

M E N U



BREAKFAST - UNTIL 11AM

bacon & eggs on toast - 20

2 rashers of bacon, & 2 poached eggs on toasted sourdough with butter fried/scrambled +1

baked beans on toast - 15

house made baked beans on toasted sourdough with butter
vegan option with Nuttelex

eggs benedict - 16

2 poached eggs on toasted sourdough with butter & hollandaise sauce
add bacon +5
add smoked salmon +7

eggs on toast - 15

2 poached eggs on toasted sourdough with butter
fried/ scrambled +1

house made ricotta pancakes - 15

short stack of ricotta pancakes served with fresh berries and your choice of house made lemon curd, sticky fig syrup, maple syrup, or lemon & sugar

lamington toast - 8

toasted sourdough with house made chocolate spread & strawberry jam, sprinkled with toasted coconut

wellness bowl (vegan / gf) - 26

sauteed silver beet from our garden, beetroot, smashed avo, roasted cherry tomatoes, & falafel with garlic aioli on the side

BREAKFAST - ALL DAY

bacon & egg panini - 14

toasted sourdough panini with butter, bacon, fried egg, house made chutney & cheese

bircher muesli (vegan) (summer) - small - 9.5 large - 17

oats, apple juice, coconut yoghurt, cranberries, toasted coconut & grated apple (nut-free)

porridge (vegan) (winter) - small - 9.5 large - 17

oats, oat milk, brown sugar & cinnamon (nut-free)

croissant - 6.5

toasted croissant served plain or with your choice of butter, peanut butter, vegemite, or house made jam

options: cheese - 8, ham & cheese - 9, cheese & tomato - 9

fruit & nut toast - one piece - 11 two pieces - 19

toasted fruit & nut sourdough, buttered, served with house made lemon curd & fresh berries

option - one plain piece - 9 two plain pieces - 17

toasted sourdough with your choice of - 5

butter, peanut butter, vegemite or house made jam

add cheese, chutney or honey +1

add:

chutney or honey +1

tomato or spinach +3

mushrooms, avo, hashbrowns (gf), or haloumi +5

smoked salmon - +7

M E N U

ALL DAY

LIGHT OPTIONS



bruschetta - 17

toasted sourdough with cherry tomatoes, red onion, basil, & sticky fig balsamic

chia pudding - 9 (vegan, gf)

chia seeds, maple syrup, coconut milk, vanilla & coconut yoghurt - daily flavours

pain au chocolat - 8.5

layers of flaky pastry wrapped around a chocolate centre & toasted

TOASTED

blt panini - 13 (dairy free) (gfo)

toasted sourdough panini with bacon, lettuce, tomato & garlic aioli

chicken caesar panini - 13

slices of chicken schnitzel, lettuce, egg, parmesan cheese and caesar dressing

falafel wrap - 15 (vegan)

falafel, tomato, cucumber, baby spinach, hummus & garlic aioli

ham baguette - 15

toasted multigrain baguette with butter, baby spinach, ham, sundried tomato, brie & garlic aioli

mediterranean baguette - 15 (vegetarian)

toasted multigrain baguette with butter, pesto, marinated eggplant, olives, baby spinach, roasted capsicum, sun-dried tomato, & feta

salmon bagel - 15

toasted sesame bagel with smoked salmon, red onion, cream cheese & garlic aioli

TO SHARE

devonshire tea - for two 27

a pot of tea with sweet scones, served with cream and your choice of either house made jam, or lavender jelly
for one - 15

k.i tasting plate (for two) - 40

toasted sourdough, olive oil, dukkha, olives, honey, sticky figs, chef's selection of cured meats & cheeses

TREATS

Please check our display fridge and freezer at the counter for a selection of house made and locally sourced cakes, slices, tarts and ice cream available daily. Try our signature mulberry brownie made with fruit straight from our tree.

DOG MENU

Pup Cup - 2

Lactose free milk steamed & dusted with freeze dried beetroot powder

Pup Patty - 5

100% kangaroo mince, baked and topped with pumpkin seeds
add k.i poached free range egg - 2.5

M E N U

LUNCH

12PM - 3PM



BURGERS

avo good one burger - 20 (vegan, gfo)

a soft damper roll with a garden vegetable patty, baby spinach, smashed avo & millie mae's house made chutney

cheeseburger - 19 (gfo)

a soft damper roll with double cheese, lettuce, pickles, burger sauce & a beef patty

hallelujah halloumi burger (gfo) - 19

a soft damper roll with grilled halloumi, red onion, rocket & house made spicy mango chutney

schnitz & bits burger - 22

a soft damper roll with fried chicken breast schnitzel, & house made slaw

burger bowl

no bread? no biggie. make it a bowl!

add

bacon rasher or fried egg +2.5

halloumi or avo +5

pineapple, beetroot or tomato +3

pickles +1

extra garden patty +5

extra beef patty +6

extra chicken schnitzel +7

SOMETHING ELSE

ploughman's lunch - 34

toasted sourdough, butter, aged cheddar, sliced ham, pickled onions, cornichons, house made chutney, sliced apples & half a house made scotch egg

seasonal salad (summer) - small - 9 large - 16

salad made with seasonal ingredients, ask staff about options

seasonal soup (winter) - small - 9 large - 16

soups made with seasonal ingredients, ask staff about options

add toasted sourdough - +5

SIDES

all sides - 6

tempura onion rings

twirly fries

jalapeno poppers

hash browns (gf)

seasonal salad (gf) - ask for today's option

M E N U

COCKTAILS

WE'RE LICENSED ALL DAY



al6 wattleseed espresso martini - 18

d'angelo al6 espresso, k.i.s pure vodka, kahlua, vanilla beans & wattleseeds

bloody hell, mary - 17

k.i.s pure vodka, lemon juice, tabasco, worcestershire sauce, & tomato juice

give me one margarita - 19

tequila, triple sec, & lime
want it spicy? let us know!

