

TILL
3PM

Brunch MENU



PLEASE ORDER AT THE COUNTER OR SCAN THE QR CODE

BRUNCH

EGGS AS YOU LIKE ^{V GFOR} 14

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

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)

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

POACHED PEAR BIRCHER MUESLI ^V 19

Spiced poached pear, strawberries and rhubarb compote, oats, apple, berries, coconut yogurt, homemade granola, rose petals (1470kJ)

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

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)

GREEN GODDESS OMELETTE ^V 22

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

TRUFFLE MUSHROOM BRUSCHETTA ^V 22

Mushrooms, avocado, parsley, eschalots, garlic, thyme, truffle butter, whipped Persian fetta, fried egg, chilli oil, on a toasted focaccia (2690kJ)

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 ^V (3260kJ)

BREAKFAST GNOCCHI 26

Homemade potato gnocchi, roasted tomato, pork 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, Sauteed spinach, crushed 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)

STARTER

GARLIC BREAD ^{V GFOR} 10

Sonoma Bakery sourdough, garlic butter, parsley (2240kJ)

Add Mozzarella Cheese +3 (2750kJ)

SALT & PEPPER SQUID ^{12PCS} 18

Salt & pepper squid, homemade aioli, lemon (2280kJ)

SPICY GARLIC PRAWNS ^{GFOR} 19

Sautéed prawns, chorizo in a creamy chilli & garlic sauce served with toasted focaccia bread (4070kJ)

EXTRAS

AIOLI SAUCE (414KJ) / CHILLI OIL (287KJ)	1
HOLLANDAISE SAUCE (414KJ) / HASH BROWN (553KJ)	3
POACHED EGG (345KJ)	3.5
HAM (453KJ) / SAUTEED SPINACH (251KJ) / MUSHROOMS (160KJ) / AVOCADO (994KJ) /	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

SIDES

ROASTED VEGETABLES ^{V GF} (964KJ)	10
POTATO WEDGES ^V (2690KJ)	12
TRUFFLE PARMESAN CHIPS ^V (3540KJ)	16
CREAMY POTATO MASH ^{V GF} (1510KJ)	10

^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



Brunch MENU



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BURGERS, SANDWICHES AND MORE

GRILLED HALLOUMI WRAP ^v 19
Roasted pumpkin, avocado, crispy chickpeas, raisins, tomato salsa, eggplant, coriander, grilled halloumi, shredded lettuce, aioli in a spinach wrap (2100kJ)

FAJITA CHICKEN & SALAD 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)

CHICKEN SCHNITZEL SANDWICH 24
Panko crumbed chicken breast fillet, lettuce, avocado, tomato and homemade spicy mayo served on toasted focaccia, with a side of chips (4520kJ)

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

STEAK SANDWICH 26
Grilled grain-fed scotch fillet, tomato, lettuce, caramelised onion & mushroom relish and truffle mayo served on toasted focaccia, with a side of chips (4960kJ)

BULGOGI STYLE PHILLY CHEESE STEAK ROLL 26
Bulgogi beef, melted cheese, aioli, scallions, toasted sesame, caramelised mushroom & onion relish, in bread roll, with a side of chips (5860kJ)

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)

MAINS, SALADS AND DESSERT

SUPERFOOD SALAD ^v ^{GFOR} 22
Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds, honey mustard dressing (2060kJ)

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)

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

CHICKEN SCHNITZEL 23
Panko crumbed chicken breast fillet, house salad, chips, creamy mushroom sauce (3780kJ)
Make it Parmi add +3 (Topped with napolitana sauce, ham, and mozzarella)

SPECIAL CHICKEN FRIED RICE 24
Brown rice, marinated chicken, seasonal veggies, shallots, chilli, furikake, Kewpie mayo, homemade special sauce (2371kJ)

BULGOGI BEEF RICE BOWL 28
Grilled bulgogi beef, grilled broccolini, smashed cucumber salad with Asian-style spicy soy dressing, brown rice, fried egg (2910kJ)

