TOAST
served with butter, vegemite, peanut butter or jam

Leroy's house made stuff: 4.0/slice
-Cornbread (GF),
-Superseeded Paleo Bread (GF),
-Banana Bread (GF,Veg)

Organic bread Suplied by Leivito: 3.5/slice
-Sourdough (Veg)
-Turkish (Veg)
-Multigrain
-Orange & Fennel Fruit Toast
-Gluten Free white loaf

HOUSE-MADE CONDIMENTS
Select from the following to add to any meal for $1

hollandaise
green pesto
salsa verde (Veg)
tomato relish (made with stevia)
soya wasabi mayo (Veg)
aioli

P - Paleo
Veg - Vegan
GF - Gluten Free
V - Vegetarian
RSF- Refined Sugar Free

PORRIDGE 12.0
A generous serve of traditional
oat porridge with your choice of:
-Mixed Berry Compote (made with stevia)
-Poached Apple, Cinnamon & Roasted Honey Nuts
-Strawberry & Banana

SUPER ACAI BOWL (GF, P, RSF, Veg) 17.0
Keep full for longer with our Housemade Granola (amaranth, chia, sunflower seed, hemp seed, linseed, pepitas, pecans, cacao nibs, coconut, almond, cinnamon, agave nectar, pink himalayan rock salt) accompanied by unsweetened Acai Puree (pure acai, banana, almond milk) and topped with seasonal fruits. SUPER and LOW IN SUGAR!

WAFFLE WE DO NOW? (GF, P, Veg, RSF) 17.0
Guilt-free tasty goodness! A Coconut flour & Banana waffles topped with stevia berry compote, strawberries, bananas and housemade vanilla bean ice cream (cashews, dates, coconut milk)
+ Bacon 4.5
+ Organic Maple Syrup 1.0

BUTTERMILK PANCAKES 18.0
Your choice of:
-Caramelised Banana & Marscapone (v)
-Crispy Bacon & Strawberry
-Mixed Berry Compote (made with stevia)
Also available Gluten Free + 2.0

B.E.L.T.A.A 16.0
A breakfast sandwich of Bacon, Egg, Lettuce, Tomato, Avocado & Aioli in a Turkish Bun.

H.C.T 9.0
Organic Nitrate Free Ham, Tasty Cheese, Tomato on Sourdough or Croissant (subject to availability)

BREAKFAST BURRITO 19.0
Scrambled Egg, Chorizo, Avocado, Feta & Paprika Chilli Beans in a Tortilla
+ Housemade MashBrown 3.0

ALL DAY BREAKFAST

EGGS YOUR WAY
2 free range eggs on your choice of toast
[poached, scrambled, fried OR boiled]
10.0

ADD EXTRAS
250gram Gippsland Grass-Fed Scotch Fillet
7.0
NZ Smoked Salmon / Nitrate Free Organic bacon
5.0 ea
Pacdon Farm Organic Black Pudding / Leroy Potato MashBrown (GF)
/ Avocado / Beetroot, Goat Cheese & Fennel Medly
4.5 ea
Wilted Kale / Potobello Thyme Mushrooms / Istra Chorizo
/ Pea & Mint Mash / Housebaked Paprika Chilli Beans
4.0 ea
Grilled Tomato / Sauteed Spinach
3.5 ea
Goat's Feta / Fermented Saurkraut / Extra Egg
2.0 ea

18.0 ST KILDA AVO SMASH
A piece of Organic Sourdough toast topped with Avocado, Danish Feta, Basil, Chilli & Housemade Dukkah with 2 free-range Poached Eggs.
Great with Diemen's Hot Sauce!

18.5 THE PROVINCIAL
Turkish bread drenched with Poached Egg, Creamy garlic & white wine sauce, Bacon, Mushroom, Spanish Onion and Sauteed Spinach

(GF, RSF,) 18.0 CORN & ZUCCHINI FRITTERS
2 free-range Poached Eggs, Bacon, Tomato Relish (stevia), Feta and Wild Rocket on a stack of Corn & Zucchini Fritters

EGGS BENEDICT
2 free-range Poached Eggs, Hollandaise served on English Muffins
Choose from: -Sauteed Spinach 15.0 -Leg Ham 16.0
-Crispy Bacon 17.0 -Smoked Salmon 18.0

18.0 BAGEL DELIGHT
Bacon, Tomato, Onion & Herb Salsa, Avocado and 2 Poached Eggs topped with Hollandaise all stacked with a toasted Bagel

18.0 THE VEGAN STARTER
A housemade Chickpea Patty topped with Salsa Verde, Pea & Mint Mash and roasted Mushrooms with a side of Paprika Chilli Beans and Avocado

FRENCH OMELETTE
Made with Cream & Butter and served on Organic Sourdough
-Mushroom, Sundried Tomato, Baby Spinach & Feta 18.0
-NZ Smoked Salmon, Cream Cheese, Rocket Onion & Capers 19.0
-Crispy Bacon, Mozzarella, Tomato & Onion 18.0

18.9 BAKED EGGS
Two Eggs slow cooked in a traditional Paprika, Tomato and Herb sauce with Chorizo & Parmesan served with Turkish Bread for mopping!

