

# MY OTHER BROTHER

## SMOOTHIES 12.0

Black sesame, raspberrry, banana, honey & oat 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 / nutella / espresso / salted caramel

Alternative Milks + 1.5

## JUICE

Orange juice / Mango juice / Apple juice 6.5

## COLD DRINKS

Bobby prebiotic soft drink 5.0  
Berry, ginger beer

Coke / Diet coke / Sprite / Fanta 5.0

Kombucha 6.5

San Pellegrino mineral water 5.0

Inglewood 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 5.2

Sunset Blvd with milk 5.2

Mocha / hot chocolate 5.2

Malibu chai 6.5

Batch brew 5.2

Cold brew 6.5

Matcha maiden latte 6.0

Turmeric latte 6.0

Iced coffee / with ice cream 8.0/9.0

Iced chocolate / with ice cream 8.0/9.0

Single origin +0.5

Alternate milks +0.8

## ALCOHOL

Cocktails

Aperol spritz 16.0

Mimosa 13.0

Bloody mary 16.0

Espresso martini 18.0

Beer

Everyday Lager 10.0

Balter XPA 12.0

Wine

Positano Prosecco 12/60

The Conversationalist Pinot Grigio, Mildura, Vic 11/55

Vinteloper Rose, Adelaide Hills, SA 12/60

Fergusson Ned's Red 12/60

## BREAKFAST

TOAST 10.0

Sourdough, multigrain or fruit toast with your choice of preserves.

Gluten Free + 2.0 | Nutella (N) + 1.0

EGGS ON TOAST 14.0

Poached, scrambled or fried on buttered sourdough, multigrain.

Gluten free +2.0

GRANOLA BOWL (VG) 20.0

Puffed buckwheat, honey roasted almonds, Mulberry berries, blueberry compote, vanilla yoghurt, honeycomb, bruleed ruby grapefruit.

BREAKY POLENTA (VG) 23.0

Crisp three cheese polenta, tomato sugo, stracciatella, basil pesto, poached egg.

FRENCH TOAST (VG) 23.0

Twice baked french toast, cheesecake cream cheese, macerated strawberries, hazelnut crumble.

PORRIDGE (VG, N, VO) 20.0

Oat, chia and cinnamon porridge, fresh berries, nut granola, fresh figs, burnt honey mascarpone.

AVOCADO TOAST (VG, VO, GFO) 22.0

Fresh avocado, smoked Danish feta, green jalapeno sauce, chives, on multigrain.

Add egg +4

VEGAN OPTION (V) 22.0

with vegan feta.

PASTRAMI BENEDICT 27.0

House made corn bread with shaved pastrami, pickled dill cucumber, two poached eggs, smoked hollandaise. Swap for salmon.

MUSHROOM TOAST (VG, VO) 26.0

Toasted focaccia, mushroom ragu, stracciatella, herb pangrattato, whipped ricotta, soft herbs, watercress smoked hollandaise poached egg.

VEGAN OPTION (V) 26.0

with whipped tofu.

CHILLI SCRAMBLED (VG) 24.0

Bacon, chilli, cherry tomatoes, parmesan, coriander, Vietnamese mint, fried shallots on sourdough.

Add potato rosti + 4.0

BREAKFAST BAGEL (VG) 22.0

Toasted seeded bagel with jalapeño cream cheese, roquette, cucumber, grilled halloumi, fried egg. Add bacon +4.0

BUCKWHEAT GALETTE (GF) 23.0

Hot smoked salmon, asparagus, wilted spinach, dill mustard crème fraiche, fried egg, pecorino.

## LUNCH

GODDESS SALAD (V) 22.0

Shaved radish, edamame, cos lettuce, cucumber, vermicelli noodle, avocado and alfalfa, green goddess dressing. Add grilled chicken or salmon + 4.0

CORN FRITTER SALAD (VG) 23.0

Crispy fried corn, Jalapeno cream cheese, pickled shallots, cherry tomatoes, lettuce, sweet lime dressing. Add egg +4.0

CHICKEN SUB 26.0

Fried Buttermilk, chicken, spicy sauce, mayo, Shredded lettuce, and pickled cucumber with seasoned chips.

BLT BEEF BURGER 28.0

Grilled wagyu beef patty, sharp cheddar, tarragon Russian dressing, lettuce, tomato, crispy bacon, served brioche bun, with seasoned chips.

OPEN FLAT BREAD (VG) 25.0

House made flat bread with grilled halloumi, mixed lettuce, tomato, pickled shallots, cucumber raita, watercress and spicy sauce. Add grilled chicken + 4.0

GNOCCHI (VG) 25.0

Pan fried gnocchi, broccoli, lemon herb pangrattato, red pepper flakes, pecorino, basil. Add Grilled chicken + 4.0

VEGAN OPTION (V) 25.0

with vegan feta.

CHICKEN SCHNITZEL 26.0

Crumbed free range chicken, buttermilk and herb slaw, lemon and served with chips

## KIDS

DIPPY EGGS & SOLDIERS (GFO) 11.0

BABY HAM AND CHEESE OMELETTE 11.0  
on sourdough.

PENNE NAPOLI (VG, VO) 11.0  
with Parmesan.

BABY WAFFLE (VG) 11.0  
with maple syrup and Ice cream.

BUTTERMILK CHICKEN 11.0  
with chips

## SIDES

Bacon (Gf) 5.5

Haloumi (Vg, Gf) 5.5

Potato Rosti (Vg) 5.5

Hash Browns (Vg, V) 5.5

Grilled Tomato (V, Vg, Gf) 5.5

Field Mushrooms (V, Vg, Gf) 5.5

Smoked Salmon (Gf) 6.5

Avocado (V, Vg, Gf) 5.5

Smoked Hollandaise (Vg, Gf) 3.5

Tomato Relish (Vg, Gf) 3.5

Extra Egg (Vg) 4.5

Feta (Vg, Gf) | Vegan Feta (V, Vg, Gf) 4.5

Herb Salt Seasoned Chips With Aioli (V) 10.0

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

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.

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

# 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

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Owners of My Other Brother

In loving memory of Lee Moussi  
22/11/1942 - 22/12/2023