Bitters, Cola)

FRESH JUICES

CREATE YOUR OWN FRESH JUICE!

Start with a 9 bucks base and choose up to 3 delicious flavours. Add more flavours for just 80 cents each. Choose from orange, apple, beetroot, celery, carrot, lemon, or ginger for a refreshing energy boost!

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 NIGHTS

Good Burgers with a Middle Eastern Touch

Fridays, 6 p.m. - 8 p.m.

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:

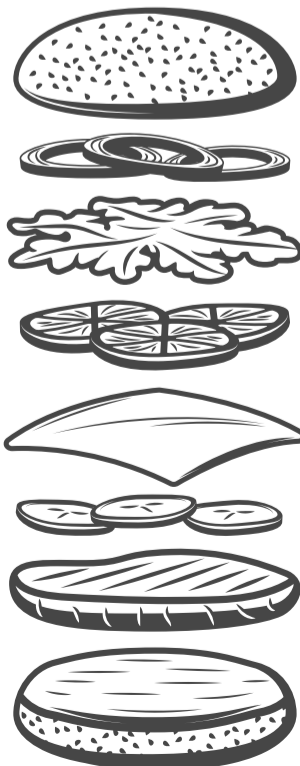
Jalapeños 2
American Cheese 2.5
Pickles 2

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 DAYS

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

Fridays & Saturdays, 8 a.m. - 12 p.m.

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.