MY OTHER BROTHER

SMOOTHIES	12.0	
Black sesame, raspberry, banana, honey & oa	t milk (V)	
Date, banana, pecan & oat milk (V, N)		
Watermelon, banana, strawberry, mint & apple (V)		
Pineapple, coconut & orange (V)		
Spinach, kale, mango, cucumber, pineapple, ginger, apple & orange (V)		
MILKSHAKES	8.0	
Served with malt		
Vanilla / Chocolate / Strawberry / Nutell Espresso / Salted caramel	a /	
Alternative milk	+ 1.5	
JUICE		
Orange juice / Mango juice / Apple juice	6.5	
COLD DRINKS		
Bobby prebiotic soft drink Berry / Ginger beer	5.0	
Coke / Diet coke / Sprite / Fanta	5.0	
Kombucha	6.5	
San Pellegrino mineral water	5.0	
Bottled still water	4.0	
TEA		
Tea By Malibu	4.8	
English breakfast / Earl grey / Sencha green / Lemongrass & ginger / Peppermint /Chamomile		
COFFEE		
By Inglewood Coffee Roasters		
Espresso	4.5	
Long black Sunset Blvd with milk	5.2 5.2	
Mocha / Hot Chocolate	5.2	
Malibu chai	6.5	
Batch brew	5.2	
Cold brew Matcha Maiden latte	6.5 6.0	
Turmeric latte	6.0	
Iced coffee / With ice cream	8.0/9.0	
Iced chocolate / With ice cream	8.0/9.0	
Iced Strawberry Matcha Mont Blanc	9.5 8.2	
Single origin	+0.5	
Alternative milk	+0.8	
ALCOHOL		
Cocktails		
Aperol spritz	16.0	
Mimosa Bloody mary	13.0 16.0	
Espresso martini	18.0	
•	- -	
Beer Everyday Lager	10.0	
Everyday Lager Balter XPA	12.0	

Wine

Positano Prosecco

Fergusson Ned's Red

The Conversationalist Pinot Grigio, VIC

GF GLUTEN FREE GFO GLUTEN FREE OPTION VG VEGETARIAN VGO VEGETARIAN OPTION V VEGAN VO VEGAN OPTION N CONTAINS NUTS

Vinteloper Rose, Adelaide Hills, SA

BREAKFAST

TOAST Sourdough multigrain or fruit toast with vo	10.0
Sourdough, multigrain or fruit toast with yo choice of preserves.	our
Gluten Free + 2.0 Nutella (N) + 1.0	
EGGS ON TOAST	14.0
Poached, scrambled or fried on sourdough multigrain.	,
Gluten free +2.0	
GRANOLA BOWL (VG, N)	20.0
Puffed buckwheat, honey roasted almonds Mulberry berries, blueberry compote, vanil yoghurt, honeycomb, bruleed ruby grapefr	la
PORRIDGE (VG, N, VO)	20.0
Oat, chia and cinnamon porridge, fresh be nut granola, fresh figs, burnt honey mascal	
FRENCH TOAST (VG)	23.0
Twice baked french toast, cheesecake crea cheese, macerated strawberries, hazelnut crumble.	am
BREAKFAST BAGEL (VG)	22.0
Toasted seeded bagel with jalapeño cream cheese, roquette, cucumber, grilled hallour fried egg.	
Add bacon +4.0	
PASTRAMI BENEDICT	27.0
PASTRAMI BENEDICT House made corn bread with shaved pastr pickled dill cucumber, two poached eggs, smoked hollandaise.	
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All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

12/60

11/55

12/60

12/60

	LUNCH	
0	CHICKEN SCHNITZEL Crumbed free range chicken, buttermilk and slaw, lemon, served with chips.	26.0 herb
. <u>0</u>	CHICKEN SUB Fried buttermilk chicken, creamy spicy mays shredded lettuce and pickled cucumber, with herb seasoned chips.	
. <u>0</u>	BLT BEEF BURGER Grilled wagyu beef patty, sharp cheddar, tarragon Russian dressing, lettuce, tomato, crispy bacon, served on a brioche bun with herb seasoned chips.	28.0
. <u>0</u> e.	OPEN FLAT BREAD (VG) House made flat bread with grilled halloumi mixed lettuce, tomato, cucumber raita, watercress and spicy sauce. Add grilled chicken + 4.0	25.0
.0	GNOCCHI (VG) Pan fried gnocchi, broccoli, lemon herb	25.0
.0	pangrattato, red pepper flakes, pecorino, bas Add grilled chicken + 4.0 VEGAN OPTION (V) With vegan feta.	25.0
<u>.0</u>	ROASTED PUMPKIN SALAD (VG, GF) 23.0 Roasted pumpkin, smoked feta and corn puree, shredded kale, charred corn, feta, broccoli, toasted pumpkin seeds, pomegranate, harrisa dressing. Add grilled chicken + 4.0	
.0	GODDESS SALAD (V) Shaved radish, edamame, cos lettuce, cherr tomatoes, cucumber, vermicelli noodle, avod and alfalfa with green goddess dressing. Add grilled chicken or smoked salmon + 4.	cado
.0	KIDS DIPPY EGGS & SOLDIERS (GFO)	11.0
	BABY HAM AND CHEESE OMELETTE	11.0
<u>.0</u>	On sourdough. PENNE NAPOLI (VG, VO) With Parmesan.	11.0
	BABY WAFFLE (VG) With maple syrup and Ice cream.	11.0
.0	BUTTERMILK CHICKEN With chips	11.0
	SIDES Bacon (Gf)	5.5
.0	Haloumi (Vg, Gf) Potato rosti (Vg)	5.5 5.5
.0	Hash browns (Vg, V) Grilled tomato (V, Vg, Gf) Field mushrooms (V, Vg, Gf) Smoked salmon (Gf)	5.5 5.5 5.5 6.5

10% SURCHARGE ON WEEKENDS. 20% SURCHARGE ON PUBLIC HOLIDAYS. 6.5

5.5

3.5

3.5

4.5

4.5

10.0

Smoked salmon (Gf)

Avocado (V, Vg, Gf)

Extra egg (Vg)

Tomato relish (Vg, Gf)

Smoked hollandaise (Vg, Gf)

Feta (Vg, Gf) | Vegan feta (V, Vg, Gf)

Herb salt seasoned chips with aioli (V)

MY OTHER BROTHER

Welcome back to My Other Brother!

Since opening in 2012, MOB has been our baby. It's a venue that we've always felt has it's own heart beat, and an intangible energy.

Whilst renovating, our vision was to ensure we didn't change MOB's DNA, but rather enhance it with an old school, retro and honest interior.

As always, MOB will focus on great cafe fare and delicious coffee roasted by our groups
Inglewood Coffee Roasters.

Our hospitality and warmth will be inspired by my late father (Lee Moussi), who taught me what it is to be a great hospitality operator. His legacy will live on throughout all our current and future venues.

We hope you enjoy being a part of our next chapter.

Yours sincerely,

Julien & Kristy-Lea Moussi Owners of My Other Brother

IN LOVING MEMORY OF LEE MOUSSI 22/11/1942 - 22/12/2023