

BREAKFAST

AT MILLIE J & CO

SAVOURY CLASSICS

LITTLE BIG BREAKY // \$26.00

Poached egg with haloumi, avocado, mushrooms, spinach, roasted roma tomatoes and tomato relish

EGGS YOUR WAY // \$15.00

Choose from scrambled, fried or poached eggs served on either sourdough, brioche, white, turkish or rye

BACON AND EGGS // \$22.00

2 rashers of bacon on sourdough with eggs your way and roasted roma tomatoes

SMASHED AVO // \$24.90

Smashed avocado with cherry tomatoes served with poached egg on toasted turkish bread, dukkah, balsamic and a rocket parmesan salad with lemon

THE BIG BREAKFAST // \$32.00

Eggs cooked your way, beans, mushrooms, sausage, hash brown, sourdough, bacon, roma tomatoes and tomato relish

BEST EVER BREAKY BURGER // \$18.90

Bacon, egg, hash brown, cheese, BBQ sauce on a warmed brioche bun

If you have dietary requirements please let us know as we can make changes to suit your needs where we can

SOMETHING DIFFERENT

CHILLI EGG SCRAMBLE // \$26.00

Served on toast with chorizo and salsa verde topped with fried shallots

FUNGI ON TOAST // \$24.90

Medley of roasted garlic butter mushrooms, spinach and poached egg with dukkah served on ciabatta toast

ZUCCHINI & CORN FRITTERS // \$24.50

Paired with a zesty dipping sauce, poached egg, creme fraiche and topped with your choice of salmon or prosciutto

EGGS IN PURGATORY // \$24.00

Baked eggs swimming in a zesty, robust tomato sauce topped with fresh mozzarella and italian herbs served with toasted garlic buttered baguette

MEDITERRANEAN BREAKFAST // \$22.90

House-made hummus, toasted turkish bread, avocado, roasted honey lemon and thyme chickpeas, whipped feta, poached egg and semi-dried tomatoes

MJ PROTEIN BOWL // \$25.90

Atlantic salmon, avocado, baby spinach, quinoa, rye, scrambled egg whites, broccolini

SAVOURY MINCE // \$23.50

Served with poached eggs and 3 pieces of thick cut white toast

WANT MORE?

Try one of our add ons (available with meal purchases only, price is per add on):

Bacon, chorizo, chicken, salmon, ham, sausage - \$8.50

Mushroom, spinach, tomato, hash brown, beans, avocado - \$6.00

Hollandaise, relish, labneh - \$4.00

Extra egg, extra toast \$3.50

ALL DAY BREAKFAST MENU

Monday to Friday: 6am to 4pm (Kitchen closes at 2pm)

Saturday & Sunday: 6am to 2pm

Allergy advice: Food prepared in our kitchen may contain the following; milk, nuts, soy, eggs, wheat, peanuts, tree nuts.
If you have an allergy, please notify your server.

BREAKFAST

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SOMETHING SWEET

TOAST N' SPREAD // \$9.50

2 pieces of your choice of toast with your choice of spread, choose from; house-made balsamic cherry jam, raspberry jam, peanut butter, vegemite or honey

RASIN TOAST // \$11.50

2 thick cut slices of locally baked raisin bread toasted to perfection, served with butter and local honey

STRAWBERRY & NUTELLA STUFFED FRENCH TOAST // \$24.90

Served with fresh banana, berries and ice-cream

BUTTERMILK PANCAKES // \$22.50

Trio of fluffy pancakes topped with vanilla bean ice cream, berry compote, maple syrup and fresh strawberries
Add banana for \$4.00 or bacon for \$4.00

CANADIAN PANCAKES // \$26.50

Trio of fluffy buttermilk pancakes served with 2 rashers of bacon, scrambled eggs and maple syrup

TIRAMISU PANCAKES // \$25.00

Fluffy vanilla pancakes layered with our in-house Kahlua espresso syrup, mascarpone cheese and chocolate fudge ice-cream

KID'S CORNER!

For children 12 years and under

FOOD

BACON N EGG // \$13.90**PANCAKES // \$10.90****TOASTIE N CHIPS // \$12.90****TOAST N SPREAD // \$7.90****KIDS EGGS N TOAST // \$11.50****NUGGETS N CHIPS // \$10.90****FISH N CHIPS // \$10.90**

DRINKS

POPTOP // \$5.50**WATER // \$5.50****MILKSHAKE // \$5.50**

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MILLIE J'S SPECIAL EGGS BENEDICTS!

