

BRUNCH

ACAI BOWL

Served with granola, strawberries, and banana
 Small (2120kJ) 14
 Medium (2980kJ) 17
 Large (3750kJ) 19
Add Honey (+420kJ) / Pistachio (+736kJ) / Biscoff (+606kJ) / Peanut Butter (782kJ) / Nutella (772kJ) +3

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

BREKKIE WRAP 18
 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 / Add avocado (+994kJ) +2

EGG SALAD TOAST ^{CHEF'S PICK} 19
 Cultured smoked umami spread, Japanese style egg salad, roe, chives on a toasted Shokupan (2940kJ)

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)

OMELETTE ^{V GFOR} 21
 Roasted mushrooms, braised tomato, parsley, mozzarella with toasted bread (2250kJ)
Add ham (+453kJ) +4 / Add chicken (+718kJ) +7 / Add smoked salmon (+561kJ) +7

TRUFFLE MUSHROOM OMELETTE ^{V PICK} 25
 Mixed mushrooms, asparagus, parsley, eschalots, garlic, truffle butter, creamy mushroom sauce, chilli oil, parmesan snow, toasted focaccia (3230kJ)

WAGYU MENCHI OMELETTE 25
 Wagyu beef menchi, potato, roasted cherry tomato, parsley, mozzarella cheese, Kewpie mayo, tonkatsu sauce, white truffle oil, toasted focaccia (4130kJ)

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

CRUSHED AVOCADO ON TOAST ^V 23
 Slow roasted cherry tomato, parsley, whipped Persian fetta, homemade chilli oil, pickled eschalots, poached eggs, toasted sourdough (2330kJ)

TRUFFLE MUSHROOM BRUSCHETTA ^V 24
 Mushrooms, avocado, parsley, eschalots, garlic, thyme, truffle butter, whipped Persian fetta, fried egg, chilli oil, on a toasted focaccia (2690kJ)

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)

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)

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)

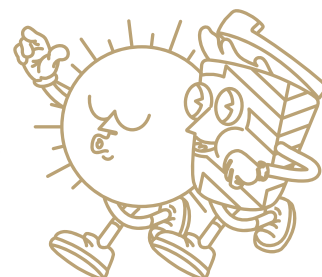
BIG BREAKFAST 28
 Two eggs your way, cultured smoked umami spread, grilled pork chorizo, bacon, hash browns, smoked umami potato croquettes, roasted mushrooms served with toasted sourdough
Poached (4340kJ) / Scrambled (4440kJ) / Fried (4470kJ)

EXTRAS

AIOLI SAUCE (414KJ) / CHILLI OIL (287KJ)	1
HOLLANDAISE SAUCE (414KJ) / HASH BROWN (553KJ)	3
POACHED EGG (345KJ) / CULTURED SMOKED UMAMI SPREAD (540KJ) ^{CHEF'S PICK}	3.5
SAUTEED SPINACH (251KJ) / HAM (453KJ) / MUSHROOMS (160KJ) / AVOCADO (994KJ) / SMOKED UMAMI POTATO CROQUETTES - 2 PCS (590KJ) ^{CHEF'S PICK}	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

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700KJ

LEAF CAFÉ & CO



BURGERS, SANDWICHES AND MORE

B.L.A.T. ^{GFOR} 19

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

Swap bacon with halloumi ^V (3440kJ)

Add chips (+715kJ) +4

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

CHICKEN SCHNITZEL WRAP 20

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

Add chips (+715kJ) +4

GRILLED CHICKEN & MUSHROOM TOASTIE 21

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

Add chips (+715kJ) +4

SMOKED SALMON SANDWICH 22

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

Add chips (+715kJ) +4

GRILLED SPICY CHICKEN BURGER (MILD) 24

Grilled chicken breast, chilli oil, avocado, shredded lettuce, tomato, melted cheddar cheese, aioli, served on a toasted milk bun with a side of chips (4150kJ)

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) 5390kJ

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 chicken (+718kJ) +7

GRILLED CHICKEN HARVEST BOWL ^{CHEF'S PICK} 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 AND DESSERTS

FISH & CHIPS 22

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

ALL THINGS GREEN ^{GFOR} 25

Brown rice, poached egg, asparagus, broccolini, garlic, kale, eschalots, edamame, furikake, kombu sauce (1690kJ)

Add chicken (+718kJ) +7

CHICKEN SCHNITZEL 24

Panko crumbed chicken breast fillet, house salad, chips, creamy mushroom sauce (3780kJ)

Make it **Parmi add +4** (Topped with napolitana sauce, ham, and mozzarella)

CREAMY MUSHROOM PASTA ^V 28

Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil (3350kJ)

Add chicken (+718kJ) +7

SALMON RICE BOWL ^{CHEF'S PICK} 30

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

BERRIES & NUTS PANCAKE ^V 22

Seasonal berries, vanilla ice cream, mixed caramelised nuts, toasted coconut, whipped vanilla mascarpone and genuine maple syrup (3700kJ)

Add extra ice cream (+645kJ) +3

MIXED BERRY & BELGIAN ^{CHEF'S PICK} 22

Seasonal berries, strawberries & rhubarb compote, vanilla mascarpone, belgian chocolate, ice cream (5390kJ)

FOR THE LITTLE ONES 🌿 available for 12 and under 😊

KID'S CHICKEN NUGGETS 12

With chips and tomato sauce (2650kJ)

KID'S WAFFLE 14

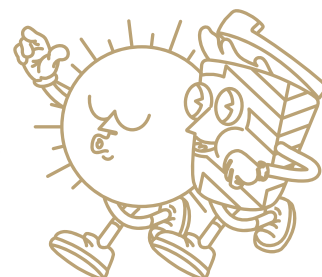
With ice cream, chocolate sauce, strawberries (2260kJ)

KID'S CHEESEBURGER 16

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

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700KJ

LEAF CAFÉ & CO



^V vegetarian ^{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

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)

HARIO V60 **7**

Hario V60 pour over gives the barista complete control over brewing extraction. This produces a clean after taste with a well rounded flavour of our single origin coffee. (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) /

Turmeric Latte (1040kJ)

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)

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) /

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

FRUITY SMOOTHIE **9**

AÇAÍ ^{DF}

Açaí, guarana, banana (1525kJ)

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

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