



# MENU



STANHOPE

PLEASE ORDER AT THE COUNTER

## BRUNCH

### TOAST WITH BUTTER AND CONDIMENTS

- Sourdough (856kJ) / Quinoa Soy Linseed (1419kJ) 6
- Gluten Free (856kJ) 7
- served with strawberry jam (150kJ) / peanut butter (273kJ) / vegemite (35kJ) **add extra condiment +0.5**

### TOASTIES

- Cheese & Tomato <sup>v</sup>(1830kJ) 7
- Ham & Cheese (2010kJ) 9
- Ham Cheese & Tomato (2060kJ) 10
- Chicken & Avocado (3110kJ) 13

### CHEESE MELT

- Served on rustic bread
- Mushroom & Tomato <sup>v</sup> (1560kJ) 13
- Ham & Pineapple (1920kJ) 14
- Chicken & Avocado (2580kJ) 15

### EGGS AS YOU LIKE <sup>v gfor</sup> 10

- Served on sourdough toast (see extras)
- Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

### BREKKIE BURGER 14

- Bacon, fried egg, hash brown, lettuce, house tomato relish, tomato, aioli on a soft milk bun (3370kJ)
- Add cheese (+276kJ) +1 / avo (+994kJ) +2**

### BREKKIE WRAP 16

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

### B.L.A.T. <sup>gfor</sup> 15

- Bacon, lettuce, smashed avo, tomato, house sweet chilli mayo on sourdough (1678kJ)
- Add chips (+1192kJ) +4**

### BIRCHER MUESLI <sup>Vegan</sup> 16

- Oat, apple, coconut yogurt, seasonal berries, berry compote, toasted pistachio (1260kJ)

EXTRAS			
Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ)	3	Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ)	5
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (784kJ)	4	Potato Chips (1192kJ)	5

- ZUCCHINI FRITTERS <sup>v</sup> 18**  
Tempura zucchini fritter, tomato & avocado salsa, tomato relish, tzatziki, poached egg, fine herb & radish salad (1230kJ)

- CRUSHED AVO & TOMATO DELIGHT <sup>v gfor</sup> 18**  
Crushed avo, cherry tomato salsa, green balsamic glaze, poached egg, whipped Persian fetta, yuzu gel, pickled eschalots, chives with toasted sourdough (2230kJ)

- GRILLED HALLOUMI BENNY <sup>v gfor</sup> 19**  
Spiced eggplant, tomato, raisin, coriander, grilled halloumi, sautéed kale, Spanish onion, poached eggs, and hollandaise on a toasted homemade crumpet (2340kJ)

**Or, swap the halloumi for smoked salmon (+561kJ) / ham (2920kJ) or bacon! (3210kJ)**

- MUSHROOM & ZUCCHINI OMELETTE <sup>v gfor</sup> 18**  
Shiitake mushroom, king brown mushroom, zucchini, garlic, eschalot, chive, miso, mozzarella, shiitake XO, fine herb salad served on a toasted sourdough (2660kJ)

- PULLED PORK OMELETTE 19**  
6 hours slow braised pork, five beans, chorizo, mozzarella cheese, spices, tomato salsa, fine herb salad served with toasted sourdough (2170kJ)

- BREAKFAST GNOCCHI 20**  
House made potato gnocchi, roasted tomato, chorizo, chilli, shallots, parmesan snow, poached egg, crispy potato skins (3590kJ)

**Or, swap the chorizo for chicken (+718kJ)**

- LEAF BREKKIE <sup>v</sup> 24**  
Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed kale, smashed avo, roasted tomato with toasted sourdough (3760kJ)

- BIG BREAKFAST 24**  
Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushroom with toasted sourdough (4440kJ)

KID'S MENU	
<i>Served with Kid's AJ (+480kJ)</i>	
<b>Kid's Ham &amp; Cheese Toastie (1460kJ)</b>	10
<b>Kid's Brekkie</b> Scrambled egg, hash brown, with toast (1590kJ)	10
<b>Kid's Chicken Nuggets</b> With chips, tomato sauce (2650kJ)	10
<b>Kid's Pikelets</b> With seasonal fruits and ice cream (2160kJ)	10

<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.  
10% surcharge on public holidays.