CLASSIC BENEDICTS

SMOKED BACON BENEDICT // \$25.50

2 rashers of bacon served on grilled brioche, poached eggs with a creamy hollandaise sauce

SMOKED TASMANIAN SALMON // \$25.90

Tasmanian smoked salmon served on thick cut brioche with 2 poached eggs, cracked pepper and a creamy hollandaise sauce with lemon

HARDWOOD SMOKED LEG HAM // \$23.00

Triple smoked leg ham warmed and served with 2 poached eggs and brioche with a creamy hollandaise sauce

GILLED CHEESE BENNY // \$24.50

Mushroom, spinach, grilled cheese and 2 poached eggs on brioche with a creamy hollandaise sauce



SPECIALITY BENEDICTS

BRAISED BRISKET BENNY // \$27.00

Braised beef brisket served on potato rosti with crispy bacon, 2 poached eggs with a smoked chipotle hollandaise sauce

AUSSIE BENNY // \$26.50

2 poached eggs served on sourdough spreader with vegemite, smoked salmon, avocado with a creamy hollandaise sauce

MILLIE J BENNY // \$26.90

Grilled cherry tomatoes, mushrooms, bacon rashers, spinach, 2 poached eggs served on brioche with a creamy hollandaise sauce

ROSTI STACK // \$26.90

2 house-made potato rosties served with avocado, grilled roma tomatoes, smoked salmon or prosciutto, topped with a poached egg with a creamy hollandaise sauce



EXTRAS

FEELING HUNGRY? TRY AN ADD ON:

Available with meal purchases only, price is per add on:

Bacon, chorizo, chicken, salmon, ham, sausage - \$8.50

Mushroom, spinach, tomato, hash brown, beans, avocado - \$6.00

Hollandaise, relish, labneh - \$4.00

Extra egg, extra toast \$3.50



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LUNCH MENU



CHIPS WITH AIOLI // \$12.50

ONION RINGS // \$13.90

Battered onion rings with tomato relish aioli

FISH, CHIPS & SALAD // \$25.50

Pale ale beer battered whiting served with chips, garden salad lemon and tartare

ROASTED PUMPKIN & CHORIZO PASTA // \$26.50

Served with a rich tomato sauce with capsicum, feta and cherry tomatoes and red onion

MIXED MUSHROOM AND PROSCIUTTO LINGUINE // \$27.00

Confit mushroom tossed in a creamy sauce with parmesan linguine and truffle oil

SALT AND PEPPER CALAMARI // \$26.00

Topped on a salad of fresh pear, cashews, block sesame seeds, coriander, onion and mixed lettuce, dressed with freshly squeezed lime, olive oil and aioli

CHOOK SALAD // \$24.50

Lemon and thyme grilled chicken breast, avocado, bacon, cherry tomatoes, onion, macadamia and salad greens dressed with a green goddess dressing

CRISPY SKIN TERRIYAKI SALMON BOWL // \$28.90

Served with warm quinoa, broccolini, Julienne veg, corn, edamame beans, fresh lime and Japanese mayo

BRAISED BEEF BRISKET // \$26.00 (SERVED WITH SIDE OF CHIPS)

With cheddar cheese, BBQ aioli, coleslaw and lettuce on a brioche bun

SOUTHERN FRIED CHICKEN BURGER // \$24.00 (SERVED WITH SIDE OF CHIPS)

With cheddar cheese, jalapeños, coleslaw, BBQ sauce and lettuce on a brioche bun
(Add extra hot spice for \$1.00)

GRILLED RIB FILLET STEAK SANGA // \$26.00 (SERVED WITH SIDE OF CHIPS)

Garlic and rosemary marinated rib fillet with caramelised onion, cheese, lettuce, tomato, BBQ sauce and aioli, served on panini

MILLIE J CHICKEN CLUB // \$25.00 (SERVED WITH SIDE OF CHIPS)

Grilled chicken breast, bacon, avocado, cheese, lettuce, tomato and aioli on toasted thick white bread

BANGING BEEF BURGER // \$26.00 (SERVED WITH SIDE OF CHIPS)

House-made beef patty, bacon, egg, onion, lettuce, cheese and BBQ sauce on a brioche bun

B.L.T // \$21.00 (SERVED WITH SIDE OF CHIPS)

Bacon, lettuce, tomato and aioli on a toasted panini (Add avocado for \$4.00)

SHROOM BURGER // \$23.00 (SERVED WITH SIDE OF CHIPS)

Giant roasted field mushroom with battered onion rings, lettuce, tomato, gruyere cheese and relish

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COLD DRINKS

COFFEES AND TEAS ON THE FOLLOWING PAGES

ICED DRINKS

ICED TEAS // \$9.50

Choose from; House-made peach iced tea, House-made lemon iced tea, or cucumber and mint

