



MENU



| PAGWOOD

ORDER & PAY: QR TABLE OR COUNTER

BRUNCH

TOAST WITH BUTTER AND CONDIMENTS

Sourdough (856kJ)	7
Soy Linseed (1419kJ)	7
Gluten Free (856kJ)	8
Fruit Loaf with Honey (2010kJ)	8

Served with strawberry jam (150kJ) / peanut butter (273kJ) / Vegemite (35kJ)

Add extra condiment +0.5

EGGS AS YOU LIKE ^V ^{GFOR}

14

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

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 / avocado (+994kJ) +2

SAUSAGE & EGG BURGER

19

Grilled chorizo sausage patty, homemade caramelised onion & mushroom relish, pickles, special burger sauce, melted cheddar cheese, fried egg, toasted milk bun (4690kJ)

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

18

Bacon, lettuce, smashed avocado, tomato and homemade sweet chilli mayo in a toasted focaccia (3530kJ)

Swap bacon with halloumi ^V (3440kJ)

ULTIMATE BREAKFAST WRAP

19

Grilled chorizo, scrambled eggs, hash brown, lettuce, tomato salsa, homemade spicy mayo, pickle, mozzarella cheese, wrapped in a spinach tortilla (2460kJ)

CRUSHED AVOCADO ON TOAST ^V

22

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

CORN FRITTERS ^V

22

Tempura corn fritters, cucumber & avocado salsa, tomato relish, poached eggs (1620kJ)

TRUFFLE MUSHROOM BRUSCHETTA ^V

23

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

MANGO & COCONUT BIRCHER MUESLI ^{VEGAN}

18

Mango & coconut compote, corn flakes, seasonal berries, oats, apple, coconut yogurt (2720kJ)

OMELETTE ^V ^{GFOR}

20

Roasted mushrooms, braised tomato, parsley, mozzarella with toasted bread (2250kJ)

Add ham (+453kJ) +4 / add chicken (+718kJ) +7 / smoked salmon (+561kJ) +7

GARLIC PRAWN OMELETTE

25

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

TURKISH EGGS

22

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

CHILLI SCRAMBLED EGGS ON CRUMPET ^V

22

Slow braised eggplant relish, chilli oil, pan roasted tomato, parsley, grilled halloumi, toasted coconut, soft herbs, toasted crumpet (2140kJ)

GRILLED HALLOUMI BREAKFAST BOWL ^V

24

Grilled halloumi, roasted pumpkin, tomato salsa, crispy chickpeas, soft boiled egg, avocado, miso dressing, hummus, toasted sourdough (4300kJ)

EGGS BENEDICT

24

Poached eggs, crushed avo, sauteed spinach, hollandaise, toasted homemade crumpet, fine herbs

Choice of Salmon (2610kJ) / Bacon (2810kJ) / Halloumi ^V (3230kJ)

BREAKFAST GNOCCHI

25

Homemade potato gnocchi, roasted tomato, chorizo, chilli, parsley, parmesan snow, poached egg (2810kJ)

Swap the chorizo for chicken (2530kJ)

BIG BREAKFAST

26

Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushrooms with toasted sourdough (4440kJ)

OKONOMIROSTI BENEDICT

28

Japanese fusion style rosti, sous vide teriyaki marinated salmon, poached egg, avocado, tempura squid legs, roe, corn salsa, hollandaise, bonito flakes (2520kJ)

EXTRAS

Aioli Sauce (414kJ) / Chilli Oil (287kJ)	1	Grilled Bacon (1310kJ) / Chorizo (1310kJ) / Grilled Halloumi (722kJ) /	6
Hollandaise Sauce (414kJ) / Hash Brown (553kJ)	3	Grilled Chicken (718kJ) / Smoked Salmon (561kJ)	7
Poached Egg (345kJ)	3.5	Potato Chips (1192kJ)	8
Saut�ed Spinach / Mushrooms (160kJ) / Avocado (994kJ) / Ham (453kJ)	4	Sweet Potato Chips (809kJ)	10

KID'S MENU

Kid's Brekkie

Scrambled egg, hash brown and toast (1590kJ) 12

Kid's Chicken Nuggets

With chips and tomato sauce (2650kJ) 12

Kid's Cheeseburger

Grilled beef patty, cheese, BBQ sauce and chips (4550kJ) 16

Kid's Waffle

With ice cream, chocolate sauce, strawberries (2780kJ) 12

^V vegetarian ^{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



MENU



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BURGERS & MORE

CHEESE MELTS

Mushroom & Tomato ^v (1560kJ)	14
Ham & Pineapple (1920kJ)	15
Chicken & Avocado (2580kJ)	16

GRILLED CHICKEN & MUSHROOM TOASTIE 18

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

GRILLED HALLOUMI WRAP ^v 18

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

FAJITA CHICKEN & SALAD WRAP 18

Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, and homemade spicy mayo (mild) in a spinach wrap (2410kJ)

Add chips (+715kJ) +4

GRILLED CHICKEN SANDWICH 24

Grilled crumbed chicken breast, shredded lettuce, pickle, sticky sweet chilli sauce, peanut chilli crunch, toasted focaccia, with a side of chips (4620kJ)

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)

STEAK SANDWICH 26

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



LET'S BE FRIENDS

find us on socials

@leafcafeco_pagewood

SALADS & MAINS

SUPERFOOD SALAD ^v GFOR 22

Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds, honey mustard dressing (2060kJ)