# MENU



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## SALAD

### ROASTED PUMPKIN SALAD <sup>v</sup> 19

Roasted pumpkin, pepita seeds, whipped Persian fetta, tomato, avo, salad leaf, roasted Spanish onion, balsamic glaze (2300kJ)

Add avo (+994kJ) +4 Add chicken (+718kJ) +5

Add halloumi (+722kJ) +5 Add smoked salmon (+561kJ) +5

### SUPERFOOD SALAD <sup>v gf</sup> 20

Corn, avocado, onion, chilli, tomato, chickpeas, cucumber, quinoa, kale, roasted pumpkin, seeds, honey mustard dressing (1490kJ)

Add halloumi (+722kJ) / grilled chicken (+718kJ) / smoked salmon (+561kJ) +5

## LUNCH

### GRILLED CHICKEN & MUSHROOM TOASTIE 15

Grilled chicken breast, English cheddar cheese, chives, caramelized onion & mushroom relish, and truffle mayo on sourdough bread (3660kJ)

### CHICKEN FAJITA WRAP 15

Grilled marinated chicken, mixed peppers, onion, avocado, lettuce, tomato, melted mozzarella cheese, peri peri mayo, on a spinach wrap (1940kJ)

Add chips (+1192kJ) +4

### VEGETARIAN WRAP <sup>v</sup> 16

Grilled halloumi, spiced eggplant, lettuce, tomato, coriander, raisin, Spanish onion, aioli on a spinach wrap (2940kJ)

Add chips (+1192kJ) +4

### CHICKEN SCHNITZEL WRAP 18

Panko crumbed chicken breast fillet, lettuce, avo, tomato, English cheddar cheese, sweet chilli mayo on a spinach wrap with chips (4170kJ)

### SLOW BRAISED PULLED PORK SHAKSHUKA <sup>gfor</sup> 21

Braised pork, chorizo, tomato, onions, pinto, kidney, and borlotti beans, baked egg, and dukkah with toasted sourdough (2570kJ)

### STEAK SANDWICH 22

Grilled grain-fed scotch fillet, tempura onion rings, tomato, lettuce, caramelized onion & mushroom relish, and truffle mayo served on toasted sourdough bread with chips (4860kJ)

### GRILLED WAGYU BEEF BURGER 20

Wagyu beef patty, house tomato relish, lettuce, tomato, melted cheddar cheese, sour pickles, tempura onion ring, special burger sauce served on a milk bun with chips (6280kJ)

### LEAF BURGER <sup>Vegan</sup> 22

Grilled HARVEST GOURMET® Plant-based patty, caramelized onion & mushroom relish, lettuce, tomato, jalapeno guacamole, plant based smokey chipotle mayo served on a whole wheat bun with chips (3690 kJ)

### CHICKEN SCHNITZEL 21

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

Make it parmigiana! (+280kJ) top with tomato ragu and mozzarella +3

### BERRIES & NUTS PANCAKE <sup>v</sup> 19

Seasonal berries, vanilla ice cream, mixed caramelized nuts, toasted coconut, whipped vanilla ricotta and genuine maple syrup (3980kJ)

Add extra ice cream (+645kJ) +3

### EXTRAS

Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ) 3 Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ) 5

Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (784kJ) 4 Potato Chips (1192kJ) 5

### KID'S MENU

Served with Kid's AJ (+480kJ)

Kid's Ham & Cheese Toastie (1460kJ) 10

Kid's Brekkie  
Scrambled egg, hash brown, with toast (1590kJ) 10

Kid's Chicken Nuggets  
With chips, tomato sauce (2650kJ) 10

Kid's Pikelets  
With seasonal fruits and ice cream (2160kJ) 10

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

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# DRINKS



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## BREW BAR

### COFFEE

Ristretto (2kj)	3.5
Short Black (2kj)	
Long Black (4kj)	4
Macchiato (61kj)	4
Piccolo (197kj)	
Flat White (451kj)	
Latte (541kj)	
Cappuccino (451kj)	

upsized +0.8

### SPECIALTY

Chai Latte (910kj)	4.5
Green Tea Latte (929kj)	

upsized +0.8

Babycino (133kj)	1.5
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### BELGIAN HOT CHOCOLATE / MOCHA