191 ACLAND STREET SAINT KILDA VIC 3182
/leroyespresso
leroy espresso bar
Est. 2003

LUNCH MENU

11 AM - 6 PM - SPRING / SUMMER

P - Paleo
Veg - Vegan
GF - Gluten Free
V - Vegetarian

PREMIUM BEEF BURGER 15.0
A' grade Gippsland beef mince patty loaded with bacon, tastycheese, fried egg, tomato, lettuce and tomato relish in a brioche bun served with beer battered chips & aioli.

PANKO CHICKEN BREAST BURGER 15.0
Juicy chicken fillet, crumbed in house with Japanese Panko bread crumbs, tasty cheese, saurkraut, lettuce & aioli in a brioche bun served with beer battered chips

SPICED LENTIL VEGGIE BURGER (Veg, V) 15.0
Leroy's lentil chickpea patty, roasted capsicum, rocket, sweet chilli and housemade vegan soya wasabi mayo in an organic Turkish bun served with sweet potato chips.

ANGUS SCOTCH FILLET STEAK SANDWICH 17.0
A 250gram grass fed Gippsland Angus Scotch fillet topped with caramelised onion, tomato, tasty cheese, housemade aioli and rocket in an organic toasted ciabatta roll

LEROY PANKO PARMIGIANA 18.0
Handcrumbed chicken fillet in Japanese Panko breadcrumbs topped with Napoli sauce, ham, roasted mushrooms and bocconcini with a garden salad and beer battered chips.

JAPANESE BUCKWHEAT SOBA (P, GF, V, Veg) 18.0
Pan tossed Soba noodles, mushroom, onion, capsicum, spinach, sesame, chilli, garlic, corriander and organic tamari sauce.

ZUCCHINI BOLOGNESE (P, GF,) 18.0
A bed of freshly julienned zucchini 'linguini' topped with home made bolognese: reduced tomatoes, carrot, premium beef mince, mushrooms, parlsey, garlic, onion, celery and a splash of organic shiraz for body. Garnished with basil. (Parmesan available upon request)

CHICKEN LINGUINI 18.0
Pan sauteed chicken breast, mushrooms, bacon, spinach, onions and linguini pasta in a white wine, garlic and cream sauce.

CHILLI CALAMARI LINGUINI 18.0
Freshly filleted Calamari, pan tossed in fresh chilli and garlic with wild rocket, cherry tomatoes and linguini pasta. Finished with freshly squeezed lemon.

CHORIZO GNOCCHI 18.0
Hand made fresh Gnocchi, Istra Chorizo, cherry tomato, onion & rocket pan tossed and flambeed in a Vodka and Napoli sauce.

QUINOA SALAD (V, GF) 17.0
Red quinoa, mixed capsicum, cucumber, onion, cherry tomatoes, wild rocket, danish feta, sunflower seeds and currants in a lemon & olive oil dressing.

+Add tender marinated Spring Lamb. 23.0

MARINATED TOFU SALAD (V, Veg, P, GF) 17.0
3 Skewers of Organic Tofu marinated in a sweet & salty Tamari sauce, pan seared with coconut, cashews and sesame seeds served on a bed of crisp julienned cucumber, carrot, capsium, chilli and corriander in a soy and garlic dressing finished with lime and fried shallots.

CRISPY CALAMARI & CITRUS SALAD (GF, P) 18.0
Freshly filleted Calamari hand coated in a seasoned buckwheat crumb, flash fried and served on a bed of segmented orange, cucumber, rocket and cherry tomato & spanish onion, accompanied by housemade aioli and a wedge of lemon.

SUPERGREEN PALEO SALAD (P, V, Veg, GF) 16.0
Assorted lettuce, rocket, avocado, capsicum, cucumber, kale, pomegranate, cherry tomato and red onion in a citrus lemon & olive oil dressing. *Add your choice of protein:*

+With Harissa spiced Chicken tenderloins 18.0 *+Pan seared Wild NZ Salmon fillet (170grams) 24.0*
+With marinated, Spring Lamb fillets 20.0 *+With Gippsland grass fed Scotch fillet (250grams) 20.0*

THAI BEEF SALAD (GF) 20.0
7-Spice marinated strips of Gippsland grass-fed Scotch fillet accompanied by a Thai salad of corriander, onion, chilli, mint, tomato, capsicum and cucumber garnished with fried shallots, peanuts, soy & sesame.