SPECIAL CHICKEN FRIED RICE 24

Brown rice, marinated chicken, seasonal veggies, shallots, chilli, furikake, Kewpie mayo, homemade special sauce (2371kJ)

TERIYAKI SALMON POKE BOWL 28

Sous vide teriyaki marinated salmon, edamame, corn salsa, seaweed salad, avocado, furikake, roe, brown rice (2430kJ)

ROASTED PORK BELLY & DUCK RICE BOWL 28

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

BULGOGI BEEF RICE BOWL 28

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

CREAMY MUSHROOM PASTA ^v 26

Mixed mushroom ragu, eschalots, garlic, creamy white sauce, parsley, parmesan snow, curly fettuccine, truffle oil (4560kJ)

SPICY GARLIC PRAWN PASTA 28

Sauteed prawns, eschalots, garlic, roasted cherry tomato, white wine, creamy napolitana, parsley, curly fettuccine (3700kJ)

DESSERT

PISTACHIO & RICOTTA PANCAKE ^v 22

Ricotta pancake, seasonal berries, pistachio syrup, pistachio crumble, vanilla ice cream (4770kJ)



PISTACHIO FRENCH TOAST ^v 22

Whipped vanilla mascarpone, seasonal berries, pistachio brittle, vanilla ice cream, pistachio glaze, rose petals (5200kJ)

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Chili Oil (287kJ)		Chorizo (1310kJ) /	
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Hash Brown (553kJ)		Grilled Chicken (718kJ) /	7
Poached Egg (345kJ)	3.5	Smoked Salmon (561kJ)	
Sautéed Spinach /	4	Potato Chips (1192kJ)	8
Mushrooms (160kJ) /		Sweet Potato Chips (809kJ)	10
Avocado (994kJ) /			
Ham (453kJ)			

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DRINKS



| PAGewood

PLEASE ORDER AT THE COUNTER

BREW BAR

COLD DRIP COFFEE | SingleO

A slow, four to six hour extracted coffee. Sweet, liquor like flavour with low acidity. Sold in a bottle. Served on ice. (2kj) 7.5

FILTER COFFEE | SingleO

We batch brew to bring out the subtle nuances that you can only taste in a black coffee. (2kj) 5.8

ESPRESSO

Ristretto **SOR** (2kj) 4.3
Short Black **SOR** (2kj)
Long Black **SOR** (4kj) 4.8
Macchiato (61kj) 4.8
Piccolo (197kj)
Flat White (451kj)
Latte (541kj)
Cappuccino (451kj)

SPECIALTY

Chai Latte (910kj) 5
Green Tea Latte (929kj)
Taro Latte (1470kj)
Red Velvet Latte (1530kj)

upsized +0.8

Babycino (133kj) 2

upsized +0.8

BELGIAN HOT CHOCOLATE / MOCHA

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

HOT CHOCOLATE 6.1	MOCHA 6.1
White (979kj)	White (937kj)
Milk (1250kj)	Milk (933kj)
Dark (1080kj)	Dark (924kj)

upsized +1.5

upsized +1.5

Single Origin on Request SOR	+0.5
Decaf (2kj) / Extra Shot (2kj)	+0.6
Almond Milk (231kj) / Soy Milk (361kj) / Oat (413kj) / Lactose Free (534kj)	+0.8
FLAVOUR Caramel (270kj), Hazelnut (274kj), Vanilla (274kj), Mint (280kj)	+0.8

ORGANIC LOOSE LEAF TEA

Temperature controlled, brewed to perfection. 5.2

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)

CHAMOMILE LAVENDER

A floral bouquet with sweet honey notes that soothe (2kj)

MASALA CHAI

Authentic Indian recipe of spices w/ Assam Tea base & honey (465kj)

CHILLED BAR

ICED ESPRESSO

Iced Long Black **SOR** (4kj) 6.6
Iced Latte (1050kj) 6.6
Iced Coffee (1450kj) 7.6
Affogato (729kj) 7

BLENDED

Coffee (1700kj) 8.8
Chai Latte (910kj) 8.8
Green Tea Latte (908kj) 8.8
Taro Latte (1020kj) 8.8
Red Velvet Latte (1020kj) 8.8

BLENDED CHOCOLATE 10	BLENDED MOCHA 10
White (3020kj)	White (2110kj)
Milk (2957kj)	Milk (2100kj)
Dark (2900kj)	Dark (2080kj)

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint (860kj) 7
Lychee (712kj) 7
Cranberry & Lime (759kj) 7

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)

STRAIGHT OJ | Freshly pressed orange juice (420kj) 8
CLEAN & GREEN | Apple, pear, spinach & kale (581kj) 8
MELLOWBERRY | Watermelon & strawberry (466kj) 8

FRUITY SMOOTHIE

AÇAÍ ^{df} 9
Açaí, blueberry, blackberry, banana (1420kj)
PASSION TANGO ^{df} 9
Pineapple, passionfruit, banana & mango (1330kj)
SUMMER SUNSET ^{df} 9
Pineapple, mango, strawberry & kiwi (1290kj)

MILKSHAKE

Chocolate (1690) / Vanilla (1540kj) / Salted Caramel (1470kj) / Strawberry (1550kj) / or Banana (1290kj) 7

WHEY Protein (502kj)	+2.5
Make it a THICKSHAKE (1290kj)	+2.5

SOR Single Origin on Request **df** Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