

the
FINE FOOD.
STORE
"for Good Things"

EST.   2004

COFFEE · EATING HOUSE · STUFF

 **MENU** 

ORDER AT COUNTER

COFFEE · EATING · STUFF *"for Good Things"*

CORNER of KENDALL & MILL LANE · THE ROCKS, SYDNEY

TAKE AWAY



'TIL MIDDAY DAILY

muesli or granola pots poached berries & yoghurt	10.5
fresh fruit pots fresh fruit, yoghurt & honeycomb	9.5
banana bread toasted with butter or add fresh ricotta & honey	5/8.5
toast vegemite, peanut butter, beekeeper honey or selected jams	4
avocado, fresh tomato, goats curd, ricotta or	1.5 ea
fresh leg ham, prosciutto, chorizo, smoked salmon, swiss cheese or brie	2.5 ea
leg ham & tasty cheese croissant shaved fresh leg ham, swiss cheese	7.5
roast mushroom & brie croissant freshly baked croissant filled with roast mushroom, brie & truffle salt	8.5
ham & cheese toastie freshly cut leg ham, swiss cheese & evoo on toasted sourdough	7.5

BREAKFAST



'TIL MIDDAY WEEKDAYS / 3PM WEEKENDS & PUBLIC HOLIDAYS

fresh fruit salad yoghurt, beekeeper honeycomb, edible flowers & pepita seeds	13.5
honey granola & quinoa muesli w/ yoghurt, seasonal berries or banana	13.5
paleo raw gluten free muesli w yoghurt, milk & balsamic berries	
add almond milk & coconut yoghurt	2
oat, almond, coconut & white chia 'bircher' w/ honey pear & flax seeds	14.5
breakfast panini poached free range egg, honey bacon, tasty cheese, spinach	13.5
& our own chilli jam	
seasonal avocado w/ citrus salt, cucumber ribbons, heirloom tomato, fresh ricotta	14.5
& toast	
+ poached egg	3.5
+ fresh crabmeat	7.5
raw & roast mushroom, kasundi & smoked mozzarella on spelt w/ salsa verde	15.5
+ poached egg	3.5
roast pumpkin & persian feta tahini mayo, candied almonds on sour dough	14.5
+ poached egg	3.5
+ smoked salmon	5.5
prosciutto & taleggio brioche poached free range egg, caramelized onion w/ fig jam	16.5
blood sausage braised lentil, pickled vegies, baby watercress, parmesan on toast	16.5
green pea mint crostini speck, fresh goats curd & parmigiano reggiano	15.5
+ poached egg	3.5
belgian waffles caramelized banana, honeycomb, gelato & local macadamia nuts	17.5
+ honey bacon	4.5
+ chorizo	5.5
+ black pudding	5.5
mt cook alpine smoked salmon lemon aioli, shaved asparagus, buttered rye soldiers	19.5
homemade spiced beans poached eggs, chimmichurri & sour dough croutons	16.5
citrus avocado salad w/ bottarga seeded oat crunch & buttermilk dressing (gf)	15.5
+ poached egg	3.5
+ prosciutto	5.5

poached free range eggs, spinach & sourdough order with the sides below	12
roast tomato, avocado, bacon, ham, merquez sausage, spicy baked beans, mushrooms	4.5e
prosciutto, smoked salmon, haloumi, spicy chorizo or black pudding	5.5e

LUNCH



SANDWICHES

shaved ham off the bone & swiss cheese toastie w/ evoo	9.5
corned beef onion marmalade, gruyere on sour dough	10.5
mushroom, onion marmalade & tallegio toastie w/ fig jam (v)	12.5
ox heart tomato buffalo mozzarella, basil & evoo (v)	10.5
five grain 'organic' baguette ham, swiss cheese, coleslaw & grain mustard aioli	12.5
smoked chicken club sandwich guacamole, honey bacon, baby spinach, siracha mayo & onion marmalade	12.5
lox & bagel shallot cream cheese, pickled red onion, caper salsa	15.5
sopressa salami bagel pickled vegetables & mustard relish	14.5
the queenie wrap slow poached chicken, slaw, baby spinach, siracha mayo	12
veggie wrap w/ sprouts, ricotta, roasted vegetables & kale pesto (v)	10.5

AND MORE

salad bowl of the day market seasonal mixed salad & vegetables (v)	10.5
+ poached chicken	4.5
+ smoked salmon	5.5
+ haloumi	4.5
baked ricotta & zucchini quesadilla ox heart tomato, greens & olive paste (v)	12.5
citrus avocado salad w/ bottarga seeded oat crunch & buttermilk dressing (gf)	15.5
+ prosciutto	5.5
+ chorizo	5.5
roast vegetable & ricotta frittata w/ selection of salad (gf, v)	10.5
+ poached chicken	4.5
+ smoked salmon	5.5
beef rendang spiced rice & coconut yoghurt	13.5
pulled lamb shoulder flat bread, tzatziki, pickled cucumber & sumac onion	15.5
spiced chicken burger guacamole, swiss cheese & tomato chilli jam	15.5
roast portabello mushroom gremolata, cous cous & persian feta (v)	14.5