MJ MAGIC MOCKTAIL // \$9.50

Peach syrup, crushed strawberry, ice, sparkling water, lemon, pea flower syrup

STRAWBERRY ICED MATCHA // \$10.90

ICED LATTE // \$8.50

ICED COFFEE/MATCHA/MOCHA // \$9.10

ICED LONG BLACK // \$7.50

MILKSHAKES // \$8.90

Chocolate, strawberry, lime, banana, vanilla, caramel, coffee
Make it a thick shake for \$1.00

FRAPPES

MANGO, GUAVA & LYCHEE FRAPPE // \$10.50

POMEGRANATE & RASPBERRY FRAPPE // \$10.50

GREE TEA & LYCHEE FRAPPE // \$10.50

CLASSIC FRAPPES // \$10.50

Chocolate, strawberry, lime, banana, lime, vanilla, caramel, nutella, coffee, mocha

JUICE & SMOOTHIES

FRESH JUICE // \$9.90

Choose from; Bowen Orange, Rollingstone Pineapple, Pace Farm Watermelon, Green Apple, Mixed Vegetables, or create your own mixed juice

FRUIT BAT SMOOTHIE // \$11.00

Mixed seasonal fruit with berries and mint, blended with coconut water

MAD MANGO // \$11.00

Mango, passionfruit, a squeeze of lime, greek yoghurt, honey & your choice of milk

BERRY BLAST // \$11.00

Mixed berries, apple juice, mint

PINK PASSION // \$11.00

Dragonfruit, mango, lime, passionfruit and orange juice

BASIC BANANA // \$11.00

Banana, honey, cinnamon, oat, malt and your choice of milk
Add protein powder for \$2.00



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HOT COFFEE

TEA SELECTIONS ON THE FOLLOWING PAGE

COFFEE

LONG BLACK

S// \$4.70 - M// \$5.70 - L // \$6.70 - J \$8.00

CAPPUCCINO

S// \$5.00 - M// \$6.00 - L // \$7.00 - J \$8.00

ESPRESSO

S// \$3.70

FLAT WHITE

S// \$5.00 - M// \$6.00 - L // \$7.00 - J \$8.00

DIRTY CHAI

S// \$5.20 - M// \$6.20 - L // \$7.20 - J \$8.20

LATTE

S// \$5.00 - M// \$6.00 - L // \$7.00 - J \$8.00

MACCHIATO LONG

S// \$4.60

MACCHIATO SHORT

S// \$4.60

PICCOLO

S// \$4.00

HOT CHOCOLATE

S// \$5.00 - M// \$6.00 - L // \$7.00 - J \$8.00

CHAI LATTE

S// \$5.00 - M// \$6.00 - L // \$7.00 - J \$8.00

WHITE CHOC MOCHA

S// \$5.00 - M// \$6.50 - L // \$7.50 - J \$8.50

MOCHA

S// \$5.00 - M// \$6.50 - L // \$7.50 - J \$8.50

EXTRAS

SPECIALTY MILKS // \$1.50

Almond, soy, coconut, macadamia, oat, lactose free

COFFEE SYRUPS // \$1.50

Vanilla, hazelnut, caramel

EXTRA COFFEE SHOT // .80C

HONEY // .60C



SIZES

Small = Cup
Medium = Mug
Large
Jumbo

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TEA MENU

All tea is served in pots or medium takeaway to provide the best flavour experience.
Add a side of milk for .60 cents.

BLACK TEA // \$7.00

THE TOWNSVILLE BREAKFAST

Our English Breakfast is a strong, full-bodied blend that's malty, yet bright, and boasts a history as long as tea production itself!

TEA FOR SUNDAY

A malty Assam blend with the subtle sweetness of vanilla.

RUSSIAN CARAVAN

Classic black tea, smoked over pine to produce a bold smoky flavour!

EARL GREY BLUEFLOWER

Bergamot oil, the finest black tea, and bright cornflowers, gives you Earl Grey Blue Flower Tea.

FRENCH EARL GREY

An indulgent fusion of bergamot, florals and tropical fruits. The addition of rose petals differentiates French Earl Grey from the classic Earl Grey recipe.

EARL GREY

Boasting the most exquisite Ceylon and bergamot oil blend, this organic brew makes for the perfect afternoon tea.

ASSOM JOONKTOLLEE

A single estate tea, it has an intensely rich and malty taste. A strong black tea hailing from the highlands of India.

TC BROKEN ORANGE PAKOE

Made with broken black tea leaves rolled into balls that release bold flavour upon infusion. Brimming with caffeine, it's a great choice for a former coffee drinker looking to make the switch to tea.

