

SMALL PLATES

Signature MCO Sourdough Toast 7 [V]

a mix of apple onion & multigrain porridge

+4 mushroom butter

+4 housemade apple jam

+4 pesto

+4 half boiled egg 63°C

+7 brulee chicken liver pate

Basil Focaccia Sourdough Toast With Pesto 15 [V]

Mushroom & Leek Soup 21 [V]

Truffle Candied Wedges 18 [V]

Avocado Salad 22 [V]

truffle miso dressing, baked cheese avocado, sourdough soil

ALL - DAY BREAKFAST

The Baker's Breakfast 28

eggs, mushrooms, salad, cultivate tomatoes, chicken duck spam, pesto, sourdough toast

Eggs Benedict 27

*sourdough muffin, cultivate tomato salad, avocado hollandaise and a choice of **smoked salmon** or **salt beef***

Sweet Potato Hummus & Moroccan Beef 29

mozzarella cheese, chickpeas, browned butter, dry spiced rub, sumac onion, sourdough toast

PB & J French Toast 23 [V]

homemade peanut butter, mixed berries, coffee crumble and orange syrup

[V] vegetarian

scan to view our illustrated menu



SMALL PLATES & BREAKFAST

OPEN TOAST

comes with a side of truffle-candied wedges & corn miso salad

Fried Masala Chicken 34

on brioche with hummus, peas, mozzarella, sumac onion

Smoked Salmon 35

warm peas, horseradish cream, poached eggs

Mushroom Pesto 32 [V]

poached egg, pesto, cherry tomatoes

SANDWICHES

+7 for sides of truffle-candied wedges & corn miso salad

Chimichurri Chicken 24

Salt Beef & Onion 25

Smoked Salmon 27

Spiced Lamb 26

Veggie & Hummus 22 [V]

Focaccia Grilled Cheese 26 [V]

parmigiano-reggiano, cheddar, gouda, emmental, semi-dried tomato

HOT FOOD

Seafood Stew & Saffron 39

lobster bisque with prawn, mussels, squid, saffron served with apple & onion sourdough

Lamb & Potato Gratin Pie 31

bolognese of lamb, mashed potato, parmigiano cheese, served with sourdough

Gnocchi & Mussels Cream Sauce 35

housemade sourdough gnocchi, shellfish stock, crispy potato, garlic truffle milk foam

Barley Risotto 29 [V]

soy mushrooms, egg, onion puree, corn, lime, cilantro dressing

Charred Eggplant & Zucchini Shakshuka 29 [V]

egg, pomodoro stew, smoked paprika, pesto served with sourdough

choice of bread



apple onion sourdough



porridge multigrain sourdough



brioche sourdough



wholemeal yogurt sourdough



signature croissant +3

SOURDOUGH PASTRIES & DANISH

Signature Croissant 9

Bray's Pain Au Chocolat 14

Dulce de Leche Kouign-Amann 7

Smoked Rosemary Honey Croissant 9.5

Elderflower Croissant Tart 8

Curry Puff Croissant 8

Glazed Ham & Cheese Croissant 15

Flan Croissant Bread Pudding 13

served with warm cream

Awakening Bun 9.5

coffee, cardamom

Fond Memories Croissant 17

chicken floss, marinated chicken ham, chilli jam, pickled cucumber

Hazelnut Almond Croissant 17

Lemon, Peach, Osmanthus Danish Croissant 16

Matcha, Gula Melaka, Strawberry Danish Croissant 16

matcha hero ayame matcha

Seasonal Pastries

please refer to our service staff or the counter

SOURDOUGH LOAVES

thin crust, soft crumb and less sour created for the local palate

European Porridge Multigrain Sourdough 24 / 13

made with Malaccan honey, one of Bray's signature loaves, 820g

Fermented Apple Onion Sourdough 22 / 12

Bray's signature savoury loaf, perfect with a meal or soup, 800g

Bray's House Loaf 19

Bray's version of the country loaf with a thinner crust, softer crumb and less sour notes, 780g

Yogurt Wholemeal Sandwich Loaf 20

staple sandwich loaf to replace commercial yeasted bread, 800g

Sesame Yudane Brioche loaf 18

fluffy loaf inspired by both the Japanese Shokupan and the French Brioche, 500g

Basil Focaccia 26

inspired by pesto and pays homage to the classic Margherita pizza, 780g

PASTRIES & SOURDOUGH

COFFEE

	hot	iced
espresso	9	
long black	10	11
flat white	12	
cappuccino	12	
latte	13	14
mocha	14	15
piccolo/macchiato	12	
espresso tonic		15
pineapple cold brew		17
<i>oat milk / soy milk +4</i>		
Ready To Drink Bottle		
cold brew		15
latte		16
oat latte		18

SINGLE ORIGIN

<p>Costa Rica La Candelilla Micromill Finca Palmillera Gesha Filters (22) Black (16) White (17) <i>Roasted : Ophanim Coffee Roasters</i> <i>Process : Natural</i> <i>Roasting Level : Light</i> <i>Tasting notes : Strawberry Jam, Panela, Mango, Caramel & Toffee</i></p>
<p>Panama CCD Filters (20) Black (15) White (17) <i>Roaster : Wes Ngopi</i> <i>Process : Static Cherry</i> <i>Roasting level : Light</i> <i>Tasting notes: Peach, Mango, mild floral, strawberry, juicy body with candied Pineapple flavour</i></p>
<p>Pink Panther Filters (20) Black (15) White (17) <i>Roaster : JWC</i> <i>Process : Anaerobic natural</i> <i>Roasting level : Medium</i> <i>Tasting notes : Pinky fruit, Strawberry Ice Cream, Raspberry Juice, Chocolate Brownies</i></p>
<p>Featured/Seasonal Beans <i>please refer to our barista or service staff</i></p>

ALTERNATIVES

	Tea	Latte
Inhouse blend Matcha Ayame <i>by : Matcha Hero</i> <i>origin - Kyoto, Japan</i> <i>flavor profile - Sweet and smooth</i>	12	16
Premium Matcha Wakatake <i>by : Matcha Hero</i> <i>origin - Kyoto, Japan</i> <i>flavor profile - good balance of bitterness & astringency</i>	13	18
65% Venezuela Chocolate w Sea Salt <i>ice +1 , oat milk / soy milk +4</i>		16

LOOSE LEAF TEA 13

Tea Drop, Melbourne, served in a teapot
South Melbourne Breakfast
Supreme Earl Grey
Sencha Green Tea
Oolong Kiwi Berry

REFRESHERS

Berry Special 17 <i>macerated mixed berries sorbet, honey, passion fruit</i>
Cucumber Mojito 15 <i>marinated cucumber, mint infused sparkling water, lime</i>
Seasonal Lemonade 15 <i>please refer to our service staff</i>
Passion Potion Kombucha 16 <i>by : Zenboocha (250ml)</i>
Lychee Rose Kombucha 16 <i>by : Zenboocha (250ml)</i>

JUICES



Anti - inflammatory 13 <i>pink lady apple, strawberry</i>
Detox 13 <i>apple, spinach, passionfruit, kale</i>
Immunity 13 <i>carrot, apple, passionfruit</i>

COFFEE & DRINKS