



MENU

ST CLAIR

PLEASE ORDER AT THE COUNTER

MENU AVAILABLE 30TH MARCH 2024

BRUNCH

EGGS AS YOU LIKE ^V ^{GFOR} 13
Served on sourdough toast (see extras)
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

BREKKIE BURGER 16
Bacon, fried egg, hash brown, lettuce, homemade tomato relish, tomato and aioli on a soft milk bun (2790kJ)
Swap bacon to grilled halloumi cheese upon request (2740kJ)
Add cheese (+276kJ) +1 / avocado (+994kJ) +2

BREKKIE WRAP 17
Bacon, scrambled eggs, hash brown, tomato relish, lettuce and hollandaise sauce in a spinach wrap (3370kJ)
Swap bacon to grilled halloumi cheese upon request (2440kJ)
Add cheese (+276kJ) +1 / avocado (+994kJ) +2

POACHED PEAR BIRCHER MUESLI ^{VEGAN} 18
Spiced poached pear, strawberries and rhubarb compote, oats, apple, berries, coconut yogurt, homemade granola, rose petals (1470kJ)

ULTIMATE BREAKFAST BURRITO 18
Salami, grilled chorizo, lettuce, egg salad, red onion, homemade spicy mayo, pickle, avocado, melted cheddar cheese, spinach tortilla (3500kJ)

CRUSHED AVOCADO ON TOAST ^V 20
Slow roasted cherry tomato, parsley, whipped Persian fetta, homemade chilli oil, pickled eschalots, poached eggs, toasted sourdough (2330kJ)

CHILLI SCRAMBLED EGGS ON TOAST ^V 22
Slow braised eggplant relish, chilli oil, pan roasted tomato, parsley, grilled halloumi, toasted coconut, soft herbs, toasted focaccia (2140kJ)

TRUFFLE MUSHROOM BRUSCHETTA ^V 22
Mushrooms, avocado, parsley, chilli, eschalots, truffle butter, thyme, whipped Persian fetta, poached egg on toasted focaccia (2400kJ)

MUSHROOM SCRAMBLED EGGS ON CRUMPET ^V 22
Chilli jam, sautéed king trumpet mushroom, asparagus, whipped Persian fetta, and shiitake mushroom XO on a toasted homemade crumpet (2210kJ)

TURKISH EGGS 21
Grilled chorizo, slow roasted cherry tomato, poached eggs, lemon & dill labneh, Aleppo butter, toasted focaccia (3530kJ)

ZUCCHINI FRITTERS ^V 21
Tempura zucchini fritters, cucumber & avocado salsa, romesco, sour cream, poached egg (1510kJ)

ROASTED CAULIFLOWER & TOMATO CHEESE OMELETTE ^V 22
Slow roasted cherry tomato, spiced cauliflower, potato, parsley, mozzarella cheese, toasted focaccia (1950kJ)

MIXED BERRY & BELGIAN CHOCOLATE FRENCH TOAST ^V 22
Seasonal berries, strawberry & rhubarb compote, vanilla mascarpone, belgian chocolate, ice cream, rose petals (5390kJ)

BELGIAN CHOCOLATE & NUTELLA PANCAKE ^V 22
Banana, strawberry, whipped Nutella, vanilla ice cream, Belgian chocolate sauce (3870kJ)
Add extra ice cream (+645kJ) +3

BREAKFAST GNOCCHI 25
Homemade potato gnocchi, roasted tomato, chorizo, chilli, parsley, parmesan snow, poached egg, crispy potato skins (3590kJ)
Swap the chorizo for chicken (2790kJ)

BIG BREAKFAST 26
Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushrooms with toasted sourdough (4440kJ)

SMOKED SALMON BENNY ON OKONOMIROSTI 24
Japanese style rosti, smoked salmon, poached eggs, avocado, roe, corn salsa, hollandaise, fine herbs (2430kJ)
Swap the salmon for ham (2630kJ) or bacon (2900kJ) upon request

EXTRAS			
Grilled Chicken (718kJ) /			5
Aioli Sauce (414kJ)	1	Grilled Bacon (1310kJ) /	
Hollandaise Sauce (414kJ) /	3	Chorizo (1310kJ) /	
Poached Egg (345kJ) /		Grilled Halloumi (722kJ)	
Hash Brown (553kJ)		Smoked Salmon (561kJ)	7
Sautéed Kale (67kJ) /	4	Potato Chips (1192kJ)	8
Mushrooms (160kJ) /		Sweet Potato Chips (809kJ)	9
Avocado (994kJ) /			
Ham (453kJ)			

^Vvegetarian ^{GF}gluten free ^{GFOR}gluten free on request • The average adult daily energy intake is 8700kJ
Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 10% public holiday surcharge • Halal Chicken



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BURGERS & MORE

TOASTIES

- Cheese & Tomato ^v (1830kJ) 9
- Ham & Cheese (2010kJ) 10
- Ham Cheese & Tomato (2060kJ) 11

CHEESE MELTS

- Mushroom & Tomato ^v (1560kJ) 15
- Ham & Pineapple (1920kJ) 16
- Chicken & Avocado (2580kJ) 17

FAJITA CHICKEN & SALAD WRAP 17

Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, and homemade spicy mayo (mild) in a spinach wrap (2410kJ)
Add chips (+1192kJ) +4

