

# ALL DAY MENU

LEICHHARDT

PLEASE ORDER AT THE COUNTER

**EGGS AS YOU LIKE** <sup>v gfor</sup> 10  
Served on sourdough toast (see extras)  
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

## TOASTIES

Cheese & Tomato <sup>v</sup> (1830kJ) 8  
Ham & Cheese (2010kJ) 9  
Ham Cheese & Tomato (2060kJ) 10  
Chicken & Avo (3110kJ) 12

## BREKKIE WRAP

Bacon, scrambled eggs, hash brown, tomato relish, lettuce, hollandaise sauce in spinach wrap (3370kJ) 14  
Add cheese (+276kJ) +1 / avo (+994kJ) +2

## HOUSE BAKED GRANOLA <sup>v</sup>

House baked granola, rose water poached strawberry, coconut chia pudding, deli style yogurt (2580kJ) 16

## OMELETTE <sup>v gfor</sup>

Roasted mushrooms, braised tomato, tempura batter bits, chives and mozzarella served with toasted bread (2250kJ) 17  
Add chicken (+718kJ) / ham (+453kJ) / smoked salmon (+561kJ) +4

## CRUSHED AVO DELIGHT <sup>v gfor</sup>

Crushed avo, tomato salsa, green balsamic, poached egg, whipped Persian fetta, chilli, chives with toasted sourdough (2640kJ) 18

## ZUCCHINI FRITTERS <sup>v</sup>

Zucchini & fetta fritters, house tomato relish, tomato salsa, chives, whipped Persian fetta, poached egg, fine herbs (1450kJ) 18

## GRILLED HALLOUMI BENNY <sup>v gfor</sup>

Spiced eggplant, tomato, raisin, coriander, grilled halloumi, sautéed kale, Spanish onion, poached eggs, and hollandaise on a toasted English muffin (2340kJ) 18  
Or, swap the halloumi for smoked salmon (+561kJ) / ham (2920kJ) or bacon! (3210kJ)

## TRUFFLE MUSHROOM BRUSCHETTA <sup>v gfor</sup>

Mushrooms, avocado, spring onion, chilli, eschalots, truffle, thyme and burrata on toasted sourdough (2630kJ) 19

## BREAKFAST GNOCCHI

House made potato gnocchi, roasted tomato, chorizo, chilli, shallots, parmesan snow, poached egg, crispy potato skins (3590kJ) 19  
Or, swap the chorizo for chicken (+718kJ)

## OKONOMIYAKI BENEDICT

Sous vide house marinated salmon, okonomiyaki, kewpie mayo, squid legs, poached egg, roe, hollandaise, soft herbs, corn salsa, katsuoibushi (bonito flakes) (2720kJ) 22

<sup>v</sup> vegetarian option <sup>gf</sup> gluten free <sup>gfor</sup> gluten free on request

The average adult daily energy intake is 8700kJ

Please notify staff of any food allergies.

## LEAF BREKKIE <sup>v</sup>

Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed kale, smashed avo, roasted tomato with toasted sourdough (3760kJ) 22

## BIG BREAKFAST

Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushroom with toasted sourdough (4440kJ) 22

## SUPERFOOD SALAD <sup>v gf</sup>

Corn, avo, onion, chilli, tomato, chickpeas, cucumber, quinoa, kale, roasted pumpkin, seeds, honey mustard dressing (1490kJ) 19  
Add halloumi (+722kJ) / grilled chicken (+718kJ) +5  
Add smoked salmon (+561kJ) +6

## CHEESE MELT

Served on rustic bread  
Mushroom & Tomato <sup>v</sup> (1560kJ) 13  
Ham & Pineapple (1920kJ) 13  
Chicken & Avocado (2580kJ) 14

## B.L.A.T. <sup>gfor</sup>

Bacon, lettuce, smashed avo, tomato, house sweet chilli mayo on sourdough (3070kJ) 14

## PERI PERI CHICKEN WRAP

Grilled marinated chicken breast, cucumber, corn, onion, lettuce, tomato, house peri peri mayo on a spinach tortilla (2400kJ) 14

## GRILLED WAGYU BEEF CHEESEBURGER

Wagyu beef patty, marinated bacon, lettuce, house relish, tomato, cheddar cheese, tempura onion ring, special burger sauce served on a milk bun with chips (6090kJ) 20

