All day MENU

WAHROONGA

PLEASE ORDER AT THE COUNTER OR SCAN THE QR CODE

BRUNCH

TOAST WITH BUTTER AND CONDIMENTS

Sourdough (856kJ)	8
Soy Linseed (1419kJ)	8
Gluten Free (856kJ)	9
Fruit Loaf with Honey (2010kJ)	9

Served with strawberry jam (150kJ) / peanut butter (273kJ) / Vegemite (35kJ) / **Add extra condiment +1**

EGGS AS YOU LIKE V GFOR — 15

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

BREKKIE BURGER — 18

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 VEGAN — 21

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

ULTIMATE BREAKFAST WRAP — 22

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 — 24

Slow roasted cherry tomato, parsley, whipped Persian fetta, homemade chilli oil, pickled eschalots, poached eggs, toasted sourdough (2330kJ)

TURKISH EGGS — 24

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

TEMPURA CORN FRITTERS V CHEF'S PICK — 25

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 — 25

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

GARLIC PRAWN OMELETTE — 26

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

CROISSANT BENEDICT CHEF'S PICK — 26

Poached eggs, crushed avo, sauteed spinach, hollandaise, toasted croissant loaf, fine herbs
Choice of Salmon[I] (2610kJ) +2 / Bacon (3370kJ) +1 / Halloumi V (3080kJ)

BREAKFAST GNOCCHI CHEF'S PICK — 27

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

LEAF BREKKIE V — 27

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

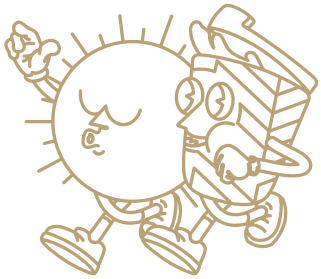
BIG BREAKFAST — 29

Two eggs your way, crushed avocado, grilled pork chorizo, bacon, hash browns, smoked umami potato croquettes, roasted mushrooms served with toasted sourdough
Poached (4000kJ) / Scrambled (4090kJ) / Fried (4120kJ)

EXTRAS

AIOLI SAUCE (414KJ) / CHILLI OIL (287KJ)	1
HOLLANDAISE SAUCE (414KJ) / HASH BROWN (553KJ)	3
POACHED EGG (345KJ)	3.5
SAUTEED SPINACH (251KJ) / HAM (453KJ) / MUSHROOMS (160KJ) /AVOCADO (994KJ) / SMOKED UMAMI POTATO CROQUETTES - 2 PCS (590KJ)	4
GRILLED HALLOUMI (722KJ)	6
GRILLED CHICKEN (718KJ) / GRILLED BACON (1310KJ) / PORK CHORIZO (1310KJ) / SCRAMBLED EGGS (734KJ)	7
SMOKED SALMON[I] (561KJ)	8
POTATO CHIPS (1192KJ)	9
SWEET POTATO CHIPS (809KJ)	12

MORE MENUS ON THE BACK >>



THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700KJ

V Vegetarian GF Gluten free GFOR Gluten free on request A Australian I Imported M Mixed origin CHEF'S PICK Chef's pick
• Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal chicken

All day MENU

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BURGER, SANDWICHES AND MORE

CHICKEN FAJITA WRAP 21
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

GRILLED HALLOUMI WRAP [V] 21
Roasted pumpkin, avocado, crispy chickpeas, raisins, tomato salsa, eggplant, coriander, grilled halloumi, shredded lettuce, aioli in a spinach wrap (2100kJ)
Add chips (+715kJ) +4

SMOKED ANGUS BEEF BRISKET SANDWICH CHEF'S PICK 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

TROPICAL SPICED CHICKEN SANDWICH 26
Grilled satay marinated chicken fillet, peanut butter mayo, lettuce, tomato salsa, spicy pineapple jalapeno relish, peanut chilli crunch, toasted focaccia, served with chips (4950kJ)

GRILLED BEEF CHEESEBURGER 26
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)

FOR THE LITTLE ONES

available for 12 and under ☺

KID'S CHICKEN NUGGETS 13
With chips and tomato sauce (2650kJ)

KID'S WAFFLE 15
With ice cream, chocolate sauce, strawberries (2260kJ)

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

SALADS

SUPERFOOD SALAD [V] [GFOR] 24
Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds, honey mustard dressing (2060kJ)

ROASTED CAULIFLOWER SALAD VEGAN CHEF'S PICK 24
Roasted cauliflower, charred broccolini, avocado, hummus, red onion, toasted seeds, chives, roasted sesame dressing (1780kJ)
Add avocado (+994kJ) +4 / Halloumi (+722kJ) +6 / Chicken (+718kJ) +7 / Smoked salmon[I] (+561kJ) +8