SPECIALTY COFFEE & FINE TEAS



our coffee roasting arm of the business, micro-lot coffee roasters was born out of a love of coffee and the pursuit of excellence in the cup. we meticulously source our greens for uniqueness to bring out the the most desirable and unique characteristics of each bean. please enjoy.

for coffee wholesale enquiries please contact: hey@mcrrocks.com

HOT

coffee white or black we offer a choice of seasonal blend or single origins 4.5
hot chocolate 4.5

ALTERNATIVE BREWING METHODS - ask for seasonal origin offerings

micro-lot coffee mp
aeropress / v60 7
mocca master 4

SEASONAL TEAS

milk - good morning china, sri lanka & india 5
liquor: deep red, mildly fruity, malt and chocolate
green - genmaicha, kyoto, japan 5
liquor: light yellowish-green, aromas of nori, congee, toast
black - red mystic, yunnan, china 5
liquor: amber colour, molasses and sweet malt flavour profile and aroma

HERBAL

heal lemongrass, ginger, fennel seeds & calendula 5
liquor: golden, lemon & lime zest, honey, hint of cassia
moroccan mint, green tea, peppermint & spearmint 5
liquor: golden, minty with a slight vegetal tartness
chai pot, traditional indian style beverage full of crushed aromatic spices, 6
panella, honey with a strong & luxurious character of indian style black tea
add bonsoy, extra shot, swiss water decaf or house vanilla syrup + 0.5
add almond milk + 1

SPECIALTY COFFEE & FINE TEAS

cont'd



COLD

cold brew coffee	6
iced latte	6
iced coffee w/ salted caramel ice cream	8
cold brew tea	6
egyptian iced tea rose, silver jasmine, hibiscus and ceylon orange pekoe are blended together to make a thirst quenching beverage. Served sparkling or still	8
strawberry lemonade served chilled w/ sparkling water	8
kombucha ask for today's offering	7.5

SMOOTHIES & SHAKES

immune booster mango, pineapple, kale, mint & ginger	9
breakfast smoothie raspberry & chia	9
salted caramel & coconut shake	10
golden gaytime shake	10

WINE ETC



BEER & CIDER

craft tap beers - ask for our latest brews	from 7
lord nelson three sheets the rocks, nsw	8
lord nelson old admiral amber ale the rocks, nsw	8
sierra nevada pale ale mills river, nc	9.5
little creatures pale ale fremantle, wa	7
stone & wood pacific ale byron bay, nsw	8
moo brew pilsner bridgewater, tas	9
hills cider apple adelaide, sa	8
willie smith organic apple cider huon valley, tas	11

WINE

SPARKLING

bimbadgen <i>semillon</i> hunter valley, nsw	9/32
villa sandi 'ill fresco' <i>prosecco</i> veneto, italy	10/40

WHITE

ponte <i>pinot grigio</i> veneto, italy	9/36
empress <i>riesling</i> eden valley, sa	11/44
scorpius <i>sauvignon blanc</i> marlborough, nz	9/38
printhe mr <i>chardonnay</i> orange, nsw	10/42

ROSÉ

paxton single vineyard <i>rosé bio dynamic</i> mclaren vale, sa	8/36
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RED

paxton 'the guesser' <i>cabernet shiraz</i> bio dynamic mclaren vale, sa	9/36
ell grill malbec <i>mendoza</i> , argentina	10/39

COCKTAILS & BREWS



a very mary morning vodka mixed with tomato juice & house made mary mix. let staff know how spicy you need it!	virgin 12 w/ ketal one 17
barrel aged negroni gin, campari, sweet vermouth	16
watermelon margarita tequila, cointreau, lime, house watermelon mix	16
aperol spritz aperol & sparkling topped with soda, orange	14
the tonic basil infused vodka, limoncello, lime, strawberry, ginger beer	16
deconstructed old fashioned whiskey, armagnac, house bitters	18
cold drip martini cold drip liqueur, espresso, brandy, walnut liqueur	18

SHARED DRINKS

pimms bowl (share 4 to 6) prosecco, aperol, seasonal fruit	45
sangria jug rose, cointreau, vermouth sangria mix, peach, orange	35

allergies and intolerances please let us know when ordering
trading hours we're open 7 days from 7am (7:30 on sunday)
surcharge 10% on sunday and public holidays
credit card charge applies