



Thanks for joining us at the Mercedes me store Melbourne - the first such store in Australia, and just the seventh worldwide.

The goal is to enable you, our guests, to experience the Mercedes-Benz brand in a relaxed and beautiful setting. Each of the Mercedes me stores are based on this concept, however each does it differently to reflect the passions of the host city. Mercedes me Melbourne sees café culture meet Mercedes-Benz lifestyle. And we believe it's a match made in Melbourne!

For Mercedes-Benz, our drive to live 'the best or nothing', doesn't stop at striving to make the world's greatest cars. It's also in supplying your morning caffeine fix and offering outstanding menu options courtesy of our acclaimed hospitality partner ST. ALI. Join us as often as you wish and enjoy the stunning surrounds. You are always a welcome guest here!

If you take more than a passing interest in the iconic three-pointed star, our wall of cars in 'The Garage' – on the ground floor – features content on some of the most popular models from more than 130 years of setting automotive benchmarks. Or learn about the logo itself in the Sea, Land and Air Booths that wrap the staircase.

Pick up a book in 'The Library' and learn something new about the brand. For instance, did you know that Mercedes-Benz has secured more than 90,000 registered patents in our quest to be the world's safest and most technologically advanced car company? Or that Mercedes-Benz inventions include the airbag, ABS brakes, ESP, the supercharger, plus the front-engine, rear-wheel drive layout that still underpins most sports cars. The more time you spend here, the more you will discover.

Of course you're equally welcome to simply sit back, relax, make yourself at home and enjoy the space along with some of the best caffeine going around! ST. ALI and Mercedes-Benz, have together created an innovative, one-of-a-kind coffee roaster using patented technology and parts from Mercedes-Benz vehicles. It's this special roaster that will create new and unique coffee blends for Mercedes me, with a nod to various models. For example, the AMG Blend is specifically brewed for espresso drinkers so it's roasted with maximum performance in mind. The S Blend, the flagship roast, has a smooth, sophisticated taste profile, while the A Blend is light, bright and goes down easy... but it still packs a punch!

Even the delicious menu is inspired by snippets of the brand's distinguished history, including:

The G Burger - You don't pay tribute to one of the world's toughest and most iconic off-roaders with just any dish. Like this classic burger, the Mercedes-Benz G-Wagon is simple, devastatingly effective, and has stood the test of time. It's just that the G Burger tastes better.

Silver Arrow - Generations of Mercedes-Benz racers owe their distinctive silver paint to the W 25 racing car that zealous scrutineers deemed one kilogram overweight for a race at the Nurburgring in 1934. In a flash of inspiration, mechanics scraped off the white paint and putty that covered the W 25, leaving a bare metal body. Dubbed the 'Silver Arrow' when it won the race, the name – and colour – stuck.

We hope you enjoy your experience with us at Mercedes me!

ALL DAY MENU

MELBOURNE MADE 10.5
(Available from 7AM–11AM)
Poached, fried or scrambled,
sourdough toast, cultured butter
#gfo

TOAST 9
(Available from 7AM–11AM)
Sourdough, multigrain or gf toast
with spreads & preserves

RUM & RAISIN PORRIDGE 14
(Available from 7AM–11AM)
Spiced apple compote, apple
ribbons & condensed milk froth

HOUSE MADE WAFFLE 14
Peanut butter mousse, roasted
banana, salted caramel #vg

BLITZEN BENZ BUTTY 10
Streaky bacon, milk bun,
lockhart relish
Add an egg + 2

EGGS BENZ-EDICT 19
Thick cut streaky bacon,
milk toast, smoked pepper
hollandaise #gfo

BAKED EGGS 20
Slow cooked smoky beans,
roasted pumpkin, chorizo,
ricotta and chilli #gf

**SMOKED SALMON
KEDGEREE** 22
Crispy rice cake, garden peas,
turmeric pickled soft boiled egg,
parsley, curried dressing #gf

KOREAN FRIED CHICKEN 20
Kimchi slaw, spelt grain waffle,
daikon, carrot and corriander

MY MEXICAN COUSIN 22.5
Secret recipe corn fritters,
halloumi, sweetcorn salsa,
kasundi, poached eggs
& dressed leaves #gf

**BRAISED WILD
MUSHROOMS** 18
Porcini cream, pine oil
& slow egg #gf #vg
Add Stonebarn black truffle +10

G BURGER 22
Beef patty, American cheddar,
onion, special sauce, lettuce,
served with fries #gfo

PAN FRIED SNAPPER 32
Caramelised cauliflower,
broccolini, caper berries
& golden raisin ketchup

SOUP DU JOUR 14
Served with warm roasted
garlic focaccia

**SPICED & ROASTED
CAULIFLOWER** 22
Yoghurt, pomegranate, parsley,
mint, spiced almond, dried fruit
& lemon dressing

KITCHEN SINK SALAD 18
(Available from 11:30am)
Changes daily

PASTA LORENZO 25
(Available from 11:30am)
Changes daily

C CLASS CARVERY 28
(Available from 11:30am)
Changes daily

BREAKFAST SIDES (AVAILABLE UNTIL 11AM)

Wilted greens with crispy garlic 3
Braised & roasted mushrooms 5
Slow baked tomato with basil 5
Streaky bacon 6
Slow cooked beans 5
Half avocado 5
Hollandaise sauce 2
Extra egg 2
Extra toast 2

SIDES

BITTER LEAF SALAD 9
Raw radish, mustard cress &
parmesan emulsion

FRENCH FRIES 10

DESSERT

INDIVIDUAL TIRAMISU 12

BLACKBERRY PARFAIT 14
with tarragon & white chocolate

FRESH WAFFLE 7

CHEESE BOARD 25
Carrot marmalade,
grapes and crispbreads