

All day MENU



PLEASE ORDER AT THE COUNTER OR SIMPLY SCAN THE QR CODE

BRUNCH

EGGS AS YOU LIKE ^v ^{GFOR} 14

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

BREKKIE BURGER 17

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

EGG SALAD TOAST 19

Cultured smoked umami spread, Japanese style egg salad, roe, chives on a toasted Shokupan (2940kJ)

POACHED PEAR BIRCHER MUESLI ^v 20

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

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 23

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)

TRUFFLE MUSHROOM OMELETTE ^v 25

Mixed mushrooms, asparagus, parsley, eschalots, garlic, truffle butter, creamy mushroom sauce, chilli oil, parmesan snow, toasted focaccia (3230kJ)

WAGYU MENCHI OMELETTE ^{CHEF'S PICK} 25

Wagyu beef menchi, potato, roasted cherry tomato, parsley, mozzarella cheese, Kewpie mayo, tonkatsu sauce, white truffle oil, toasted focaccia (4130kJ)

GARLIC PRAWN OMELETTE 26

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

CHILLI SCRAMBLED EGGS ON CRUMPET ^v 24

Slow braised eggplant relish, chilli oil, pan roasted tomato, parsley, grilled halloumi, toasted coconut, soft herbs, toasted sourdough crumpet (2860kJ)

TEMPURA CORN FRITTERS ^v 24

Crispy tempura corn fritters, crushed avocado, tomato salsa, tomato relish, whipped Persian fetta, poached egg, soft herbs, parmesan snow (2840kJ)

BREAKFAST GNOCCHI ^{CHEF'S PICK} 26

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

EGGS BENEDICT 26

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

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 28

Two eggs your way, cultured smoked umami spread, grilled pork chorizo, bacon, hash browns, smoked umami potato croquettes, roasted mushrooms served with toasted sourdough
Poached (4340kJ) / Scrambled (4440kJ) / Fried (4470kJ)

SALMON OKONOMIROSTI ^{CHEF'S PICK} 32

Japanese fusion style rosti, sous-vide teriyaki marinated salmon, poached egg, crispy squid tentacles, sliced avocado, red onion, bonito flake, roe, hollandaise sauce, fine herbs (2970kJ)

LEMON RICOTTA PANCAKE ^{CHEF'S PICK} 22

Classic pancakes topped with lemon ricotta, strawberry & rhubarb compote, fresh seasonal berries, maple syrup, icing sugar (4050kJ)

EXTRAS

AIOLI SAUCE (414KJ) / CHILLI OIL (287KJ)	1
HOLLANDAISE SAUCE (414KJ) / HASH BROWN (553KJ)	3
POACHED EGG (345KJ) / CULTURED SMOKED UMAMI SPREAD (540KJ)	3.5
SAUTEED SPINACH (251KJ) / MUSHROOMS (160KJ) / HAM (453KJ) / AVOCADO (994KJ) / SMOKED UMAMI POTATO CROQUETTES - 2 PCS (590KJ)	4
GRILLED BACON (1310KJ) / PORK CHORIZO (1310KJ) / GRILLED HALLOUMI (722KJ)	6
GRILLED CHICKEN (718KJ) / SCRAMBLED EGGS (734KJ) / SMOKED SALMON (561KJ)	7
POTATO CHIPS (1192KJ)	9
SWEET POTATO CHIPS (809KJ)	12

^vvegetarian ^{GF}gluten free ^{GFOR}gluten free on request ^{CHEF'S PICK} Chef's Pick • 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

BURGERS, SANDWICHES AND MORE

GRILLED HALLOUMI WRAP ^v 20

Roasted pumpkin, avocado, crispy chickpeas, raisins, tomato salsa, eggplant, coriander, grilled halloumi, shredded lettuce, aioli in a spinach wrap (2100kJ)
Add chips (+715kJ) +4

CHICKEN FAJITA WRAP 20

Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, smokey chipotle mayonnaise (mild) in a spinach wrap (2610kJ)
Add chips (+715kJ) +4

