










WOODFROG BAKERY TOAST	6.9
Sourdough / pumpkin grain / gluten free > Spiced fruit toast add \$2 Vegemite, peanut butter, honey, jam, marmalade, nutella	
THE KIDS ONLY	7.5
> One egg any way, bacon & toast  > Hotcake w/ maple syrup (not GF)	
EGGS ANY WAY ON TOAST	9.5
Poached, scrambled or fried 	
BIRCHER MUESLI	16.5
Triticale, apricot, apple, strawberry, honey labneh, chia, roasted almonds, elderflower pearls, freeze dried raspberries & lemon balm	
SMOOTHIE BOWL	16.5
Blueberry, mango and banana smoothie, mixed nut and hemp seed granola, coconut yogurt, apple, fresh berries, freeze dried mango 	
TWICE BAKED FRENCH TOAST	19.5
Crème patissiere, rhubarb compote, pistachio, apple crisp & rhubarb gel	
RICOTTA HOTCAKES	20.5
Passionfruit curd, lemon balm, strawberries, vanilla mascarpone, raspberry sherbert, pistachio & baked pear	
BREKKIE TASTING BOARD	18.5
Bircher muesli jar, orange juice, toast, avocado, Meredith feta & a poached egg > Add bacon or chorizo \$4.5 * Sorry, no changes to this dish *	
CHILLI SCRAMBLED EGGS	19.5
Fried chilli & soybean scrambled eggs on toast, pickled shiitake mushrooms, crispy shallots, chilli threads, coriander & chilli oil > Add ham hock \$5.5 or bacon \$4.5 	

EGGS IN HELL	20.5
Grilled polenta, spicy chorizo ragu, basil, two poached eggs, fior de latte & chimichurri	
BIG BREAKFAST	22.0
Eggs any way on toast, chorizo, bacon, roast tomato, roast mushrooms, avocado & relish 	
SHROOMS 'N' BEETS	20.5
Sautéed wild mushrooms, roast heritage carrots, whipped goats curd, beetroot & hazelnut romesco, beetroot powder & two poached eggs on toast  	
THREE BAGS BENEDICT	21.0
Poached eggs on a potato, onion, garlic & thyme rosti with green hollandaise, apple cider ham hock & herbs 	
BREKKIE BRIOCHE	16.5
Choice of roast mushrooms OR bacon - w/ a fried egg, cheese, rocket, tomato relish & green hollandaise 	
SMASHED AVOCADO	19.5
On toast, Meredith Feta, cherry tomatoes, grilled corn & quinoa salsa, spring onion & basil pistou > Add egg \$1.5  	
EGG WHITE OMELETTE	17.5
Folded egg white omelette, spinach, sauce vierge, sundried tomatoes, toasted pine nuts, soft herb salad & toast  > Add salmon \$4.5	
SUPER BOWL	18.5
Farro, mixed quinoa, cooked & raw greens, roast cauliflower, goji berries, cherry tomatoes, chia, toasted almonds, pickled sultanas, pepita & spinach hummus, pomegranate dressing  > Add smoked salmon \$5.50 > Add chicken \$3.50	

SWEET POTATO & CARROT FRITTERS	19.5
Two poached eggs, whipped goats curd, pickled fennel & pomegranate salad, almond dukkah	
PULLED LAMB FLATBREAD	19.5
Harissa pumpkin hummus, shanklish, shaved carrot, snow pea tendrils, pomegranate & black sesame 	
KOREAN FRIED CHICKEN BRIOCHE	19.5
Gochujang glaze, kimchi & wombok slaw, alfalfa sprouts > Add chilli salt fries \$3.50	
TUNA TATAKI TOAST	21.5
Sesame tuna, smashed avocado, pickled daikon, edamame, mixed radish, pickled ginger, nori & ponzu dressing on toast	

SOMETHING EXTRA

Tomato relish / toast / one egg / green hollandaise	2.9
Roast mushrooms / spinach / roast tomato / whipped goats curd	3.9
Chilli salt fries / avocado smash	4.9
Chorizo / bacon / grilled haloumi / za'atar & lemon chicken	5.9
Smoked salmon / ham hock	6.9

 **VIEW OUR PHOTO MENU**

AT WWW.MRYUM.COM.AU/THREEBAGSFULL



OR HOVER YOUR PHONE'S CAMERA OVER THE QR CODE TO LAUNCH IT.



