



MENU



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**

EGGS AS YOU LIKE ^{v gfor}

Served on sourdough toast (see extras) 12
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

B.L.A.T. ^{gfor}

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

BREKKIE WRAP

Bacon, scrambled eggs, hash brown, tomato relish, 16
lettuce, hollandaise sauce in spinach wrap (3370kJ)
Add cheese (+276kJ) +1 / avo (+994kJ) +2

BREKKIE BURGER

Bacon, fried egg, hash brown, lettuce, house tomato 15
relish, tomato, aioli on a soft milk bun (3370kJ)
Add cheese (+276kJ) +1 / avo (+994kJ) +2

GRILLED CHICKEN & MUSHROOM TOASTIE

Grilled chicken breast, English cheddar cheese, chives, 15
caramelized onion & mushroom relish, and truffle mayo
on sourdough bread (3660kJ)

HOUSE BAKED GRANOLA ^v

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

CRUSHED AVO & TOMATO DELIGHT ^{v gfor}

Crushed avo, cherry tomato salsa, green balsamic glaze, 18
poached egg, whipped Persian fetta, yuzu gel, pickled
eschalots, chives with toasted sourdough (2230kJ)

MUSHROOM & ZUCCHINI OMELETTE ^{v gfor}

Shiitake mushroom, king brown mushroom, zucchini, 18
garlic, eschalot, chive, miso, mozzarella, shiitake XO,
fine herb salad served on a toasted sourdough (2660kJ)

PULLED PORK OMELETTE

6 hours slow braised pork, five beans, chorizo, 20
mozzarella cheese, spices, tomato salsa, fine herb salad
served with toasted sourdough (2170kJ)

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

Please notify staff of any food allergies.
10% surcharge on public holidays.

^v vegetarian option ^{gf} gluten free ^{gfor} gluten free on request

The average adult daily energy intake is 8700kJ

ZUCCHINI FRITTERS ^v

Tempura zucchini fritter, tomato & avocado salsa, tomato 19
relish, tzatziki, poached egg, fine herb & radish salad (1230kJ)

SWEET CORN FRITTERS

Tempura sweet corn fritters, house tomato relish, chilli, 19
tomato & avo salsa, poached egg, whipped Persian fetta,
soft herb salad (1780kJ)

GRILLED HALLOUMI BENNY ^{v gfor}

Spiced eggplant, tomato, raisin, coriander, grilled 19
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 ^{v gfor}

Mushrooms, avocado, spring onion, chilli, eschalots, 19
truffle, thyme and fried egg on toasted sourdough
(1620kJ)

BREAKFAST GNOCCHI

House made potato gnocchi, roasted tomato, chorizo, chilli, 21
shallots, parmesan snow, poached egg, crispy potato skins
(3590kJ)
Or, swap the chorizo for chicken (+718kJ)

SLOW BRAISED PULLED PORK

SHAKSHUKA ^{gfor} 21
Braised pork, chorizo, tomato, onions, pinto, kidney, and
borlotti beans, baked egg, and dukkah with toasted
sourdough (2570kJ)

OKONOMIYAKI BENEDICT

Sous vide marinated salmon, okonomiyaki pancake, 26
tempura octopus legs, poached egg, roe, corn salsa,
hollandaise, katsuobushi (bonito flakes) (2660kJ)

LEAF BREKKIE ^v

Two poached eggs, grilled halloumi, hash browns, 24
mushrooms, sautéed kale, smashed avo, roasted tomato
with toasted sourdough (3760kJ)

BIG BREAKFAST

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

KID'S MENU	
<i>Served with Kid's AJ (+480kJ)</i>	
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
Kid's Cheeseburger	
With wagyu beef, cheese, BBQ sauce, chips (3960kJ)	14
Kid's Pikelets	
With seasonal fruits and ice cream (2160kJ)	10



MENU

ROUSE HILL

PLEASE ORDER AT THE COUNTER

SALADS

ROASTED PUMPKIN SALAD ^v 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) +6
Add halloumi (+722kJ) +6 Add smoked salmon (+561kJ) +6

SUPERFOOD SALAD ^{v gf} 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) +6

BURGERS & SANDWICHES

CHEESE MELT

Served on rustic bread
Mushroom & Tomato ^v (1560kJ) 12
Ham & Pineapple (1920kJ) 13
Chicken & Avocado (2580kJ) 14

CHICKEN FAJITA WRAP 16
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

VEGETARIAN WRAP ^v 16
Grilled halloumi, spiced eggplant, lettuce, tomato, coriander, raisin, Spanish onion, aioli on a spinach wrap (2940kJ)
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 BURGER 21
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 ^{Vegan} 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)

MAINS

ALL THINGS GREEN ^{gfor} 21
Brown rice, poached egg, asparagus, okra, broccolini, garlic, kale, eschalot, edamame, furikake, with kombu sauce (1670kJ)
Add chicken (+718kJ) +6

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

SPECIAL CHICKEN FRIED RICE 22
Brown rice, marinated chicken, seasonal veggies, shallots, chilli, furikake, kewpie mayo, house special sauce (2371kJ)

ROASTED PORK BELLY & DUCK RICE BOWL 25
Roasted pork belly, smoked duck breast, broccolini, zucchini, garlic, eschalots, chilli, brown rice, fried egg (2610kJ)

FISH & CHIPS 22
Crispy battered flathead fillets, chips and tartar sauce (3330kJ)

SALMON RICE BOWL 28
Teriyaki marinated salmon, brown rice, edamame, avo, greens, kewpie mayo, furikake, chives (3850kJ)

SWEETS

BELGIAN WAFFLE ^v 19
Seasonal berries, açai compote, vanilla ice cream, pistachio, whipped vanilla ricotta, Belgian chocolate sauce (3260kJ)
Add extra ice cream (+645kJ) +3

BERRIES & NUTS PANCAKE ^v 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 CHOCOLATE & NUTELLA PANCAKE ^v 19
Banana, strawberry, whipped Nutella, vanilla ice cream, Belgian chocolate sauce (3870kJ)
Add extra ice cream (+645kJ) +3

BERRY & BANANA FRENCH TOAST ^v 21
Whipped Nutella, berry coulis, meringue, seasonal berries, banana, toasted pistachio (3220 kJ)
Add extra ice cream (+645kJ) +3

EXTRAS

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

Please notify staff of any food allergies.
10% surcharge on public holidays.

^v vegetarian option ^{gf} gluten free ^{gfor} gluten free on request

The average adult daily energy intake is 8700kJ

DRINKS

 | ROUSE HILL

PLEASE ORDER AT THE COUNTER

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

ESPRESSO

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

SPECIALTY

Chai Latte (910kj) 4.5
Green Tea Latte (929kj)
Taro Latte (1470kj)
Red Velvet Latte (1530kj)
Turmeric Latte (1040kj)
upsized +0.8
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.

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
FLAVOUR 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

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 ^{df}

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

SUMMER SUNSET ^{df}

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

AÇAÍ ^{df}

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

^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