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

HOT CHOCOLATE	5	MOCHA	5
White (979kj)		White (937kj)	
Milk (1250kj)		Milk (933kj)	
Dark (1080kj)		Dark (924kj)	

upsized +1.0

upsized +1.0

Decaf (2kj) / Extra Shot (2kj)	+0.6
Almond Milk (231kj) / Soy Milk (361kj)	+0.7
<b>FLAVOUR</b>   Caramel (270kj), Hazelnut (274kj), Vanilla (274kj), Mint (280kj)	+0.7

### ORGANIC LOOSE LEAF TEA

Temperature controlled, brewed to perfection. 4.7

### GOOD MORNING

Our luxurious take on English Breakfast Tea (2kj)

### EARL GREY BLUEFLOWER

Ceylon Orange Pekoe Black Tea infused with bergamot (2kj)

### GENMAICHA (KYOTO JAPAN)

Brothy Kyoto Green Tea with toasted rice (2kj)

### SILVER JASMINE (ZHEJIANG)

Silver tipped Green Tea, infused with jasmine blossoms (2kj)

### DOUBLE MINT

Mint & spearmint, lavender and fennel seeds to aid digestion (2kj)

### LEMONGRASS GINGER

Lemongrass and ginger blend to restore minerals (2kj)

### CHAMOMILE LAVENDER

A floral bouquet with sweet honey notes that soothe (2kj)

### MASALA CHAI

Authentic Indian recipe of spices with an Assam Tea base (465kj)

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ

## COLD BEVERAGE

### ICED ESPRESSO

Iced Long Black (4kj)	6
Iced Latte (1050kj)	6
Iced Coffee (1450kj)	7
Salted Caramel Affogato (1370kj)	6.5

### BLENDED

Coffee (1700kj)	7.5
Chai Latte (910kj)	7.5
Green Tea Latte (908kj)	7.5

BLENDED CHOCOLATE	8	BLENDED MOCHA	8
White (3020kj)		White (2110kj)	
Milk (2957kj)		Milk (2100kj)	
Dark (2900kj)		Dark (2080kj)	

### HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint (860kj)	6.5
Lychee (712kj)	6.5
Cranberry & Lime (759kj)	6.5

### ORGANIC ICED TEA

#### BREAKFAST LEMON MINT

Ceylon Orange Pekoe Tea with fresh lemon juice & mint (611kj) 6.5

#### LEMONGRASS & GINGER

Caffeine-free cold tisane with fresh lemon zest (402kj) 6.5

#### EGYPTIAN ICE

Liquid Turkish delight (439kj) 6.5

### COLD PRESSED JUICE

**ORANGE** | Straight orange juice (600kj) 9

**GREEN** | Apple, pear, spinach & kale (830kj) 9

**RED** | Watermelon & strawberry (665kj) 9

### FRUITY SMOOTHIE

**STRANANA** 8

Strawberry, banana, milk & honey (1290kj)

#### PASSION TANGO <sup>df</sup>

Pineapple, passionfruit, banana & mango (1330kj) 8

#### SUMMER SUNSET <sup>df</sup>

Pineapple, mango, strawberry & kiwi (1290kj) 8

#### AÇAÍ <sup>df</sup>

Açaí, blueberry, blackberry, banana (1420kj) 8.5

### MILKSHAKE

Chocolate (1690) / Vanilla (1540kj) / Salted Caramel (1470kj) / Strawberry (1550kj) / or Banana (1290kj) 6

WHEY Protein (502kj)	+2
Make it a THICKSHAKE (1290kj)	+2

<sup>df</sup> Dairy free