



MOTHER FORKERS



FRIED CHICKEN WITH ZERO CLUCKS GIVEN

A CONCEPT BY MATCHA MYLKBAR



Mother's Starters

Mac & Cheese Donuts
nduja, smoked maple \$12

Chicken & Halloumi Sliders
mini matcha buns, fried chicken, grilled halloumi, tomato relish \$14

Jaffle
slowed braised chicken, three cheese, charcoal sourdough with fondue cheese dipping sauce \$15 (gfo +\$3)

Poutine
curly fries, gravy, slow cooked chicken, cheese sauce \$18 (gfo +\$3)

Six Nuggets
siracha ketchup \$9



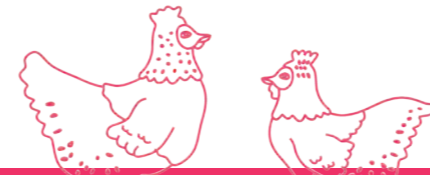
Mother's Approved Wholefood Bowl

Low Fodmap Bowl
matcha infused quinoa, zucchini noodles, spinach, hazelnut & pumpkin smash, red kraut, burnt eggplant dip, broccoli, sprouted alfalfa, roasted capsicum dressing \$19.5 (gf)

Daily Ritual Bowl
roasted pumpkin, sauteed mushroom, kale, chickpeas, miso brown rice, yuzu tahini \$19.5 (gf)

Gnocchi
gluten free sweet potato gnocchi, nut free pesto, roasted pumpkin, mushrooms, caramelised brussel sprouts, pepitas, snow pea tendrils \$22.5 (gf)

Add Popcorn Chicken or Slow Braised Chicken +\$7



Mother's Fried Chicken

Our answer to KFC opening next door: provide a delicious, sustainable, harm free alternative with no clucks given. Our amazing chef's steep organic jackfruit in a lighty smoked broth with coconut oil & kombu dashi, then crumb in our not so secret herb & spice mix of panko, chipotle, cayenne pepper, black pepper, native Australian pepperberries, cumin, lemon zest, crushed garlic, onion, Mt Zero pink salt GFO: Charcoal Chicken: to cater for our gluten free friends we also have an activated charcoal crumb available

Popcorn Chicken Tray
popcorn chicken, potato & gravy, slaw, curly fries \$21 (gfo +\$3)

Charcoal Chicken Tray
green bread, activated charcoal popcorn chicken, curly fries, gravy \$21 (gfo +\$3)

Cheese Burger
fried chicken, American cheese, sesame bun, mustard, ketchup, pickle, curly fries \$19 optional lettuce wrap (gfo +\$3) double +\$4.5

Chili Popcorn Chicken Twister
habanero fried popcorn chicken, chili jam, wholewheat roti, blue cheese ranch sauce, caramelised onion, slaw, siracha ketchup, curly fries \$21

The Blue Waffle
mac n cheese waffles, fried popcorn chicken, pancetta, smoked maple, parmesan \$24

Chicken Parma
crumbed chicken breast, napoli sauce, mozzarella, ham, curly fries \$26

Sub Sweet Potato Fries +\$3
Sub Gluten Free Activated Charcoal Chicken +\$2



Potatoes 'N' Sides

Curly Fries \$10

Sweet Potato Fries \$12

Mash Potato & Gravy \$4

Carolina Slaw \$3

Green Bread Roll, Gravy \$4

Maple Glazed Brussel Sprouts, Nduja \$15

Mac N Cheese, Pancetta \$9

Falafel Fries, Yuzu Tahini \$12



Mother's Desserts

Matcha Pancakes
gluten free matcha pancakes, salted caramel ice cream, chocolate sauce, candied cacao nibs, raspberries, blueberries, candied peanuts (gf)

2 Stack \$16

3 Stack \$20

4 Stack \$24

Additional Stack +\$3

Raw Kandy Lemon Cake
raw cake stuffed with mixed berry jam made from: lemon & mixed berry, almonds, coconut flakes, medjool dates, buckwheat, coconut oil, maple syrup, coconut sugar, lemon juice, lemon essential oil, blueberry, blackberry, raspberry, cashew, strawberry, rice malt syrup \$12 (gf)

Add Salted Caramel Icecream +\$3

Donuts By Weirdoughs
two fried donuts, house made notella, notella dipping sauce \$12

Additional Donut +\$6

NOT ALL VEGANS ARE VIRGINS

Drinks without alcohol were once called virgins, implying a sense of goodygoodness/churchiness however this was the 1920's, it is almost 2020, and you can still cluck like a rockstar and not drink alcohol, be a virgin and get lit AF, and make delicious things from plants.

Apple Pie Sour \$9

Mother's home made liquid apple pie, apple cider, aquafaba, lemon

Kombucha Spritz \$8

Ginger lemon kombucha, fresh orange juice, soda

Raspberry Lemonade Kombucha Spider \$8.5

Fresh Coconut \$9

ELIXRS

Sofia Goddess Of Wisdom Turmeric Elixir

turmeric, cinnamon, nutmeg, pepper, salt, coconut nectar, MCT oil \$7.5

Ixchel Myan Moon Goddess Turmeric Elixir

turmeric, ginger, lemon, apple cider vinegar, pepper, salt, coconut nectar MCT oil \$7.8

CACAO

Chili Cacao

raw cacao, cayenne pepper, saffron, clove, orange essential oil \$8.2

Mint Cacao

raw cacao, cardamom, star anise, peppermint leaves \$7.2

Mushroom Cacao

raw cacao, rose petal, reishi mushroom \$7.7

MUSHROOM TONICS

Reishi Cappucino

reishi mushroom extract, cacao powder, almond milk, coconut oil, coconut nectar \$8

Chaga Latte

chaga mushroom extract, vanilla essence, soy milk, coconut nectar \$7

OAT MILKSHAKE

banana \$9

blue heaven \$9

strawberry \$9

chocolate \$9

fried chicken \$9

SPECIAL OCCASION BOOZE LIST

ESPRESSO YOUR FEELINGS

Espresso Martini \$9

decafe + \$2

add peanut butter or almond butter +\$3

add coconut foam +\$3

Blue Gin Sling \$7.7

Matcha Passionfruit White Chocolate Martini \$12.2

serve it in a coconut + \$6

add tiramisu coconut cream +\$3

add coconut foam +\$3

BEER THAT GOES WITH FRIED CHICKEN

can of mornington pale ale \$9

can of melbourne bitter lager \$7

WINE THAT GOES WITH FRIED CHICKEN

natural low impact wines by noisy ritual

	GLS	BTL
Sparkling (<i>Heathcote</i>)	\$9.8	\$50
Rose Pet Nat (<i>Grampians</i>)	\$8.8	\$45
Pinot Gris (<i>King Valley</i>)	\$7.7	\$39
Pinot Noir (<i>Gippsland</i>)	\$9.6	\$49



**ZERO
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GIVEN**