

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

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LOOKING TO HOST SOMETHING WITH **A BIT MORE MAGIC?**



SCAN TO DISCOVER **WHY YOUR NEXT EVENT BELONGS AT MISC.**





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 ajvar / crack sauce / green goddess / 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

V GF 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

GF 9

BASTURMA air-dried cured beef

GF 10

A BIT MORE...

34

MEDITERRANEAN BREAKFAST eggs your way, sujuk or bacon, 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	25
+ POACHED EGG	+4
+ GRILLED SALMON	+12
MISC.MUFFIN fried egg, crispy bacon, American cheese, Japanese 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
MUSHROOM TOASTIE black garlic and truffle butter, flat mushroom, rocket, pesto, burrata	V 22
SCHNITZEL TOASTIE crumbed & fried chicken breast, roasted cherry tomatoes, provolone cheese, slaw, garlic aioli	24

A BIT ON THE SIDE...

CRACK SAUCE chilli, crunchy shallot, sesame	4
AJVAR smoked pepper oil	4
GREEN GODDESS parsley oil	4
ZHOUG coriander, jalapeno, cardamom	GF 4
BUTTER cultured from Meander Valley	4

A BIT SWEET...

DEEP FRIED BREAD & BUTTER PUDDING lemon curd, cinnamon sugar & cream	23
TOASTED CRUMPETS whipped butter, sea salt & torched honeycomb	15
PISTACHIO HOTCAKE pistachio Papi, chocolate ganache, oreo crumble	18
+ ADD HOTCAKE	+6

MATCHA

made with Oat milk

Strawberry Matcha	15
Mango Matcha	15
Classic Matcha	13

TEA & COFFEE

MILK COFFEE / HOT CHOCOLATE M 6 L 7

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 8

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 & BANANA milk, yoghurt,
strawberry, banana

MIXED BERRY milk, mixed berries, yoghurt, honey

BREAKFAST SMOOTHIE milk, granola, honey,
yoghurt, banana

+ Vanilla Protein 4

+ Chia 2

HOMEMADE ICED TEA 12

EGYPTIAN PRINCESS hibiscus, orange, lychee

SILVER QUEEN green tea, citrus, honey

COOL DOWNS 12

ORANGE

WATERMELON AND LYCHEE

LEMON AND MINT

PINEAPPLE AND PASSIONFRUIT

GREEN MACHINE

SODAS

GINGERELLA 9

LEMMY LEMONADE 9

LEMON LIME BITTERS 9

COKE/COKE ZERO/SPRITE 6

GET CONNECTED



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% surcharge on all cards

10% surcharge on weekends

15% surcharge on public holidays