



# MENU



MACARTHUR SQUARE

PLEASE ORDER AT THE COUNTER

## BRUNCH

### TOAST WITH BUTTER AND CONDIMENTS

- Sourdough (856kJ) / Quinoa Soy Linseed (1419kJ) 6
- Gluten Free (856kJ) 7
- Fruit Loaf with Ricotta & Honey (2150kJ) 7
- served with strawberry jam (150kJ) / peanut butter (273kJ) / vegemite (35kJ) **add extra condiment +0.5**

### TOASTIES

- Served on sourdough
- Ham & Cheese (2010kJ) 10
- Ham Cheese & Tomato (2060kJ) 11

### EGGS AS YOU LIKE <sup>v gfor</sup> 11

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

### BREKKIE WRAP 14

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

### 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**

### GRILLED CHICKEN & MUSHROOM TOASTIE 15

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

### 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)

### 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)

### ZUCCHINI FRITTERS <sup>v</sup> 18

- Tempura zucchini fritter, tomato & avocado salsa, tomato relish, tzatziki, poached egg, fine herb & radish salad (1230kJ)

### 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)**

### TRUFFLE MUSHROOM BRUSCHETTA <sup>v gfor</sup> 19

- Mushrooms, avocado, spring onion, chilli, eschalots, truffle, thyme and fired egg on toasted sourdough (1620kJ)

### ALL THINGS GREEN <sup>gfor</sup> 20

- Brown rice, poached egg, asparagus, okra, broccolini, garlic, kale, eschalot, edamame, furikake, with kombu sauce (1670kJ)
- Add chicken (+718kJ) +4**

### 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)**

### OKONOMIYAKI BENEDICT 24

- Sous vide marinated salmon, okonomiyaki pancake, tempura octopus legs, poached egg, roe, corn salsa, hollandaise, katsuobushi (bonito flakes) (2660kJ)

### LEAF BREKKIE <sup>v</sup> 23

- 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)

#### EXTRAS

Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ)	3	Grilled Chicken (718kJ) / Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ) / Ham (453kJ)	5
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (1310kJ) /	4	Potato Chips (1192kJ) with aioli	6
Extra Aioli sauce	0.5	Sweet Potato Chips (809kJ) with aioli	7

Please notify staff of any food allergies.

10% surcharge on public holidays.

To maintain the integrity of the dish, **no changes** to the dish are permitted.

Chicken dishes are Halal-friendly.

<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



# MENU



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## BURGERS & SANDWICHES

**B.L.A.T.** <sup>gfor</sup> 14

Bacon, lettuce, smashed avo, tomato, house sweet chilli mayo on sourdough (1678kJ)

Add chips (+1192kJ) +4

**PERI PERI CHICKEN WRAP** 15

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

Add chips (+1192kJ) +4

**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

**CHICKEN SCHNITZEL WRAP** 15

Panko crumbed chicken breast fillet, lettuce, avo, tomato, English cheddar cheese, sweet chilli mayo on a spinach wrap (3240kJ)

Add chips (+1192kJ) +4

**CRISPY FRIED CHICKEN BURGER** 19

Crispy fried chicken fillet, lettuce, coleslaw, kewpie mayo, Japanese BBQ sauce on a soft milk bun with chips (5090kJ)

**GRILLED WAGYU BEEF CHEESEBURGER** 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)

## SALADS

**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

**ROASTED CAULIFLOWER VEGAN BOWL** <sup>v gf</sup> 19

Braised cauliflower, roasted mushrooms, harvest corn, roasted pumpkin, quinoa, edamame, tahini dressing (1370kJ)

**GRILLED CHICKEN SALAD** <sup>gf</sup> 21

Grilled chicken breast, green apple, onion, quinoa, avocado, soft boiled egg, carrots, shredded green coral lettuce, parmesan snow, honey mustard dressing (1990kJ)

## MAINS

**CHICKEN SCHNITZEL** 21

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

**FISH & CHIPS** 20

Crispy battered flathead fillets, chips and tartar sauce (3330kJ)

**SALMON RICE BOWL** 25

Teriyaki marinated salmon, brown rice, edamame, avo, greens, kewpie mayo, furikake, chives (3850kJ)

**MUSHROOM RISOTTO** <sup>v</sup> 24

Shitake mushroom, king brown mushroom, porcini mushroom, miso, eschalots, chives, garlic, parmesan snow, truffle butter (2550kJ)

Add chicken (+718kJ) +4

**PRAWN SPAGHETTI** 27

Pan-seared prawns, eschalots, chilli, roasted cherry tomatoes, garlic, chives, shellfish bisque, squid ink spaghetti (2060kJ)

## SWEET

**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

**BELGIAN WAFFLE** <sup>v</sup> 19

Seasonal berries, açai compote, vanilla ice cream, pistachio, whipped vanilla ricotta, Belgian chocolate sauce (3260kJ)

Add extra ice cream (+645kJ) +3

### 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

**Kid's Fish & Chips** (2200kJ) 10

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

# DRINKS



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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. (2kj) 6.5

### 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. (2kj) 6.5

### ESPRESSO

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)  
Taro Latte (1470kj)  
Red Velvet Latte (1530kj)  
Turmeric Latte (1040kj)  
Babycino (133kj) 1.5

upsized +0.8

### BELGIAN HOT CHOCOLATE / MOCHA

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

<b>HOT CHOCOLATE</b> 5	<b>MOCHA</b> 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)

## 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

<b>BLENDED CHOCOLATE</b> 8	<b>BLENDED MOCHA</b> 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

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