GRILLED CHICKEN HARVEST BOWL CHEF'S PICK 27
Grilled marinated chicken fillet, boiled eggs, avocado, sweet harvest corn, tomato, red onion, Persian feta, charred broccolini, fresh parsley, creamy garlic dressing (3640kJ)

MAINS

FISH & CHIPS 25
Crispy battered flathead fillets[I], chips, house salad, lemon and tartar sauce (3330kJ)

CREAMY MUSHROOM PASTA [V] 29
Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil (3350kJ)
Add chicken (+718kJ) +7

ROASTED PORK BELLY & DUCK RICE BOWL CHEF'S PICK 29
Roasted pork belly, smoked duck breast, broccolini, asparagus, garlic, eschalots, chilli, brown rice, fried egg (2610kJ)

SPICY GARLIC PRAWN SPAGHETTI 33
Sauteed prawns[I], eschalots, garlic, chilli, roasted cherry tomato, white wine, napolitana, parsley, XO crumb (3300kJ)

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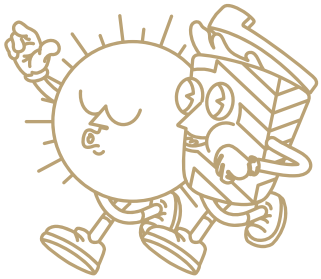

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Drinks MENU

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BREW BAR

COLD DRIP COFFEE | SINGLE O — **8**
A slow, four to six hour extracted coffee. Sweet, liquor-like flavour with low acidity. Sold in a bottle. Served on ice. (2kJ)

ESPRESSO | UPSIZE +0.8
Ristretto | Single O (2kJ) / Short Black | Single O (2kJ) — **4.5**
Long Black | Single O (4kJ) / Macchiato (61kJ) / Piccolo (197kJ) / Flat White (451kJ) / Latte (541kJ) / Cappuccino (451kJ) — **5**

SPECIALTY | UPSIZE +0.8 — **5.2**
Chai Latte (910kJ) / Taro Latte (1470kJ) / Red Velvet Latte (1530kJ)

BABYCINO (133kJ) — **2**

EXTRAS

Decaf (2kJ) / Extra Shot (2kJ)	+0.6
Almond Milk (231kJ) / Soy Milk (361kJ) / Oat Milk (413kJ)	+0.8
FLAVOUR I Caramel (270kJ) / Hazelnut (274kJ) / Vanilla (274kJ) / Mint (280kJ)	+0.8

LEAF CAFE & CO

MATCHA LATTE (669kJ)		Premium matcha blended with creamy milk, delivering a smooth finish with delicate earthy notes.	6.2
UPSIZE +1.5	まろみ		

BELGIAN HOT CHOCOLATE / MOCHA | 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)

ORGANIC LOOSE LEAF TEA — **5.5**
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)

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CHILLED BAR

ICED ESPRESSO
Iced Long Black | Single O (4kJ) / Iced Latte (1050kJ) — **7**
Iced Coffee (1450kJ) — **8**
Affogato (729kJ) — **7**

ICED MATCHA
Matcha over ice (699kJ) or blended (619kJ) — **10**
Strawberry Matcha (898kJ) / Matcha Cloud Strawberry Latte (1883kJ) — **12**

BLENDED — **9**
Coffee (1700kJ) / Chai Latte (910kJ) / Taro Latte (1020kJ) / Red Velvet Latte (1020kJ)

BLENDED CHOCOLATE / MOCHA — **10**
White (3020kJ) / Milk (2957kJ) / Dark (2900kJ)

SPARKLING REFRESHER — **7.5**
Grapefruit (602kJ) / Lemon (790kJ) / Green Grape (502kJ)

KOMBUCHA & ORGANIC ICED TEA | 350ML — **7**

RUBY KOMBUCHA
Grapefruit and hibiscus (105kJ)

ZEST KOMBUCHA
Lemon and chrysanthemum (105kJ)

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

HIBISCUS DAWN
Liquid Turkish delight (307kJ)

COLD PRESSED JUICE | 350ML — **9**

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)

WATERMELON CRUSH DF
Watermelon (589kJ)

PROTEIN SHAKE | WITH ALMOND OR OAT MILK — **12**

THE ENERGISER | 29G PROTEIN
Kiwi, spinach, avo, pineapple, coconut, banana, chia seed
Almond (1881kJ) / Oat (2069kJ)

BERRY BOOST | 32G PROTEIN
Acaí, gurarana, banana, chia seed
Almond (2322kJ) / Oat (2510kJ)

MILKSHAKE — **7.5**
Chocolate (1690kJ) / Vanilla (1540kJ) / Salted Caramel (1470kJ) / Strawberry (1550kJ) / or Banana (1290kJ)
WHEY Protein (502kJ) +2.5 / Make it a THICKSHAKE (1290kJ) +2.5