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

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

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

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, chilli, roasted cherry tomato, white wine, napolitana, parsley, XO crumb (3300kJ)

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

THE GRILL

FROM 11AM

SIRLOIN STEAK 250G 32
Served with chips & salad (4670kJ)
Change to mash & vegetables +2 (4180kJ)

SCOTCH FILLET 300G 38
Served with chips & salad (5010kJ)
Change to mash & vegetables +2 (4370kJ)

ADD SURF & TURF 10
With creamy garlic prawns (886kJ)

CHOICE OF SAUCE 3
Gravy (133kJ) / Jus (74kJ) /
Mushroom (265kJ) / Pepper (115kJ)

FOR THE LITTLE ONES

🌿 available for 12 and under 😊

KID'S BREKKIE 12
Scrambled egg, hash brown and toast

KID'S CHICKEN NUGGETS 12
With chips and tomato sauce

KID'S CHEESEBURGER 16
Grilled beef patty, cheese, BBQ sauce and chips

KID'S FISH & CHIPS 16
Battered flathead, chips and tomato sauce

KID'S PASTA 16
With beef bolognese, parmesan cheese

KID'S PIKELETS 12
With seasonal fruits and ice cream



Dinner MENU



PLEASE ORDER AT THE COUNTER OR SCAN THE QR CODE

STARTER

SALT AND PEPPER SQUID

Crispy fried salt & pepper squid served with lemon and aioli

CRISPY WINGS ^{8PCS}

Crispy fried buttermilk marinated wings with fine spices

GRILLED CHICKEN SKEWERS ^{4PCS}

Turmeric spices marinated chicken served with creamy peanut sauce

LAMB SKEWERS ^{4PCS}

Grilled house spices marinated lamb skewers served with side of sweet soy sauce and fine herbs

TRUFFLE MUSHROOM ARANCINI ^{4PCS}

Mushroom arancini, truffle oil, parmesan snow

CRISPY FRIED CHICKEN TENDER ^{6PCS}

Crispy fried Buttermilk-marinated chicken tender, fine spices served with your choice of soy garlic or sweet sour sauce

BURGERS

CLASSIC BEEF CHEESEBURGER

Grilled angus beef patty, lettuce, tomato, cheese with Russian sauce

FRIED CHICKEN BURGER

Crispy fried chicken tenderloins, lettuce, tomato with sweet & sour sauce

VEGGIE BURGER

Tempura veggie fritter, lettuce, tomato, avocado, tomato relish with aioli sauce

FISH BURGER

Crispy fried flat head fillets, lettuce, cheese with tartare sauce

SHARE

CHICKEN SUPREME PIZZA

22

Grilled chicken, capsicums, onion, olives, mozzarella, napolitana, spicy mayo

THE MEATLOVERS FEAST PIZZA

22

Marinated beef, ham, grilled chicken, pork chorizo, onion, BBQ sauce, mozzarella topped with aioli

FIRECRACKER PRAWN PIZZA

24

Juicy prawns, slow roasted cherry tomatoes, shallots, fresh chilli, parsley, garlic oil, napolitana, mozzarella finished with spicy mayo

VEGETARIAN DELIGHT PIZZA

20

Capsicums, roasted mushrooms, corn, eggplant relish, onion, slow roasted cherry tomato, napolitana, mozzarella, pesto

PASTA

CREAMY MUSHROOM PASTA ^v

26

Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil
Add chicken (+718kJ) +7

BULGOGI BEEF SPAGHETTI

30

Bulgogi beef, garlic, eschalots, shiitake mushroom, egg yolk, white wine, cream, parmesan snow, chives

SPICY GARLIC PRAWN SPAGHETTI

32

Sauteed prawns, eschalots, garlic, chilli, roasted cherry tomatoes, white wine, napolitana, parsley, XO crumb

