

BRUNCH

EGGS AS YOU LIKE ^v ^{GFOR} 14
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) +2 / avocado (+994kJ) +2

MANGO & COCONUT BIRCHER MUESLI ^{VEGAN} 18
Mango & coconut compote, corn flakes, seasonal berries, oats, apple, coconut yogurt (2720kJ)

ULTIMATE BREAKFAST WRAP 21
Grilled pork chorizo patty, scrambled eggs, hash brown, lettuce, pickles, tomato salsa, spicy pineapple jalapeno relish, aioli, mozzarella cheese, wrapped in a spinach tortilla (3380kJ)

CRUSHED AVOCADO ON TOAST ^v 22
Slow roasted cherry tomato, parsley, whipped Persian fetta, homemade chilli oil, pickled eschalots, poached eggs, toasted sourdough (2330kJ)

TURKISH EGGS 22
Grilled pork chorizo, slow roasted cherry tomato, poached eggs, lemon & dill labneh, Aleppo butter, toasted focaccia (3530kJ)

TEMPURA CORN FRITTERS ^v 22
Tempura corn fritters, smashed cucumber salad with asian style spicy soy dressing, tomato relish, avocado, whipped Persian fetta, poached egg, soft herbs, parmesan snow (2530kJ)

MUSHROOM SCRAMBLED EGGS ON TOAST ^v 22
Sautéed mixed mushroom, asparagus, whipped Persian fetta, caramelised onion & mushroom relish, parmesan snow and shiitake mushroom XO on a toasted sourdough (3540kJ)

EXTRAS

AIOLI SAUCE (414KJ) / CHILI OIL (287KJ)	1
HOLLANDAISE SAUCE (414KJ) / HASH BROWN (553KJ)	3
POACHED EGG (345KJ)	3.5
SAUTEED SPINACH (251KJ) / MUSHROOMS (160KJ) / AVOCADO (994KJ) / HAM (453KJ)	4
GRILLED BACON (1310KJ) / PORK CHORIZO (1310KJ) / GRILLED HALLOUMI (722KJ)	6
GRILLED CHICKEN (718KJ) / SCRAMBLED EGGS (734KJ) / SMOKED SALMON (561KJ)	7
POTATO CHIPS (1192KJ)	8
SWEET POTATO CHIPS (809KJ)	11

CHILLI SCRAMBLED EGGS ON CRUMPET ^v 22
Slow braised eggplant relish, chilli oil, pan roasted tomato, parsley, grilled halloumi, toasted coconut, soft herbs, toasted sourdough crumpet (2860kJ)

GREEN GODDESS OMELETTE ^v 22
Asparagus, broccolini, baby spinach, eschalot, garlic, chimichurri, soft herbs, toasted focaccia, parmesan snow (2480kJ)

GARLIC PRAWN OMELETTE 25
Sauteed prawns, asparagus, garlic, roasted cherry tomato, eschalot, mozzarella cheese, napolitana sauce, parsley, toasted focaccia (2420kJ)

TIRAMISU PANCAKE ^v 22
Espresso mascarpone, strawberry, chocolate curls, coffee caramel, cocoa (4210kJ)

EGGS BENEDICT 25
Poached eggs, crushed avo, sauteed spinach, hollandaise, toasted sourdough crumpet, fine herbs
Choice of Smoked Salmon (2630kJ) / Bacon (3370kJ) / Halloumi ^v (3260kJ)

COASTAL CRUMPET DELIGHT 25
Toasted sourdough crumpet topped with smoked salmon, sliced avocado, red onion, soft boiled egg, lemon & dill labneh, fine herbs (2600kJ)

BREAKFAST GNOCCHI 26
Homemade potato gnocchi, roasted tomato, chorizo, chilli, parsley, parmesan snow, poached egg (2810kJ)
Swap the chorizo for chicken (2530kJ)

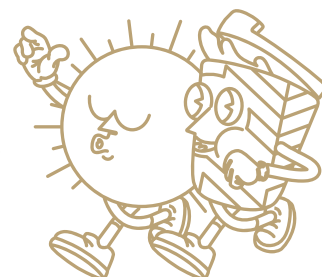
BIG BREAKFAST 26
Two eggs your way, grilled pork chorizo, bacon, hash browns, crushed avo and roasted mushrooms with toasted sourdough (4440kJ)

