

## CUDDLE IN A CUP

Served 6oz

40% Cocoa Hot Chocolate \$5.2

Sticky Chai Latte \$6.5

Brewed on soy and sweetened with honey

Berry Latte \$6

Matcha Latte \$5.2

Berry Matcha Latte \$6

Loose Leaf Tea \$5.5

Green Sencha, English Breakfast, Earl Grey, Peppermint, Chamomile. Rooibos

## ON THE ROCKS

Served 10oz, +\$1.5 for 16oz

Cold Brew / Iced Black \$5

add vanilla sweet cream +1

Iced Latte / Iced Chai \$5.2

Iced Dirty Chai / Iced Mocha \$5.7

Iced Berry Latte / Iced Berry Matcha Latte \$6.2

Iced Coffee / Iced Chocolate \$7

served with ice cream and cream

Matcha Cold Brew \$5

Iced Matcha Latte \$5.2

Vanilla / Caramel / Hazelnut +\$0.5

Lactose Free / Soy / Almond / Oat +\$0.8

Extra Shot / Mug +\$1

# MADMILE

brew. bite. belong.

Born from a love of good coffee and even better company, Mad Mile is a fresh chapter in a familiar story. Tucked into the heart of Wynnum, this spot was once known as Dramanti Wynnum—run by locals Marija and Dragan, who built a community around warmth, connection, and seriously good brews.

Now, they're back. Same street, same soul, new name. Mad Mile tips its hat to the 4.4 km stretch of Wynnum Road that locals know well—fast, wild, and a little bit iconic. Once famous for its speed and sharp turns, the "Mad Mile" is now home to slower mornings, long conversations, and damn good coffee.

We're pouring Ona Coffee, blending specialty smoothies, and serving up breakfast worth sticking around for. Whether you're flying solo or wrangling the Sunday crew, this is your kind of place.



## MAD SHAKES

Served 16oz

\$9.5

**Banoffee Crunch**

Vanilla ice cream, banana, caramel, crushed biscuits, whipped cream

**Bisc-Off Your Head**

Vanilla ice cream, Biscoff spread, crushed Biscoff biscuits, milk & whipped cream

**Cookies & Cream**

Vanilla ice cream, vanilla syrup, crushed choc chip cookies, milk, whipped cream, cookie crumble

## BLENDS WITH BENEFITS

Served 16oz

\$10.5

**Berry Nice**

Oat milk, banana, raspberries, strawberries, vanilla plant protein & coconut yoghurt

**Blue Moon**

Banana, pineapple, blue spirulina, coconut yoghurt, oat milk & a touch of maple

**Easy Greens**

Almond milk, spinach, avocado, pineapple & chia seeds

## PRESSED, NOT MESSED

\$7.5

**Daily Greens**

Celery, Green Apple, Spinach, Lemon, Ginger and Botanicals

**Allie's Watermelon+**

Watermelon, Apple, Strawberry and Lime

**Allie's Love Beets**

Carrot, Beetroot, Green Apple, Lime and Ginger

## BRUNCH

### Turkish Eggs \$24

Garlic herb yoghurt, spiced lamb mince, poached eggs, pickled onion & cucumber, smoked chilli butter, served with Turkish toast.

(gf op)

### Magic Mushie Toast \$24

Seasonal mushrooms with greens, braised capsicum, parmesan, and crispy enoki on sourdough – finished with white truffle oil.

(v, gf op, vg op)

### Chicky Burger Deluxe \$24.5

Crispy fried chicken tenders with apple slaw, chipotle aioli, pickles & rocket, served with a side of chips.

(df op)

### Mad Mile Salad \$23

Couscous, apple slaw, cashews, rocket, poached egg, garlic herb yoghurt & parmesan pomegranate dressing – topped with your choice of herb-marinated halloumi or fried chicken.

(v op)

### Kiss My Kataifi \$24

Chocolate custard-soaked French toast stacked with pistachio kataifi, melted milk chocolate, vanilla ice cream, raspberry coulis & a generous smear of pistachio spread.

(v)

## MAD FAVOURITES

### The Benny Club \$22.5

Two poached eggs, hollandaise and wilted spinach on grilled sourdough.

Choose your sidekick: mushroom, bacon or halloumi.

(v op, gf op)

### Plant-Powered Porridge \$17

Cinnamon & vanilla oats topped with grilled maple banana, coconut yoghurt, granola, and coconut shavings.

(vg, gf)

### The Brekky Roll \$17.5

Fried egg and bacon in a soft roll, with your choice of:

– Rocket & chipotle aioli

– BBQ sauce & cheddar

(v op, gf op, df op)

### Fruit Toast \$9.5

Two slices of fruit toast served with our whipped espresso butter.

(v, vg op)

### Just Toast \$8

Two slices of sourdough with your choice of:

PB, vegemite, jam or cinnamon sugar.

(v, df op, vg op, gf op)

### Eggs Your Way \$15

Two fried or poached eggs on grilled sourdough.

Scrambled? Just say the word +\$2

(v, gf op, df op)

### Holy Smash \$19.5

Smashed avo on sourdough with rocket, feta, lemon, dukkah, seasonal house pickle & a drizzle of pomegranate dressing.

(v, gf op, df op, vg op)

## SANGAS

*Served slightly grilled, freshly stacked, and never boring*

### Mortadella Pistachio \$19

Mortadella, pistachio cream, stracciatella, rocket & crushed pistachios.

(gf op)

### Prosciutto Mozzarella \$19

Prosciutto, mozzarella, roasted red peppers, rocket & balsamic vinegar

(gf op)

### Veggie Mozzarella \$17

Mozzarella, iceberg lettuce, tomato, pesto, roast peppers, aioli, pickled cucumber & red onion

(v, gf op)

## LITTLE LEGENDS

*For kids under 12*

### Mini Brekky \$12

Scrambled eggs on toast with bacon.

Big brekky energy. Mini size.

(gf op)

### Lil' Choc Toast \$12

Chocolate custard-soaked French toast served with vanilla ice cream.

(v)

### Cheesy Toastie Soldiers \$8

Toasted sandwich cut into strips for easy dipping.

Served with a side of tomato sauce.

(v, gf op)

### Chicken Little \$12

Crispy chicken tender with chips.

Served with a side of tomato sauce.

(df)

## BIT ON THE SIDE

### \$6 Sides

Bacon • Halloumi • Avocado • Fried Chicken

Greens • Scrambled Eggs • Mushrooms • Bowl of Chips

### \$3 Sides

Egg • Hashbrowns • Grilled Tomato

### Heads up, legends.

**Sweets, pastries & sangas live in the display 'til sold out — get in early!**

**Public holiday? We're open, but a small surcharge applies.**

### Legend:

**v** — vegetarian • **vg** — vegan • **gf** — gluten free  
**df** — dairy free • **op** — option available

**Please note: our kitchen handles gluten, nuts & dairy.**