



14

21

BRUNCH

EGGS AS YOU LIKE V GFOR

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 / Add avocado (+994kJ) +2 /
Wrap option available

ULTIMATE BREAKFAST WRAP

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)

OMELETTE V GFOR 20

Roasted mushrooms, braised tomato, parsley, mozzarella with toasted bread (2250kJ)

Add ham (+453kJ) +4 / Add chicken (+718kJ) +7 / Add smoked salmon (+561kJ) +7

GREEN GODDESS OMELETTE V 22

Asparagus, broccolini, baby spinach, eschalot, garlic, chimichurri, soft herbs, toasted focaccia, parmesan snow (2480kJ)

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)

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)

COASTAL CRUMPET DELIGHT

24

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

EGGS BENEDICT

25

Poached eggs, crushed avo, sauteed spinach, hollandaise, toasted sourdough crumpet, fine herbs

Choice of Salmon (2630kJ) / Bacon (3370kJ) / Halloumi $^{\vee}$ (3260kJ)

BREAKFAST GNOCCHI

26

Homemade potato gnocchi, roasted tomato, chorizo, chilli, parsley, parmesan snow, poached egg (2810kJ)

Swap the chorizo for chicken (2530kJ)

LEAF BREKKIE V

26

Two poached eggs, grilled halloumi, hash browns, mushrooms, Sauteed spinach, crushed avocado and roasted tomato with toasted sourdough (3530kJ)

BIG BREAKFAST

26

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

EXTRAS -

AIOLI SAUCE (414KJ) / CHILLI 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





[•] Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal Chicken





BURGERS, SANDWICHES AND MORE

TOASTIES

Cheese & Tomato V (1830kJ)	10
Ham & Cheese (2010kJ)	11
Ham Cheese & Tomato (2060kJ)	13
Grilled Chicken, Cheese & Avocado (3110kJ)	16

CHEESE MELTS

CHEESE MELIS	
Mushroom & Tomato V (1560kJ)	14
Ham & Pineapple (1920kJ)	15
Chicken & Avocado (2580kJ)	16

B.L.A.T. GFOR 18

Bacon, lettuce, crushed avocado, tomato and homemade sweet chilli mayo, served on toasted focaccia (3530kJ)

Swap bacon with halloumi V (3440kJ)

VEGETARIAN WRAP V

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

Add chips (+715kJ) +4

CHICKEN SCHNITZEL WRAP 19

Panko crumbed chicken breast fillet, English cheddar cheese, lettuce, avocado, tomato, and sweet chilli mayo in a spinach wrap (3240kJ) Add chips (+715kJ) +4

CRISPY FRIED CHICKEN BURGER 24

Crispy fried chicken fillet, lettuce, Kewpie mayo, and Japanese BBQ sauce served on a toasted milk bun with a side of chips (4700kJ)

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 AND MAIN

TERIYAKI CHICKEN SALAD

25

25

Grilled chicken, teriyaki sauce, shredded lettuce, corn, edamame, cucumber, peanut chilli crunch, carrots, mints, red onion, Japanese style dressing (3240kJ)

GARLIC PRAWNS, AVOCADO & CORN SALAD

Pan-roasted garlic prawns, shredded lettuce, corn, avocado, edamame, sundried tomato, peanut chilli crunch, carrots, red onion, roasted sesame dressing (2530kJ)

SPICY GARLIC PRAWN SPAGHETTI

32

12

18

Sauteed prawns, tomato, creamy garlic sauce, shellfish bisque, baby spinach, chilli, parsley, spaghetti (2430kJ)

FOR THE LITTLE ONES -

18

😭 available for 12 and under 🖸

KID'S BREKKIE

Scrambled egg, hash brown and toast (1590kJ)

KID'S CHICKEN NUGGETS

With chips and tomato sauce (2650kJ)

KID'S PIKELETS 12

With seasonal fruits and ice cream (2160kJ)

KID'S WAFFLE 14

With ice cream, chocolate sauce, strawberries (2260kJ)

KID'S SPAGHETTIWith beef bolognese, parmesan cheese (1320kJ)

