



MENU

LEICHHARDT

PLEASE ORDER AT THE COUNTER

BREAKFAST

TOASTIES

Cheese & Tomato	8
Ham & Cheese	9
Ham, Cheese & Tomato	10
Chicken & Avo	12

EGGS AS YOU LIKE

Poached / Scrambled / Fried on sourdough toast (see extras)	10
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HOUSE BAKED GRANOLA BOWL ^v

with Açai berry compote, yogurt, seasonal berries, chia seed, toasted coconut (add extra berries +4)	16
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BREKKIE WRAP

Bacon, scrambled eggs and hash brown, baby wild rocket, tomato relish, hollandaise sauce in spinach wrap (add cheese +1 / avo +2)	14
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EGGS & CHORIZO SANDO

Curry scrambled eggs, grilled chorizo, pickles, chives, milk loaf bread	14
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SMASHED AVO DELIGHT ^v

Smashed avo, finger lime, heirloom cherry tomato salsa, green balsamic, poached egg, grilled haloumi cheese, with toasted sourdough (add extra egg +3)	18
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LEAF BREKKIE ^v

2 poached eggs, grilled haloumi, hash browns, sautéed kale, smashed avo, mushroom with toasted sourdough	22
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BIG BREAKFAST

Two eggs your way, chorizo, bacon, hash browns, smashed avo, mushrooms, with toasted sourdough	22
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BREAKFAST GNOCCHI

House made potato gnocchi, roasted tomato, chorizo, shallot, chili, parmesan snow, poached egg, crispy potato skin	19
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PRAWN & CHORIZO OMELETTE ^{gfor}

Tomato & chilli relish, roasted tomato, peas, mozzarella cheese, chives, crispy kumara, soft herbs, furikake	20
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MISO MUSHIES ^v

Crispy brown rice, spring onion, shimeji, enoki, oyster mushroom, edamame, tempura enoki, poached egg, chili, furikake	18
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SMOKED SALMON BENNY

Vegetable fritter, smashed avo, sweet corn salsa, poached eggs, pomegranate, hollandaise, soft herbs (make it a bacon benny! swap the salmon for bacon)	18
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GRILLED HALLOUMI STACK ^{v gfor}

Spiced eggplant, heirloom tomato, kipfler potato, raisin, coriander, grilled haloumi, sautéed spinach, harissa, poached egg, sourdough	18
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ALL THINGS GREEN ^{v gfor}

Crispy brown rice, poached egg, avocado, edamame, broccolini, broccoli, furikake, sautéed kale with kombu sauce (add grilled chicken +5)	18
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FRENCH TOAST ^v

Espresso, whipped matcha ricotta, black sesame caramel, salted pistachios, seasonal berry (add ice cream +3)	18
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EXTRAS

Poached Egg / Hash-Brown	3	Smoked Salmon	6
Sautéed Kale / Mushrooms / Avocado / Chorizo	4	Potato Chips	6
Grilled Bacon / Grilled Haloumi	5	Sweet Potato Chips with aioli	7

^v Vegetarian option ^{gf} Gluten free ^{gfor} Gluten free on request
^{SS} Store Special



MENU



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SALADS

VEGAN BOWL ^{v gf}

House baked corn falafel, pistachio nutty hummus, pickled daikon, roasted pumpkin, edamame, roasted broccoli, tahini dressing 18

ROASTED PUMPKIN SALAD ^v

Roasted pumpkin, pepita seeds, pomegranate, spanish onion, sundried tomato, toasted pinenut pesto dressing 16

(add avo +4 add smoked salmon +6
add grilled halloumi +5 add grilled chicken +5)

SMOKED SALMON & QUINOA SALAD

Avocado, baby spinach, tomato, onion, quinoa, smoked salmon, cucumber, fried capers, lemon vinaigrette 19

BURGERS & SANDWICHES

CHEESE MELT ^{v ss}

Served on rustic bread

with mushroom & tomato 13
with ham & pineapple 13
with chicken & avocado 15

GRILLED CHICKEN PESTO WRAP

Grilled chicken, English cheddar, sundried tomato, baby wild rocket, grilled mushroom, smashed avo, pesto mayo in spinach wrap 14

B.R.A.T ^{gfor}

Bacon, baby wild rocket, smashed avo, tomato, house sweet chilli mayo on sourdough 14

VEGETARIAN SANDWICH ^v

Grilled halloumi, spiced eggplant, baby wild rocket, heirloom tomato, sourdough 14

CHICKEN KARAAGE BURGER

Green apple & cabbage slaw, sriracha furikake mayo on milk bun with chips 18

WAGYU BEEF BURGER

with baby wild rocket, tomato relish, bacon, cheddar cheese, chips, roasted garlic aioli 20

MAINS

CHICKEN KATSU (SCHNITZEL)

250g panko crumbed chicken breast, green apple & cabbage slaw, with chips and creamy mushroom sauce 18

KARAAGE CHICKEN WAFFLE

Waffle, green apple & cabbage slaw, bacon, corn flake, chili, crushed berry, espresso salted caramel 19

SALMON WELLINGTON

Salmon, shimeji mushroom, edamame, broccolini, charred lemon, ponzu beurre blanc 24
(please allow a minimum of 15 mins cooking time)

KIDS' MENU

(Served with Kids' AJ)

Kids' Brekkie
(Scrambled egg, hash brown, with toast) 10
Kids' Ham & Cheese Toastie 9
Kids' Fried Chicken
with green apple & cabbage slaw, chips,
tomato sauce 12
Kids' Waffle
with ice cream, chocolate sauce, strawberry 10