B.L.A.T. SANDO 21

Grilled bacon, shredded lettuce, tomato relish, sliced avocado, tomato, smokey chipotle mayo, fried eggs, toasted Shokupan bread (3350kJ)
Swap the bacon for halloumi ^v (3520kJ)

TROPICAL SPICED CHICKEN SANDWICH 25

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

CHORIZO & PRAWNS ^{CHEF'S PICK} PIZZA SANDWICH 26

Grilled pork chorizo, sautéed prawns, garlic, eschalots, chilli, napolitana, parsley, mozzarella cheese, chimichurri (4380kJ)

WAGYU BEEF MENCHI ^{CHEF'S PICK} KATSU SANDO 26

Homemade wagyu beef menchi katsu, pickle, shredded lettuce, Kewpie mayo, tonkatsu sauce on a toasted Shokupan bread (3810kJ)

SMOKED ANGUS BEEF BRISKET SANDWICH 26

Slow smoked beef brisket, caramelised onion & mushroom relish, lettuce slaw, pickle, parmesan, seeded mustard mayo, served on a toasted focaccia (3650kJ)
Add chips (+715kJ) +4

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

ROASTED PORK BELLY & DUCK RICE BOWL 28

Roasted pork belly, smoked duck breast, broccolini, asparagus, garlic, eschalots, chilli, brown rice, fried egg (2610kJ)

CREAMY MUSHROOM PASTA ^v 28

Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil (3350kJ)
Add chicken (+718kJ) +7

SINGAPORE CHILLI ^{CHEF'S PICK} CRAB OMELETTE 32

Crab meat, asparagus, eschalots, homemade Singapore chilli sauce, tempura soft shell crab, soft herbs, brown rice (3070kJ)

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)

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 / Add halloumi (+722kJ) +6
Add chicken (+718kJ) +7 / Add smoked salmon (+561kJ) +7

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)

GARLIC PRAWNS, AVOCADO & CORN SALAD 26

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

FOR THE LITTLE ONES

available for 12 and under

KID'S CHICKEN NUGGETS 12

With chips and tomato sauce (2650kJ)

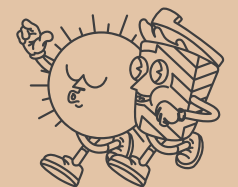
KID'S WAFFLE 14

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

KID'S SPAGHETTI 18

With beef bolognese, parmesan cheese (1320kJ)

LEAF CAFÉ & CO



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Drinks **MENU**



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BREW BAR

COLD DRIP COFFEE 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)

BATCH BREW 6.0

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

ESPRESSO | UPSIZE +0.8

Ristretto (2kJ) / Short Black (2kJ) 4.5

Long Black (4kJ) / Macchiato (61kJ) / 5.0

Piccolo (197kJ) / Flat White (451kJ) /

Latte (541kJ) / Cappuccino (451kJ)

SPECIALTY | UPSIZE +0.8 5.2

Chai Latte (910kJ) / Taro Latte (1470kJ) /

Green Tea Latte (929kJ) / Red Velvet Latte (1530kJ)

BELGIAN HOT CHOCOLATE | UPSIZE +1.5 6.2

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

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

BELGIAN MOCHA | UPSIZE +1.5 6.2

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)

SYRUPS | Caramel (270kJ) / +0.8
Hazelnut (274kJ) / Vanilla (274kJ) /
Mint (280kJ)

Whey Protein Powder (502kJ) 2.5

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 (4kJ) / 6.6
Iced Latte (1050kJ)

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 BELGIAN CHOCOLATE 10

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

BLENDED BELGIAN 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}

Acai, guarana, banana (1525kJ)

PASSION TANGO ^{DF}

Pineapple, passionfruit, banana & mango (1330kJ)

SUMMER SUNSET ^{DF}

Pineapple, mango, strawberry & kiwi (1290kJ)

WATERMELON CRUSH ^{DF}

Watermelon (589kJ)

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 | THICKSHAKE (1290kJ) +2.5 7

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