LEAF CAFÉ & CO







STARTER

ONION BINGS

Served with aioli	•
GARLIC BREAD V GFOR Sonoma Bakery sourdough, garlic butter, parsley Add mozzarella cheese +3	10
BRUSCHETTA Y Sonoma sourdough, tomato salsa, whipped fetta	14
TENDER LOVIN 6PCS Chicken tenders served with ranch sauce	15
LEMON PEPPER CALAMARI Crispy fried squid, lemon pepper, lemon wedge and tartare sauce	18
SPICY GARLIC PRAWNS GFOR Sautéed prawns, chorizo in a creamy chilli & garlic sauce	19

SALADS

served with toasted focaccia bread

CAESAR SALAD Baby cos lettuce, poached egg, croutons, crispy grilled bacon, parmesan, caesar dressing Add chicken +7

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

ROASTED CAULIFLOWER FALAFEL SALAD Roasted cauliflower, broccolini, falafel, mixed leaf, avocado, pickled cucumber. roasted sesame, tahini hummus, lemon wedge

PASTA

BEEF RAGU GNOCCHI	29
Slow braised beef short ribs, handmade potato gnocchi,	
roasted cherry tomato, parsley, parmesan cheese, gremolato	1

CHICKEN BOSCAIOLA SPAGHETTI 28 Marinated chicken, bacon, mushrooms, eschalots, garlic and chives in a rich creamy sauce with parmesan snow

SPICY GARLIC PRAWN SPAGHETTI 32 Sauteed prawns, eschalots, garlic, chilli, roasted cherry tomato, white wine, napolitana, parsley, XO crumb

THE GRILL

CHICKEN BREAST FILLET 250G Served with chips & salad	26
SCOTCH FILLET 300G Served with chips & salad	38
CHOICE OF SAUCE Creamy mushroom / Gravy	3

SANDWICH AND BURGERS

KOREAN FRIED CHICKEN SANDWICH	24
Crispy fried chicken, shredded lettuce, avocado, aioli, pickle,	
Gangjeong (sweet spicy) sauce, served on toasted focaccia,	
with a side of chips	

LEAF CLASSIC BURGER

Grilled angus beef patty, American cheese, pickles, onion, ketchup, mustard served on a toasted milk bun with a side of chips

KLUCKIN KELLY BURGER 22 Crispy thigh chicken fillet, American cheese, slaw, ranch sauce, smoky BBQ sauce served on a toasted milk bun with a side of chips

VEGETARIAN BURGER VGrilled halloumi cheese, tempura corn fritter, lettuce, tomato, caramelised onion & mushroom relish, aioli, served on a toasted milk bun with a side of chips

MAINS

FISH & CHIPS	22
Crispy battered flathead fillets, chips, house salad, lemon and	
tartar sauce	

SPECIAL CHICKEN FRIED RICE Brown rice, marinated chicken, seasonal veggies, shallots, chilli,

furikake, Kewpie mayo, homemade special sauce

TERIYAKI SALMON POKE BOWL Sous-vide teriyaki marinated salmon, edamame, corn salsa, seaweed salad, avocado, furikake, roe, brown rice

DESSERTS

NORTH KELLY PANCAKE 22

Ricotta pancakes with berries and rhubarb compote, vanilla ice cream and seasonal fruits served with your choice of sauce (Maple / Belgian chocolate / Pistachio)

BELGIUM WAFFLE 13

Served with melted chocolate, strawberries & vanilla ice cream

BROWNIE 9

Served warm with a side of ice cream

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 • 15% public holiday surcharge • Halal Chicken