GRILLED CHICKEN & MUSHROOM TOASTIE 17

Grilled chicken breast, English cheddar cheese, chives, truffle mayo, and caramelized onion & mushroom relish on toasted focaccia (3510kJ)

SMOKED SALMON SANDWICH 19

Smoked salmon, avocado, egg salad, pickled eschalots, crispy capers, red onion, sour cream, toasted focaccia (3130kJ)

CRISPY FRIED CHICKEN BURGER 23

Crispy fried chicken fillet, lettuce, Asian cabbage slaw, Kewpie mayo, and Japanese BBQ sauce served on a soft milk bun with chips (5120kJ)

GRILLED DOUBLE CHEESEBURGER 25

Grilled beef patties, homemade bacon jam, lettuce, tomato, melted cheese, pickle and special burger sauce served on a milk bun with chips (5830kJ)

STEAK SANDWICH 26

Grilled grain-fed scotch fillet, tempura onion rings, tomato, lettuce, caramelized onion & mushroom relish, and truffle mayo served on toasted focaccia with chips (4910kJ)

MAINS

GRILLED CHICKEN SALAD ^{GF} 22

Grilled chicken breast, green apple, onion, quinoa, cucumber, avocado, soft boiled egg, carrots, leafy greens, parmesan snow, honey mustard dressing (1960kJ)

ROASTED PUMPKIN & GRILLED CHORIZO SALAD 22

Roasted pumpkin, harvest corn, grilled chorizo, seeds, red onion, parsley, whipped fetta, lemon & dill labneh, smoky maple spicy dressing (3220kJ)

ALL THINGS GREEN ^{GFOR} 23

Brown rice, poached egg, asparagus, broccolini, garlic, kale, eschalots, edamame, furikake, kombu sauce (1690kJ)
Add chicken (+718kJ) +5

CHICKEN SCHNITZEL 23

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

TERIYAKI SALMON POKE BOWL 28

Sous vide teriyaki marinated salmon, edamame, corn salsa, seaweed salad, avocado, nori cracker, furikake, brown rice (2330kJ)

KID'S MENU

available for 13 and under.

Kid's Brekkie

Scrambled egg, hash brown and toast (1590kJ) 12

Kid's Chicken Nuggets

With chips and tomato sauce (2650kJ) 12

Kid's Cheeseburger

Grilled beef patty, cheese, BBQ sauce and chips (4550kJ) 17

Kid's Waffle

With ice cream, chocolate sauce, strawberries (2780kJ) 13



LET'S BE FRIENDS

find us on socials

@leafcafecostclair

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) 7

ESPRESSO

Ristretto (2kj) 4
Short Black (2kj)
Long Black (4kj) 4.5
Macchiato (61kj) 4.5
Piccolo (197kj)
Flat White (451kj)
Latte (541kj)
Cappuccino (451kj)

SPECIALTY

Chai Latte (910kj) 5
Green Tea Latte (929kj)
Taro Latte (1470kj)
Red Velvet Latte (1530kj)

upsized +0.8

Babycino (133kj) 2

upsized +0.8

BELGIAN HOT CHOCOLATE / MOCHA

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

HOT CHOCOLATE	5.5	MOCHA	5.5
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)	+0.8
FLAVOUR Caramel (270kj), Hazelnut (274kj), Vanilla (274kj), Mint (280kj)	+0.8

ORGANIC LOOSE LEAF TEA

Temperature controlled, brewed to perfection. 5

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) 6.5
Iced Latte (1050kj) 6.5
Iced Coffee (1450kj) 7.5

Salted Caramel Affogato (1370kj) 7

BLENDED

Coffee (1700kj) 8
Chai Latte (910kj) 8.5
Green Tea Latte (908kj) 8.5

BLENDED CHOCOLATE 9 **BLENDED MOCHA** 9

White (3020kj)	White (2110kj)
Milk (2957kj)	Milk (2100kj)
Dark (2900kj)	Dark (2080kj)

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint (860kj) 7
Lychee (712kj) 7
Cranberry & Lime (759kj) 7

ORGANIC ICED TEA

BREAKFAST LEMON MINT 7.5

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

LEMONGRASS & GINGER 7.5

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

EGYPTIAN ICE

Liquid Turkish delight (439kj) 7.5

COLD PRESSED JUICE

ORANGE | Straight orange juice (600kj) 10

GREEN | Apple, pear, spinach & kale (830kj) 10

RED | Watermelon & strawberry (665kj) 10

FRUITY SMOOTHIE

AÇAÍ ^{df} 9

Açaí, blueberry, blackberry, banana (1420kj)

PASSION TANGO ^{df} 9

Pineapple, passionfruit, banana & mango (1330kj)

SUMMER SUNSET ^{df} 9

Pineapple, mango, strawberry & kiwi (1290kj)

STRANANA

Strawberry, banana, milk & honey (1290kj) 9

MILKSHAKE

Chocolate (1690) / Vanilla (1540kj) / Salted Caramel (1470kj) / Strawberry (1550kj) / or Banana (1290kj) 7

WHEY Protein (502kj)	+2.5
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Make it a THICKSHAKE (1290kj)	+2.5
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^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