## CHICKEN SCHNITZEL

Panko crumbed chicken breast fillet, cabbage slaw, chips, and creamy mushroom sauce (3780kJ) 18

### KID'S MENU

Served with Kid's AJ (+480kJ)

#### Kid's Brekkie

Scrambled egg, hash brown, with toast (1590kJ) 10

#### Kid's Chicken Nuggets

With chips, tomato sauce (2650kJ) 10

### EXTRAS

Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ)	3	Grilled Chicken (718kJ) / Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ)	5
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Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ)	4	Smoked Salmon (561kJ)	6
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Chorizo (1310kJ) / Ham (453kJ)	5	Potato Chips (1192kJ)	6
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# DRINKS



LEICHARDT

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## BREW BAR

### COLD DRIP COFFEE

A slow, four to six hour extracted coffee. Sweet, liquor like flavour with low acidity. Sold in a bottle. Served on ice. 6

### HARIO V60

Hario V60 pour over gives the barista complete control over brewing extraction. This produces a clean after taste with a well rounded flavour of our single origin coffee. 6

### ESPRESSO

Ristretto, Short Black 3.2  
Black 3.7  
White 3.7

Chai Latte / Green Tea Latte 4.2  
Babyino 1.5

Upsize +0.7

### BELGIAN HOT CHOCOLATE / MOCHA

We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.

Available in White, Milk or Dark chocolate. 4.7  
Upsize +1.0

Decaf / Extra Shot	0.5
Syrup / Caramel, Hazelnut, Vanilla, Mint	0.7
Almond Milk / Soy Milk	0.7

### ORGANIC LOOSE LEAF TEA

Temperature controlled, loose leaf tea brewed to perfection.

#### GOOD MORNING

Our luxurious take on English Breakfast Tea

#### EARL GREY BLUEFLOWER

Ceylon orange pekoe black Tea infused with bergamot

#### GENMAICHA (KYOTO JAPAN)

Brothy Kyoto green Tea with toasted rice

#### SILVER JASMINE (ZHEJIANG)

Silver tipped green Tea, infused with jasmine blossoms

#### DIGESTIF

Mint, lavender and fennel seeds to aid digestion

#### HEAL

Lemongrass and ginger blend to restore minerals

#### WHITE PEONY (FUJIAN)

Lightly biscuity white Tea, high in antioxidants

#### MASALA CHAI

Authentic Indian recipe of spices with an Assam Tea base 4.5

## COLD BEVERAGE

### ICED ESPRESSO

Iced Long Black 5.5  
Iced Latte 5.5  
Iced Coffee 6.5  
Salted Caramel Affogato 6

### BLENDED

Iced Coffee 7  
Chai Latte 7  
Green Tea Latte 7  
Belgian Iced Chocolate / Mocha 7.5  
Available in White, Milk or Dark chocolate

### HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint 6.5  
Lychee 6.5  
Cranberry & Lime 6.5

### ORGANIC ICED TEA

**BREAKFAST LEMON MINT** 6  
Ceylon orange pekoe Tea with fresh lemon juice & mint

**LEMONGRASS & GINGER** 6  
Caffeine-free cold Tisane with a fresh lemon zest

**EGYPTIAN ICE** 6  
Liquid Turkish delight

### COLD PRESSED JUICE

**ORANGE** | Straight Orange juice 9

**GREEN** | Apple, Pear, Spinach & Kale 9

**RED** | Watermelon & Strawberry 9

### FRUITY SMOOTHIE

**STRANANA** 7.5  
Strawberry, banana, milk & honey

**PASSION TANGO** <sup>df</sup> 7.5  
Pineapple, passionfruit & mango

**SUMMER SUNSET** <sup>df</sup> 7.5  
Pineapple, mango, strawberry & kiwi

**BLACK POTION** <sup>df</sup> 8  
Activated charcoal, blackcurrant, blackberry, cherry, blueberry & banana

**AÇAÍ** <sup>df</sup> 8.5  
Açaí, blueberry, blackberry, banana

### MILKSHAKE

Chocolate, Vanilla, Salted Caramel, Strawberry, or Banana 6

Add WHEY Protein	2
Add Extra Ice Cream	1