BREW BAR CHILLED BAR COLD DRIP COFFEE | SINGLE O 7.5 **ICED ESPRESSO** Iced Long Black (4kJ) / Iced Latte (1050kJ) 6.6 A slow, four to six hour extracted coffee. Sweet, liquor-like 7.6 flavour with low acidity. Sold in a bottle. Served on ice. (2kJ) Iced Coffee (1450kJ) Affogato (729kJ) ESPRESSO | UPSIZE +0.8 **BLENDED** 8.8 Ristretto | Single O (2kJ) / Short Black | Single O (2kJ) 4.3 Coffee (1700kJ) / Chai Latte (910kJ) / Long Black | Single O (4kJ) / Macchiato (61kJ) / 4.8 Green Tea Latte (908kJ) / Taro Latte (1020kJ) / Piccolo (197kJ) / Flat White (451kJ) / Latte (541kJ) / Red Velvet Latte (1020kJ) Cappuccino (451kJ) **BLENDED CHOCOLATE** 10 5 White (3020kJ) / Milk (2957kJ) / Dark (2900kJ) SPECIALTY | UPSIZE +0.8 Chai Latte (910kJ) / Taro Latte (1470kJ) / **BLENDED MOCHA** 10 Green Tea Latte (929kJ) / Red Velvet Latte (1530kJ) White (2110kJ) / Milk (2100kJ) / Dark (2080kJ) HANDCRAFTED SODA 7 BELGIAN HOT CHOCOLATE | UPSIZE +1.5 6.1 New Zealand Golden Kiwi & Mint (860kJ) / Lychee (712kJ) / We use Belgian couverture chocolate, high-quality chocolate Cranberry & Lime (759kJ) that contains a higher percentage of cocoa. White (979kJ) / Milk (1250kJ) / Dark (1080kJ) KOMBUCHA & ORGANIC ICED TEA | 350ML MOCHA | UPSIZE +1.5 6.1 **RUBY KOMBUCHA** 7 We use Belgian couverture chocolate, high-quality chocolate Grapefruit and hibiscus (105kJ) that contains a higher percentage of cocoa. White (937kJ) / Milk (933kJ) / Dark (924kJ) **ZEST KOMBUCHA** 7 Lemon and chrysanthemum (105kJ) 2 BABYCINO (133kJ) **SUNNY MORNING** 6.5 Ceylon Orange Pekoe Tea with fresh lemon juice & mint (428kJ) EXTRAS -**HIBISCUS DAWN** 6.5 Decaf (2kJ) / Extra Shot (2kJ) +0.6 Liquid Turkish delight (307kJ) Almond Milk (231kJ) / Soy Milk (361kJ) / +0.8 Oat Milk (413kJ) COLD PRESSED JUICE | 350ML 8 FLAVOUR | Caramel (270kJ) / Hazelnut (274kJ) / +0.8 STRAIGHT OJ Vanilla (274kJ) / Mint (280kJ) Freshly pressed orange juice (420kJ) **CLEAN & GREEN** Apple, pear, spinach & kale (581kJ) ORGANIC LOOSE LEAF TEA 5.2 **MELLOWBERRY** Temperature controlled, brewed to perfection. Watermelon & strawberry (466kJ) **GOOD MORNING** Our luxurious take on English Breakfast Tea (2kJ) **FRUITY SMOOTHIE EARL GREY BLUEFLOWER** PASSION TANGO DF Ceylon Orange Pekoe Black Tea infused with bergamot (2kJ) Pineapple, passionfruit, banana & mango (1330kJ) **GENMAICHA (KYOTO JAPAN)** SUMMER SUNSET DF Pineapple, mango, strawberry & kiwi (1290kJ) Brothy Kyoto Green Tea with toasted rice (2kJ) SILVER JASMINE (ZHEJIANG) Silver Tipped Green Tea, infused with jasmine blossoms (2kJ) PROTEIN SHAKE | WITH ALMOND OR OAT MILK 11.5 THE ENERGISER | 29G PROTEIN **DOUBLE MINT** Kiwi, spinach, avo, pineapple, coconut, banana, chia seed Mint & spearmint, lavender and fennel seeds to aid digestion (2kJ) Almond (1881kJ) / Oat (2069kJ) **LEMONGRASS GINGER** BERRY BOOST | 32G PROTEIN Acaí, gurarana, banana, chia seed Lemongrass and ginger blend to restore minerals (2kJ) Almond (2322kJ) / Oat (2510kJ) **CHAMOMILE LAVENDER**

MILKSHAKE

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

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

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

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

Authentic Indian recipe of spices with Assam Tea base

MASALA CHAI

& honey (465kJ)

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