SPAGHETTI AL BURRO ^v

22

Olive oil, butter, garlic, parmesan snow, parsley

SIDES

POTATO CHIPS ^v

8

SWEET POTATO CHIPS

11

CREAMY POTATO MASH ^{v GF}

10

POTATO WEDGES ^v

12

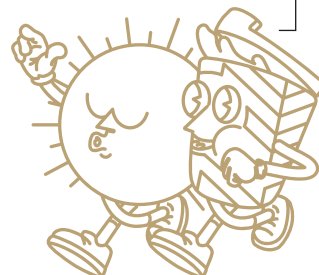
TRUFFLE PARMESAN CHIPS ^v

16

ROASTED VEGETABLES ^{v GF}

10

LEAF CAFÉ & CO



MAINS**CHICKEN SCHNITZEL 23**

Panko crumbed chicken breast fillet, house salad, chips, creamy mushroom sauce

Make it Parmigiana add +3 (Topped with napolitana sauce, ham, and mozzarella)

FISH & CHIPS 22

Crispy battered flathead fillets, chips, house salad, lemon and tartar sauce

SPECIAL CHICKEN FRIED RICE 24

Brown rice, marinated chicken, seasonal veggies, shallots, chilli, furikake, Kewpie mayo, homemade special sauce

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Roasted pork belly, smoked duck breast, broccolini, asparagus, garlic, eschalots, chilli, brown rice, fried egg

SALMON RICE BOWL 28

Teriyaki marinated salmon, brown rice, edamame, avocado, greens, Kewpie mayo, furikake, chives

PAN FRIED BARRAMUNDI 28

Served with mash and veggie or chips and salad with lemon garlic sauce

SALADS**PEARS AND WALNUTS SALAD V 22**

Pears, cucumber, carrots, onion, apple, mix leaf, toasted walnuts, feta cheese with balsamic dressing

Add grilled halloumi +6 / Grilled chicken breast +7 /

Smoked Salmon +7 / Pan-fried prawns 3pcs +10

SUPERFOOD SALAD V GFOR 22

Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds with honey mustard dressing

Add grilled halloumi +6 / Grilled chicken breast +7 /

Smoked Salmon +7 / Pan-fried prawns 3pcs +10

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

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THE GRILL**SIRLOIN STEAK 250G 32**

Served with chips & salad
Change to mash & vegetables +2

SCOTCH FILLET 300G 38

Served with chips & salad
Change to mash & vegetables +2

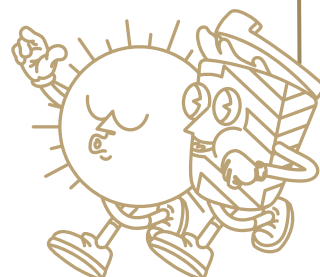
ADD SURF & TURF 10

With creamy garlic prawns

CHOICE OF SAUCE 3

Gravy / Jus / Mushroom / Pepper

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) / 4.8

Piccolo (197kJ) / Flat White (451kJ) / Latte (541kJ) / Cappuccino (451kJ)

SPECIALTY | UPSIZE +0.8 5

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

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) / +0.8

Oat Milk (413kJ) / Lactose Free Milk (534kJ)

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

Vanilla (274kJ) / Mint (280kJ)

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)

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

PASSION TANGO ^{DF}

Pineapple, passionfruit, banana & mango (1330kJ)

SUMMER SUNSET ^{DF}

Pineapple, mango, strawberry & kiwi (1290kJ)

PROTEIN SHAKE | WITH ALMOND OR OAT MILK 11.5

THE ENERGISER | 29G PROTEIN

Kiwi, spinach, avo, pineapple, coconut, banana, chia seed

Almond (1881kJ) / Oat (2069kJ)

BERRY BOOST | 32G PROTEIN

Acai, guarana, banana, chia seed

Almond (2322kJ) / Oat (2510kJ)

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