NO QR APP REQUIRED!

GLUTEN FREE



DISH CAN BE GLUTEN FREE WHEN REQUESTED!

VEGAN



DISH CAN BE VEGAN WHEN REQUESTED!

***NO CHANGES TO THE MENU ON WEEKENDS... SORRY!**

***A SURCHARGE OF 10% APPLIES ON WEEKENDS**

- WINE -

- SPARKLING -

En Vie Sparkling	Yarra Valley, VIC	9.5/42
Blanc de Blanc		
Zontes Footsteps Prosecco	Fleurieu Pen, SA	9/40

- WHITE -

Muna Muna Sauvignon Blanc	Marlborough, NZ	8.5/36
Jack Rabbit Chardonnay	Bellarine, VIC	9/39
Little Goat Creek	Marlborough, NZ	9/39
Pinot Gris		
Eden Hall Riesling	Eden Valley, SA	9.5/41

- PINK -

Bouchard Aine Fils Rose	Burgundy, France	9.5/41
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- RED -

Lightfoot & Sons Pinot Noir	Gippsland, VIC	11/48
Springseed Shiraz	McLaren Vale, SA	9/41
Smidge Cab Sauvignon	McLaren Vale, SA	9.5/42

- CIDER -

Flying Brick	Bellarine	
Original	Peninsula, VIC	9

- BEER (TAP) -

Mountain Goat Steam Ale	Richmond, VIC	6/12/22
Stone & Wood Pacific Ale	Byron Bay, NSW	6/12/22

- BEER (BOTTLE) -

Little Creatures Bright Ale	Geelong, VIC	8.5
Sample Lager	Collingwood, VIC	8.5

- COFFEE -

PLEASE REFER
TO THE
BlackBoard!



SINGLE ORIGINS / BREWING METHODS / FILTER COFFEE

- TEA -

BLACK Good morning, Earl Grey, Chinese golden monkey **4.5**

GREEN White peony (Chinese white), Jungle green oolong, Jasmine pearls

HERBAL Lemongrass & ginger, Peppermint, Chamomile flower

CHAI LATTE / CHAI TEA

HOT CHOCOLATE

- SMOOTHIES -

BANANA Banana, yoghurt, ice cream, honey, cinnamon & milk **8.9**

GREEN (df) Spinach, apple, celery, avocado, pear, cucumber, mint, lemon juice & maple syrup

MIXED BERRY (df) Raspberries, blackberries, blueberries, strawberries & apple juice

STRAWBERRY COOLER Strawberries, watermelon, lime & apple.

- DRINKS -

FRESH JUICE **8.5**
1. Carrot, celery, beetroot, lemon & ginger
2. Watermelon & passionfruit
3. Carrot, apple, orange & ginger
4. Fresh orange juice

MILKSHAKES **7.9**
Vanilla, caramel, chai, chocolate, malt, nutella, strawberry

ICED CHOCOLATE OR COFFEE **7.5**

ORGANIC BOTTLED JUICE **4.5**
1. Passionfruit, orange & apple
2. Apple
3. Pineapple & mint

KOMBUCHA **6.0**
Original & lemon ginger

ORGANIC CARBONATES **4.5**
Ginger Ale, Lemonade, Cola

HOUSE MADE SODA **7.5**
V.P.L (vanilla bean, passionfruit & lime) & mint
Rhubarb & mint

WATER Antipodes sparkling 500ml **5.5**

ASK ABOUT OUR COCKTAILS



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