



G E E

LIKE US ON



coogee

CAFE MILESTONE'S DRINKS MENU

COFFEE

Espresso	3.80
Macchiato or Piccolo, Long black	
Cappuccino, Latte, Flat White, Hot Chocolate	4.50
Chai Latte	4.50
Mocha, Dirty Chai Latte, Matcha Latte	
Vienna Coffee, Vienna Mocha	4.80
Vienna Hot Chocolate	5.30
Babyccino with Marshmallow	2.50
Doggycino	3.00
Soy/Almond/Oat	Add .70c
Vanilla/Carmel/Hazelnut Syrup	Add .50c

ICED COFFEE & DRINKS

Iced Latte/Iced Chai latte/Iced Matcha	7.50
Iced Coffee/Iced Mocha/Iced Chocolate	8.50
Iced Long Black	6.00

TEA (ALL LOOSE LEAF)

English Breakfast/Earl Grey/Green/Peppermint/Lemongrass & Ginger/Chamomile/Ginger Yogi	5.00
Milk Chai Tea	6.00
Sticky Chai Milk Tea	7.00

FRESHLY SQUEEZED JUICE

Orange/Apple	9.00
Sunrise (Orange, Carrot)	9.00
Detox (Beetroot, Apple, Celery)	9.00
Green (Celery, Apple, Cucumber)	9.00

SMOOTHIES

Banana/Mango/Mixed berries	9.00
Acai	9.50

FRAPPES (DAIRY FREE)

Tropical (Mango, Pineapple, Passion Fruit)	8.50
Sunrise (Strawberry, Pineapple, Mango, Kiwi)	8.50
Watermelon	8.50
Coffee/Mocha	8.50

MILK SHAKE

Vanilla/Strawberry/Chocolate/	8.50
Carmel/Banana	8.50
Coffee/Mocha	8.50

SOFT DRINKS

Coke/Coke Zero/Diet Coke/Lemonade	4.50
S.Pellegrino Sparkling Water	5.00
S.Pellegrino Aranciata Rossa or Melograno	5.00
L.L.B/Ginger Beer/Redbull	5.50

BOTTLED JUICES

Orange/Apple/Mango/Beetroot/Green	7.50
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COCKTAILS

Aperol Spritz	12.00
Pimms & Lemonade	12.00
Cucumber Rickey	14.00
Fresh lime juice & cucumber, sparkling mineral water & gin	

WHITE WINE BY THE GLASS

SAUVIGNON BLANC	
Allan Scott - New Zealand	9.90
CHARDONNAY	
Penfolds - South Australia	9.90
RIESLING	
Jim Barry - South Australia	9.90
Any Of The Above By The Bottle	48.00

RED WINE BY THE GLASS

SHIRAZ	
Bulling's Find - Victoria	9.90
PINOT NOIR	
Maison Barboulot - France	10.50
CABERNET SAUVIGNON	
Pepper Jack - Barossa	10.50
Any of the above by the bottle	49.00

BEERS

Peroni/James Boags/Carlton Draught/Hahn Superdry/James Squire	8.70
Zero Alcohol Heineken	9.00
Korean Cass Or Kloud	6.50

A 10% SUNDAY SURCHARGE APPLIES



C O O

FOLLOW &



@cafemilestone

CAFE MILESTONE'S FRESHLY MADE SANGAS All served on Chianti Rolls

Vegetarian Delight Sandwich 19.90 (VG)
Avocado, pesto, tomatoes, lettuce, baby spinach, sliced cucumber & mushrooms, served with a pineapple & kiwi sauce

Bulgogi Sandwich 21.00
Sliced Angus beef, marinated with pears & blended onions, garlic & soy sauce, barbecued with onions, coleslaw, lettuce & pickled radish

Chicken 19.50
Poached chicken, smashed avocado, coleslaw, chopped fresh tomato, lettuce & mayo

Tuna 18.90 (V)
Tuna & Coleslaw mix, smashed avocado, chopped cucumber, red onions, lettuce & mayo

CAFE MILESTONE'S FRESHLY MADE WRAPS

All Day Breakfast Wrap 17.90
Scrambled eggs, chopped grilled bacon, mushrooms, spinach, melted cheese & spicy mayo

Fried Chicken Bacon Wrap 18.90
Crispy fried chicken breast & crispy bacon with fresh tomato, avocado, lettuce & spicy mayo

Peri Peri Chicken Wrap 17.90
Marinated chicken with garlic, oregano, onion, paprika, chilli flakes, lettuce, capsicums, tomato, red onion & spicy sauce

Taco & Chorizo Wrap 19.00
Scrambled eggs with chopped chorizo, taco, avocado, mushrooms, spinach, melted cheese & spicy mayo

CAFE MILESTONE'S BURGERS

Bulgogi Burger 26.00
Sliced Angus beef, marinated with pears & blended onions, garlic & soy sauce, coleslaw, pickled radishes & lettuce, served with side of chips

Fried Chicken Burger 25.00
Crispy chicken breast, sliced avocado, coleslaw, lettuce, fresh tomato & melted double tasty cheese with spicy mayo, served with side of chips

CAFÉ MILESTONE BREAKFAST

Big Breakfast 32.00
Eggs your way, bacon and smoked salmon. Avocado, beef sausage, mushrooms, hash brown, haloumi, baked beans & toast

Home Garden Breakfast 27.00 (V)
Eggs your way, avocado, grilled tomato, hash brown, mushroom, haloumi, spinach, roasted carrots & potatoes, baked beans & toast

Smoked salmon Feta + 1 Poached Egg 26.00
Cream cheese, smoked salmon, sliced avocado, spinach & cherry tomatoes, crumbled feta & spring onions, finished with EV olive oil, served on sourdough

Benedict Smoked Salmon 24.00 (V) / Bacon 23.00
2 poached eggs baby spinach, mushroom, Hollandaise sauce, finished with EV olive oil & served on sourdough

Smoked Salmon Scrambled eggs 23.90
Scrambled egg with smoked salmon, peas, chopped asparagus on sourdough bread, finished with baby mixed leaves on top, EV olive oil & lemon wedge on the side

Morning Tacos 24.00
3 big soft shell tacos with scrambled eggs, chopped lettuce, sliced avocado, cherry tomatoes, marinated beef mince on top of each taco, finished with Tobasco sauce.

