WELCOME TO **MISC.** YOUR NEIGHBOURHOOD MEETING PLACE. WHETHER CAREFULLY SELECTED OR HAPHAZARDLY COLLECTED, **MISC.** APPROACHES LIFE WITH THE BELIEF THAT THINGS 'OF MIXED CHARACTER' TELL THE BEST STORIES AND MAKE THE MOST MEMORABLE EXPERIENCES. BREAK SOME BREAD, ORDER A BIT OF THIS, ADD A BIT OF THAT, DRINK SOMETHING AND TOGETHER WE WILL LET THE GOOD TIMES ROLL.

WWW.

INSTAGRAM

MISCPARRAMATTA.COM.AU (AT)

MISC.PARRAMATTA





MISC. KITCHEN TEAM

Daniel 'Dobbers' Dobra

Executive Chef

Diogo de Mello Rodrigues

Head Chef

Team Members:

Abhay L.

Christine L.

Diana L.

Shiela Mae Q.

Sherell S.

Milan K.

Natalie R.

Niraj Rana B.

Vincentius Joseph T.

Vitaly F.

A BIT TO THIS...

Your choice of		18
2 EGGS fried / poached / scrambled 1 BREAD sourdough / pita +2 1 CONDIMENT carrot pesto / dill cucumbers / crack sauce / zhoug		
A BIT OF THAT WOOD-FIRED PITA BREAD house-made, EVOO		10
+ French Onion Butter	V	+5
+ Green Chilli Parmesan Butter	V	+5
+ Black Garlic & Truffle Butter	V	+7
SOURDOUGH whipped butter		6
WHITE BEAN HUMMUS carrot pesto, lemon oil	VE GF DF	15
SMOKED LABNEH salted cucumber	VGF	15
BURRATA spiced beetroot relish, parsley oil	GF	24
MUSHROOMS braised, zhoug salsa	GF	8
AVOCADO smashed, lemon, aleppo	GF	8
BACON hickory smoked	GF	9
SUJUK spiced lamb sausage	GF	9
CHORIZO spiced pork sausage	GF	9
MORTADELLA LPS Quality Meats BASTURMA air-dried cured beef	GF GF	9
DAS I UNIVIA all-difed cured beet	GF	10

A BIT MORE...

34

MEDITERRANEAN BREAKFAST eggs your way, <u>sujuk or bacon</u>, olives, smoked labneh, Danish feta, marinated tomatoes, pickled cucumber, mini pita, hashbrown

A BIT MORE...

GREEN BOWL steamed & raw shaved broccoli, avocado, peas & snow peas, brown rice, crispy shallot, yuzu sesame, chilli, lemon, parsley, spring onion & Vietnamese mint, soy & sesame vinaigrette		
+ POACHED EGG + GRILLED SALMON		+4 +12
MISC.MUFFIN fried egg, choice of crispy bacon, sujuk or beef patty, American cheese, BBQ mayo, toasted English muffin & hashbrown		18
LEBS-BENEDICT poached eggs with your <u>choice of grilled sujuk or streaky bacon</u> , smoked butter hollandaise, bomhera spice & pickled chillies on thick-cut milk toast.		25
GRILLED SALMON HASH lightly cured and grilled salmon, fried potatoes, mint crushed peas, fajmak, pickled onion & herbs		28
	V	22
SCHNITZEL FOLD OVER PITA crumbed & fried chicken breast, roasted cherry tomatoes, provolone cheese, slaw, garlic aioli		24
A BIT ON THE SIDE		
CRACK SAUCE chilli, crunchy shallot, sesame CARROT PESTO lemon oil		4 4
	GF	4
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A CONTRACTOR OF THE PROPERTY O		1
A BIT SWEET		20
FRENCH TOAST lemon curd, cinnamon sugar & pouring cream	2	23
TOASTED CRUMPETS whipped butter, sea salt & torched honeycomb	1	L5
PISTACHIO HOTCAKE pistachio cream, soft chocolate ganache, oreo crumble, whipped mascarpone	1	L8
	4	⊦6



MATCHA made with Oat milk	
Strawberry Matcha	15
Mango Matcha	15
Classic Matcha	13
TEA & COFFEE	
MILK COFFEE / HOT CHOCOLATE	M6L7
PICCOLO / MACCHIATO / ESPRESSO	4
Alt milk (soy/oat/almond/lactose))	+1
Extra shot/strong	+1
Decaf	+1
BLACK COFFEE	M 5 L 6
ICED LONG BLACK	7
ICED LATTE / ICED CHOCOLATE / ICED MOCHA	
OAT STICKY CHAI	8
TEAS BY TEACRAFT	6
English Breakfast, Earl Grey, Mint, Silver Jasmine,	
Egyptian Queen	
HOT CHOCOLATE	10
Coconut Bounty	
Strawberry & Chocolate	
Valentina Rose	
MISC. BLANC	12
Cold brew, rose cold foam	

SMOOTHIES		16
strawberry, bana MIXED BERRY n	& BANANA milk, yoghurt, ana nilk, mixed berries, yoghurt, honey MOOTHIE milk, granola, honey,	
	+ Vanilla Protein	4
	+ Chia	2
HOMEMADE IC	EDTEA	12
	ICESS hibiscus, orange, lychee green tea, citrus, honey	
COOL DOWNS		12
ORANGE WATERMELON LEMON AND MI		
	D PASSIONFRUIT	
GREEN MACHIN		
SODAS		
GINGERELLA		9
LEMMY LEMON		9
LEMON LIME BI		9
COKE/COKE ZE	ERO/SPRITE	6





PLEASE NOTE: Although great care is taken when preparing your food, take extra caution if you have severe allergies. We are unable to guarantee the absence of nut, egg, wheat, seeds and other allergens in

our kitchen.

Please mention any dietary requirements or allergies to staff. We kindly request no substitutes or alterations to the menu, thank you.

Sorry, no split bills.
1.5% surchage on all cards
10% surcharge on weekends
15% surcharge on public holidays