LEAF BREKKIE ^v 26
Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed spinach, smashed avocado and roasted tomato with toasted sourdough (3530kJ)

OKONOMIROSTI BENEDICT 31
Japanese fusion style rosti, sous vide teriyaki marinated salmon, poached egg, avocado, tempura squid legs, roe, corn salsa, hollandaise, bonito flakes (2520kJ)

**MORE MENUS
ON THE BACK >>**

LEAF CAFÉ & CO



BURGERS, SANDWICHES AND MORE

CHICKEN FAJITA WRAP 19
Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, and homemade spicy mayo (mild) in a spinach wrap (2410kJ)

VEGGIE DELIGHT WRAP ^{VEGAN} 19
Hummus, shredded carrot, corn, crispy chickpeas, lettuce, roasted pumpkin, zucchini, sundried tomato, vegan mozzarella cheese in a spinach tortilla (2120kJ)

SMOKED ANGUS BEEF BRISKET SANDWICH 24
Slow smoked beef brisket, caramelized onion & mushroom relish, lettuce slaw, pickle, parmesan, seeded mustard mayo, served on a toasted focaccia (3650kJ)

TROPICAL SPICED CHICKEN SANDWICH 24
Grilled satay marinated chicken Maryland fillet, peanut butter mayo, lettuce, tomato salsa, spicy pineapple jalapeno relish, peanut chilli crunch, toasted focaccia, served with chips (4950kJ)

PORCHETTA PINEAPPLE SIZZLE BURGER 24
Roasted pork porchetta (belly), spicy pineapple jalapeno relish, lettuce slaw, chimichurri, aioli, toasted milk bun, served with chips (4920kJ)

GRILLED BEEF CHEESEBURGER 25
Homemade beef patty, homemade tomato relish, lettuce, tomato, pickle, melted cheddar cheese, grilled bacon and special burger sauce served on a milk bun, with a side of chips (6140kJ)

SALADS

SUPERFOOD SALAD ^V ^{GFOR} 22
Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds, honey mustard dressing (2060kJ)
Add avocado (+994kJ) +4 / Halloumi (+722kJ) +6 / Chicken (+718kJ) +7 / Smoked salmon (+561kJ) +7

GARLIC PRAWNS, AVOCADO & CORN SALAD 25
Pan-roasted garlic prawns, shredded lettuce, corn, avocado, edamame, sundried tomato, peanut chilli crunch, carrots, red onion, roasted sesame dressing (2530kJ)

GRILLED CHICKEN HARVEST BOWL 26
Grilled marinated chicken fillet, boiled eggs, avocado, sweet harvest corn, tomato, red onion, Persian feta, charred broccolini, fresh parsley, creamy garlic dressing (3640kJ)

MAINS

CREAMY MUSHROOM PASTA ^V 26
Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil (3350kJ)
Add chicken (+718kJ) +7

ROASTED PORK BELLY & DUCK RICE BOWL 28
Roasted pork belly, smoked duck breast, broccolini, asparagus, garlic, eschalots, chilli, brown rice, fried egg (2610kJ)

BULGOGI BEEF SPAGHETTI 30
Bulgogi beef, garlic, eschalots, shiitake mushroom, egg yolk, white wine, cream, parmesan snow, chives (3350kJ)

SPICY GARLIC PRAWN SPAGHETTI 32
Sauteed prawns, eschalots, garlic, chili, roasted cherry tomato, white wine, napolitana, parsley, XO crumb (3300kJ)

FOR THE LITTLE ONES

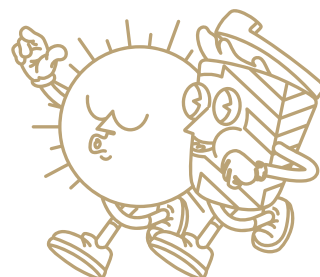
 available for 12 and under ☺

KID'S CHICKEN NUGGETS 12
With chips and tomato sauce (2650kJ)

KID'S WAFFLE 14
With ice cream, chocolate sauce, strawberries (2260kJ)

KID'S CHEESEBURGER 16
Grilled beef patty, cheese, BBQ sauce and chips (4550kJ)

