

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

M

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C.





MISC. KITCHEN TEAM

A stylized, cursive handwritten signature in black ink.

Matthew Laina
Head Chef

Team Members

Abhay L.
Diana L.
Ehman Roi B.
John Allan V.
Jethro R.
Shiela Mae Q.
Sherell S.
Milan K.
Natalie R.
Vincentius Joseph T.

A BIT TO THIS...

Your choice of...

19

2 EGGS fried / poached / scrambled

1 BREAD sourdough / pita +2

1 CONDIMENT ajvar, Drunken Sailor strawberry rose jam, Drunken Sailor tomato relish / dill cucumbers / crack sauce / zhoug

A BIT OF THAT...

STONE-FIRED PITA BREAD house-made, EVOO HV 14.50

+ French Onion Butter	V GF H	+6.50
+ Black Garlic & Truffle Butter	V GF H	+7.50
+ Hot Honey Butter	V GF H	+6.50
+ Garlic Herb Butter	V GF H	+6.50

SOURDOUGH whipped butter 7

CHICKPEA HUMMUS ajvar, lemon oil GF DF 17

SMOKED LABNEH tomato ezme, olive oil V GF 17

BURRATA semi-dried tomato fondue, aged balsamic V GF 25

MUSHROOMS braised, zhoug salsa GF 9

AVOCADO smashed, lemon, aleppo GF 9

BACON hickory smoked GF 10

SUJUK spiced lamb sausage GF 10

LA BOQUERIA CHORIZO GF 12

MORTADELLA La Fattoria GF 10

WAGYU BRESAOLA La Fattoria GF DF 15

A BIT MORE...

36

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, chilli, lemon, parsley, spring onion & Vietnamese mint, soy & sesame vinaigrette	26
+ POACHED EGG	+5
+ GRILLED SALMON	+13
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.	26
MISC. TURKISH EGGS two poached eggs, sourdough, smoked labneh, crack sauce, aleppo pepper, chilli, sesame	22
+ MINI PITA	+3
+ BACON	+10
+ CHORIZO	+10

MUSHROOM FOLD OVER PITA black garlic and truffle butter, flat mushroom, V rocket,	23
SCHNITZEL FOLD OVER PITA crumbed & fried chicken breast, roasted cherry tomatoes, provolone cheese, slaw, garlic aioli	25
FRIED MORTADELLA FOLD OVER PITA La Fattoria Mortadella, melted provolone, dijonaise, fried egg, rocket	25

A BIT ON THE SIDE...

CRACK SAUCE chilli, crunchy shallot, sesame	5
AJVAR lemon oil	5
ZHOUG coriander, jalapeno,	GF 5
BUTTER churned from New Zealand	5

A BIT SWEET...

FRENCH TOAST strawberries and cream, sablé	24
+ VANILLA ICE CREAM	+5
PISTACHIO HOTCAKE pistachio cream, soft chocolate ganache, oreo crumble, whipped mascarpone	19
+ ADD HOTCAKE	+7

MATCHA

made with Oat milk

Strawberry Matcha	16
Mango Matcha	16
Classic Matcha	14

TEA & COFFEE

MILK COFFEE / HOT CHOCOLATE M7 | L8

PICCOLO / MACCHIATO / ESPRESSO 5

Alt milk (soy/oat/almond/lactose)) +1

Extra shot/strong +1

Decaf +1

BLACK COFFEE M6 | L7

ICED LONG BLACK 8

ICED LATTE / ICED CHOCOLATE / ICED MOCHA 9

OAT STICKY CHAI 9

TEAS BY TEACRAFT 7

English Breakfast, Earl Grey, Mint, Silver Jasmine,
Egyptian Queen

HOT CHOCOLATE 11

Coconut Bounty

Strawberry & Chocolate

Valentina Rose

MISC. BLANC 13

Cold brew, rose cold foam

SMOOTHIES 17

STRAWBERRY & BANANA milk, yoghurt,
strawberry, banana

MIXED BERRY milk, mixed berries, yoghurt, honey

BREAKFAST SMOOTHIE milk, granola, honey,
yoghurt, banana

+ Vanilla Protein 5

+ Chia 3

HOMEMADE ICED TEA 13

EGYPTIAN PRINCESS hibiscus, orange, lychee

SILVER QUEEN green tea, citrus, honey

COOL DOWNS 13

ORANGE

WATERMELON AND LYCHEE

LEMON AND MINT

PINEAPPLE AND PASSIONFRUIT

GREEN MACHINE

SODAS

GINGERELLA 10

LEMMY LEMONADE 10

LEMON LIME BITTERS 10

COKE/COKE ZERO/SPRITE 7

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