hope the ferries are running - 19

our take on a dark & stormy. dark rum, k.i.s. orange & ginger zenzerino, topped with ginger beer

limoncello spritz - 18

k.i.s limoncello, dudley bubbly, & soda water

'merican river mule - 16

k.i.s pure vodka, fresh lime juice and ginger beer

mulberry gin & blood orange - 14

k.i.s mulberry gin, & san pellegrino aranciata

peach or mulberry bellini (seasonal) - 14

dudley bubbly with either millie mae's peach puree or millie mae's mulberry puree

we love mojitos - 17

rum, lime juice, raw sugar, & millie mae's grown mint

MIXERS

WE'RE LICENSED ALL DAY

mixed drinks - 13

we have a range of k.i.s vodka, gin, limoncello, zenzerino, rum, whisky and other spirits with your choice of mixer

sangria (for 4) - 55

the stoke tempranillo, brandy, orange juice, & brown sugar

M E N U

B E E R

WE'RE LICENSED ALL DAY



coopers - 9

pale ale, australian lager, or low carb dry

kangaroo island brewery - 11

ipa, pale ale, coastal lager, stout, or amber ale

colony cove cider (ki cider) - 13

original or draught

W I N E

WE'RE LICENSED ALL DAY

bubbles

dudley bubbly - 9 / 39

dudley mary's blush - - / 39

the islander petiyante - - / 54

the stoke mufti day pet nat - - / 39

white

dudley ripple (moscato) - - / 39

dudley sauvignon blanc - 9 / 39

false cape pinot grigio - - / 39

false cape riesling - 9 / 39

the islander chardonnay - 9 / 39

the islander sauvignon blanc - - / 44

the stoke nitty gritty gris - - / 39

the stoke sauvignon blanc - - / 39

red

dudley merlot - - / 45

dudley "shearing shed red" gsm - 9 / 39

false cape cabernet merlot - - / 39

false cape shiraz - 9 / 39

the islander "old rowley" sg - - / 54

the stoke "drinky bill" shiraz - - / 29

the stoke "syrah" shiraz - - / 29

the stoke tempranillo - / 45

rosé

false cape rosé - - / 39

the islander rosé - 11 / 44

MENU



PLEASE CHECK OUR DISPLAY FRIDGE FOR COLD DRINKS

HOT DRINKS

al6 d'angelo coffee - small 5 - large 6

cappuccino, flat white, latte, long black or mocha

espresso - 3.5

piccolo or macchiato - 4

extra shot +.6

babyccino - 3.5

warm steamed milk served with a marshmallow

chai - small 5 - large 6

chai spice blend, vegan friendly with subtle blend of matcha to balance sweetness

dirty chai latte +1

golden latte - small 5 - large 6

organic turmeric latte made with cinnamon, ginger, black pepper and coconut sugar

hot chocolate - small 5 - large 6

served with a marshmallow

lamington hot chocolate - small 6 - large 7

signature hot chocolate made with coconut milk, topped with shredded coconut and served with a marshmallow

loose leaf tea (in a pot) - for one 5 - for two 9

island breakfast, island earl grey, island chai, island essence (eucalypt & honey bush), island time (relaxation blend), lemongrass & ginger, sweet & spicy green tea, glossy black hibiscus or pure peppermint

matcha latte - small 5 - large 6

organic stone ground green tea blended with panela sugar

red velvet latte - small 5 - large 6

organic cacao latte made with beetroot and coconut sugar

COLD DRINKS

affogato - 5.5

d'angelo al6 espresso shot served over ice cream

cold pressed fresh juice - small 5 - large 8.5

pressed daily from seasonal fruit and vegetables

please ask for todays flavour

iced coffee, chocolate or mocha (with ice cream) - 8.5

served on ice with one scoop of ice cream

iced latte, long black, chai, matcha (no ice cream) - 6

served over ice - small 6 - large 7

milkshakes - small 5 - large 8 - jug 20

chocolate or vanilla

cookies & cream, biscoff, or mulberry +2

make it thick +2

spiders - 8

add a scoop of icecream to your favourite soft drink

All alternative milks - .7 Takeaway cups - .5

ABOUT



OUR CAFE & INGREDIENTS

we love local at millie mae's & it's important to us to source as much as we can from our spectacular island.

all of our sourdough, paninis, croissants, fruit & nut toast & pain au chocolat's come from d'estrees bay bakery & are delivered fresh to our door.

our honey is from kangaroo island living honey & kanguri honey farm.

our olives & olive oil come from kangaroo island olives.

our mushrooms are from kangaroo island mushrooms & we get surprise mixed boxes of mushrooms delivered to us from cape borda.

our fig syrup & sticky figs come from the figgery kangaroo island.

the lavender jelly is from emu bay lavender farm.

our wines, beers & spirits all come from the island too.

our garlic & garlic salt come from kangaroo island fresh garlic.

our tea is made by drift on bliss in american river.

our cakes & slices are made in house.

the mulberries, peaches & apricots come from our café trees & we have a variety of other fruits, vegetables & herbs growing around the grounds depending on the season.

our milk comes from the fleurieu peninsula, which you can see from penneshaw beach on a clear day.

our coffee comes from adelaide roasters d'angelo.

we also stock our shop with local k.i & south australian goods, so pop in & have a look while you wait.

check out our website to learn more....