LEAF CAFÉ & CO





BREW BAR

COLD DRIP COFFEE | SINGLE O 7.5

A slow, four to six hour extracted coffee. Sweet, liquor-like flavour with low acidity. Sold in a bottle. Served on ice. (2kJ)

FILTER COFFEE | SINGLE O 5.8

We batch brew to bring out the subtle nuances that you can only taste in a black coffee. (2kJ)

ESPRESSO | UPSIZE +0.8

Ristretto | Single O (2kJ) / Short Black | Single O (2kJ) 4.3

Long Black | Single O (4kJ) / Macchiato (61kJ) / Piccolo (197kJ) / Flat White (451kJ) / Latte (541kJ) / Cappuccino (451kJ) 4.8

SPECIALTY | UPSIZE +0.8 5

Chai Latte (910kJ) / Taro Latte (1470kJ) / Green Tea Latte (929kJ) / Red Velvet Latte (1530kJ)

BELGIAN HOT CHOCOLATE | UPSIZE +1.5 6.1

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

White (979kJ) / Milk (1250kJ) / Dark (1080kJ)

MOCHA | UPSIZE +1.5 6.1

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

White (937kJ) / Milk (933kJ) / Dark (924kJ)

BABYCINO (133kJ) 2

EXTRAS

Decaf (2kJ) / Extra Shot (2kJ) +0.6

Almond Milk (231kJ) / Soy Milk (361kJ) / Oat (413kJ) +0.8

FLAVOUR | Caramel (270kJ) / Hazelnut (274kJ) / Vanilla (274kJ) / MINT (280kJ) +0.8

ORGANIC LOOSE LEAF TEA 5.2

Temperature controlled, brewed to perfection.

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 Assam Tea base & honey (465kJ)

CHILLED BAR

ICED ESPRESSO

Iced Long Black | Single O (4kJ) / Iced Latte (1050kJ) 6.6

Iced Coffee (1450kJ) 7.6

Affogato (729kJ) 7

BLENDED 8.8

Coffee (1700kJ) / Chai Latte (910kJ) /

Green Tea Latte (908kJ) / Taro Latte (1020kJ) /

Red Velvet Latte (1020kJ)

BLENDED CHOCOLATE 10

White (3020kJ) / Milk (2957kJ) / Dark (2900kJ)

BLENDED MOCHA 10

White (2110kJ) / Milk (2100kJ) / Dark (2080kJ)

HANDCRAFTED SODA 7

New Zealand Golden Kiwi & Mint (860kJ) / Lychee (712kJ) /

Cranberry & Lime (759kJ)

KOMBUCHA & ORGANIC ICED TEA | 350ML

RUBY KOMBUCHA 7

Grapefruit and hibiscus (105kJ)

ZEST KOMBUCHA 7

Lemon and chrysanthemum (105kJ)

SUNNY MORNING 6.5

Ceylon Orange Pekoe Tea with fresh lemon juice & mint (428kJ)

HIBISCUS DAWN 6.5

Liquid Turkish delight (307kJ)

COLD PRESSED JUICE | 350ML 8

STRAIGHT OJ

Freshly pressed orange juice (420kJ)

CLEAN & GREEN

Apple, pear, spinach & kale (581kJ)

MELLOWBERRY

Watermelon & strawberry (466kJ)

FRUITY SMOOTHIE 9

AÇAÍ ^{DF}

Açaí, blueberry, blackberry, banana (1420kJ)

PASSION TANGO ^{DF}

Pineapple, passionfruit, banana & mango (1330kJ)

SUMMER SUNSET ^{DF}

Pineapple, mango, strawberry & kiwi (1290kJ)

WATERMELON CRUSH ^{DF}

Watermelon (589kJ)

MILKSHAKE 7

Chocolate (1690kJ) / Vanilla (1540kJ) / Salted Caramel 1470kJ)

/ Strawberry (1550kJ) / or Banana (1290kJ)

WHEY Protein (502kJ) +2.5 / Make it a THICKSHAKE (1290kJ) +2.5

^{DF} dairy free • The average adult daily energy intake is 8700kJ

• Sorry, we can't remove or swap ingredients • 15% public holiday surcharge