Oven Baked Egg Pancakes 24.00
Chopped bacon, chorizo, spinach, mushrooms & capsicum. Sliced fresh avocado & cherry tomatoes, crumbled feta on top, finished with chilli flakes

Crushed Avo with 2 Poached Eggs 23.00 (V)
Crushed avocado, sliced cherry tomatoes, crumbled feta & chilli flakes on sourdough with a drizzle of truffle oil on top

Haloumi Steak on Sourdough with 1 Poached Egg 21.00 (V)
Homemade pesto on sourdough bread, grilled haloumi, spinach, avocado, sliced fresh cherry tomatoes & EV olive oil

Banana Pancakes 22.50 (V)
3 stack pancakes with fresh sliced banana & strawberries, blended mixed berries & a dusting of cinnamon on top, plus Maple syrup & a scoop of vanilla ice-cream on side

Porridge with Seasonal Fruits 19.50 (VG)
Oats with almond milk, fresh strawberries, banana, blueberries, almond flakes, Maple syrup & a dusting of cinnamon

Acai Bowl 21.90 (V/VG)
Acai with granola, banana, strawberries, kiwi fruit & coconut flakes.
Add: Nutella, Peanut Butter, or Honey + \$1 ea

Yoghurt Granola 19.50
Greek Yoghurt with granola, strawberries, banana, & blueberries, honey & passionfruit

Classic Omelette 20.50 (V)
Baby spinach, mushrooms, fresh tomatoes, sliced red onion, sliced avocado & feta on top, with toast on side

Scrambled Eggs Croissant 16.60 (V)
Fluffy scrambled eggs served in a French Croissant with shallots. Add chorizo extra \$2

Trusty Bacon & egg Roll 15.50
Double bacon, double egg & tasty cheese on a milk bun, served with BBQ or tomato sauce

Eggs Your Way 12.00
Choice of poached, fried, or scrambled eggs, served with toast

BREAKFAST ADD ONS

2x Bacon rashers / Half Avocado / Smoked Salmon	5.50
Haloumi / Mushrooms / Beef Sausage / Chorizo / Hash Brown	6.50
Egg / Spinach / Baked Beans / Ham / Grilled Tomato	4.50
	4.00

TOASTS & PASTRIES

Sourdough / Soy linseed Sourdough / White - GF Bread	5.50
Choice of Vegemite, Strawberry Jam, or Peanut butter	+1.50
Banana Bread	+0.50
Plain Croissant	6.50
Ham Cheese Croissant	7.90
Nutella Croissant	10.90
Ham & Cheese Tomato Toasties	8.20
	11.50

CAFE MILESTONE'S HEALTHY SALADS

Chunky Salmon Salad 27.00 (VG)
Pan fried chunky salmon, roasted baby carrots, grilled asparagus, broccolini, baby spinach & a lemon wedge, with a kiwi dressing

Grilled Prawn Salad 25.00 (VG)
Grilled prawns, lettuce, sliced avocado, mixed baby salad leaves, red onion, sliced cherry tomatoes, cucumber, baby spinach, with a pineapple & kiwi dressing

Grilled Chicken Salad + Soft Boiled Egg 24.00
Grilled chicken, sliced avocado, coleslaw, red onion, fresh cherry tomatoes, cucumber, baby spinach, with a pineapple & kiwi dressing

CAFE MILESTONE'S KOREAN INFLUENCE

Bulgogi Bowl 26.00
Sliced BBQ Angus beef, marinated with pears & blended onions, garlic & soy sauce, coleslaw, pickled radishes, chopped lettuce & steamed rice

Jeyugbokkeum Bowl 24.00
Stir fried sliced pork, marinated with chilli, garlic, onion & fresh chillies. Coleslaw, pickled radish, chopped lettuce & rice

Japche 23.00 (VG)
Stir fried sweet potato noodles in soy sauce with mushrooms, spinach, capsicum, carrot, caramelised onions & finished with sesame oil

Bibimbap 23.50
Steamed rice with marinated beef mince, mushrooms, spinach, carrots, chopped lettuce, fried egg, pickled radish, spicy Gocujang sauce & dry seaweed on top

Dumpling Soup 23.00
Homemade Kimchi dumplings with chives, beef mince, sprouts, sweet potatoes & noodles served in a beef bone broth

Kimchi Fried Rice 20.50
Fried Kimchi with rice, sliced bacon, shallots, peas, dry seaweed, 2 fried eggs & a drizzle of sesame oil on top

Sundubu-Jjigae 24.00
Spicy skilen tofu stew with seafood, mushrooms & vegetables. Served with side rice

Bulgogi noodle Soup 26.00
Marinated Bulgogi with sweet potato glass noodles in Bone broth with vegetables