BATTAGOLLA CAYLON

A single estate, medium-strength tea infusion from Battagalla Tea Gardens.

HIMALAYAN BLEND

This aromatic blend of Darjeeling leaves creates a beautifully balanced flavour palate of biting fruit & floral notes, providing a medium strength brew.

AUSTRALIAN TEA // \$7.00

BUSH BREAKFAST

Medium bodied brew with malty notes from the Daintree, loose leaf and rich due to the inclusion of Rwanda and Assam.

AUSTRALIAN BREAKFAST

An aromatic blend of Ceylon, Assam and Darjeeling leaves that combine to produce this medium-bodied Australian favourite.

MOUNTAIN MIST

Irrigate the palate with this uplifting mix of peppermint gum and mint leaves.

DAINTREE

Grown in Far North Queensland, Australian Daintree Tea is a pure, single-origin Australian black tea. A loose leaf black tea cultivated without pesticides, the leaves produce a coppery, smooth, and earthy brew.

PEPPERBERRY, CINAMON MYRTLE

A sweet tea infusion with tart Tasmanian notes paired with the maltiness of Daintree black tea.

LEMON MYRTLE

Thought to be the 'all-rounder' of herbal tisanes: it's delicious, it's fragrant and endemic to Australia.

AUSTRALIAN ALPINE SENCHA

The loose leaf has the same classic green tea taste with a unique oceanic twist, like all green teas, this brew is antioxidant-rich.

AUSTRALIAN TROPICS

Bright mango, smooth black tea and sweet green loose leaf, with the addition of yellow Calendula blossoms and blue cornflower petals, this flavoured tea is as pretty as it is delicious!

DAVIDSON PLUM & ROSELLA

Expect woody top notes and intense fragrance from the Tablelands strawberry gum, and tart flavour from Queensland wild hibiscus (rosella). There's also thirst-quenching plummy sweetness and wholesomeness from 'gulbarn', the Alawa word for ancient Melaleuca Citrolens Myrtle.

GREEN TEA // \$7.00

JAPANESE LIME

A zesty combination of green tea, citrus peel and refreshing lemongrass pieces. Particularly enjoyable as an invigorating morning beverage.

JAPANESE GARDEN

A sensationally sweet brew, Japanese Garden is a light white and green tea fusion that allows fruity flavours to make a bold statement.

JAPANESE MONKEY KING

A robust jasmine green tea with an intense fragrance and taste. Its lightly roasted green leaves allow the distinctive jasmine aroma to quickly emerge during the brewing process.

MORNING FLOWER

A pretty green tea blend with an abundance of florals and tasting notes akin to passionfruit.

BUDDA TEARS

Jasmine downy pearls. Dragon Pearl Tea. No matter what you call it, Buddha's Tears is the premium, high-grade, hand-rolled green tea whose reputation precedes it (and for good reason)!

OLIVE LEAF GREEN TEA

This tasty tea boasts soft floral notes punctuated by a burst of spearmint.

GUNDPPOWER GREEN

Classic Chinese green tea that offers a mellow taste. Gunpowder green organic is a slightly sweet brew with a touch of smokiness.

JASMINE CHUNG FENG

The ambrosial aroma of Jasmine Chung Feng tea comes from its fine green tea leaves interspersed with delicate white tips. A soft smooth tea with a delicious jasmine fragrance.

FUSION TEA // \$7.00

BOHEMIAN BLUE

This unique butterfly pea tea has zingy ginger tasting notes that are pleasing on the palate.

COOCNUT KISS

This sultry tea brews up a creamy chocolate colour and gives a slight vanilla aroma. As a medium-body brew, it has enough tannins to carry delicious add-ons like milk and honey.

PREGANCY TEA

The best raspberry leaf blended with a mix of other traditional herbs like ginger (historically used for nausea), peppermint, spearmint and rose petals. Like all pure herbal tisanes, this tea boasts the benefit of being naturally caffeine-free with no added sugar.

HEALTHY TEA

For a blend that is comprised of many roots and flowers, this tea is surprisingly sweet (with notes of aniseed). It boasts a grassy aroma that reminds one of wildflowers and sunnier days. A tea that's so good, there's no need to add milk or sugar.

HAWAIIAN SUNSET

This medium-bodied black tea infusion has the addition of Calendula blossoms, cornflowers and rose petals which means it looks as beautiful as it tastes!

MUMBAI CHAI

Expect every sip to be enriched with orange peel and complemented with vanilla undertones. This black tea chai is truly the spice of life.

MOSALA CHAI

Offering a balance of black tea, cinnamon, cardamon, ginger and rose petals, upon infusion, it tastes delicious with or without milk.