16.0 CHICKPEA & ROASTED VEGGIE WRAP (V, Veg)
Leroy's lentil chickpea patty, spinach, mushroom, rocket, sweet chili and vegan Soya wasabi mayo wrapped up in a white corn tortilla.

16.0 HARISSA SPICED CHICKEN WRAP
Grilled succulent Harissa chicken tenderloins, tomato, wild rocket, Spanish onion, cucumber, avocado & aioli in a white corn tortilla.

16.0 MARINATED SPRING LAMB WRAP
Marinated strips of grilled lamb fillet, lettuce, cucumber, Kalamata olives, Danish Feta & culturedGreek yoghurt in a white corn tortilla.

15.0 MEDITERRANEAN VEGGIE CIABATTA
Slow roasted capsicum, eggplant and zucchini with spinach, Goat's cheese and Salsa Verde, toasted in Organic ciabatta.

16.0 ROAST CHICKEN & AVOCADO CIABATTA
Sliced Roast Chicken breast, melted brie, sundried tomatoes, wild rocket and housemade aioli toasted in Organic ciabatta.

12.0 PALEO SPICED MEATLOAF (P, GF)
Leroy's moist, high fibre, high protein spiced meatloaf: Premium beef mince, grated carrot, shredded zucchini, almond meal, eggs, herbs and spices oven baked to perfection and served with our Stevia tomato relish.

+With Garden Salad 15.0

13.0 CRISPY COCONUT CHICKEN (P, GF)
Hand-coated coconut flour Chicken Fillets, flash fried and cut into strips perfect for dipping. Served on a bed of rocket with sweet chilli and aioli.

12.0 HANDCUT GEMBROOK POTATO WEDGES (GF, V)
Chunky cut regional potatoes, flash fried until golden, tossed in himalayan salt & rosemary and served with sweet chilli and sour cream.

10.0 SWEET POTATO CHIPS (GF, V, Veg, P)
Thick cut sweet potato chips, flash fried, tossed in himalayan salt and served with our housemade Soya wasabi mayo.

10.0 BEER BATTERED CHIPS
Cripsy diamond cut potato chips, beer battered, and flash fried and served with our housemade aioli.

At Leroy Espresso we only use ethically sourced meats, free range eggs and pride ourselves on sourcing local produce. Our menu is aimed to be as organic as possible and we only cook with quality ingredients, unrefined sugars and use pink himalayan salt. Our milk is unhomogenised, organic and is in support of Victorian Dairy Farmers. We try our best to cater to different diets, however, please note that while every care is taken to ensure our meals only contain the listed ingredients, due to the environment in which they are prepared, may contain trace amounts of nuts, gluten or other allergens.Substitutions to meals may not be honoured in peak periods and may incur an additional cost. We do not split bills. Thank you

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Sweet treats and little nibbles...

OUR HOUSEMADE, RAW, VEGAN, SUGAR FREE, GLUTEN FREE CAKES:

Vars Bar Slice - date caramel, cacao, vanilla cashew nugat

Blueberry Notella Tart - blueberry, cacao, hazelnuts

Carrot cake - cashew lemon icing, carrot, spice, walnuts

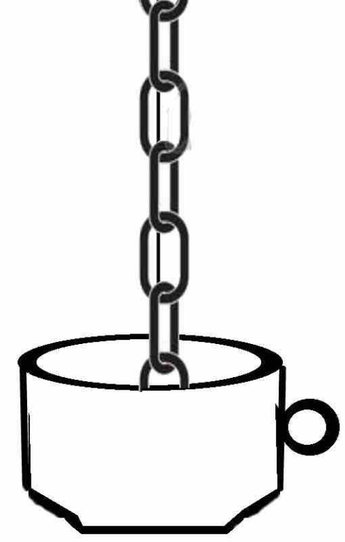
9.0

PALEO:

Keroy AKA Leroy Key Lime Pie in a cup

The 'cream' layer is coconut cream, vanilla and chia.
The 'curd' is made with stevia, egg and lime.
The 'crumb' is made of toasted nuts and coconut.

7.0



Caveman Muesli Bar 4.5

Made with seeds, nuts, dried fig, cranberry, coconut, apricot, himalayan salt & honey.

Vege Frittata 10.0

Packed with fibre and flavour, brocolli, carrot, kale, onion, capsicum, parsley & spice.
served with a side salad

Spiced Meatloaf 14.0

a vege packed, flavour full moist Beef me made with A grade mince, almond meal, zucchini, carrot and spices served with housemade tomato stevia relish. served with

ONLY-A-LITTLE-NAUGHTIER GLUTEN FREE, HOUSEMADE CAKES:

Lemon Polenta
Flourless Orange
Blueberry Friand
Raspberry Friand
Chocolate Brownie

5.0

Daily Baked Muffins 4.5

Assorted flavours, gluten free, made with stevia

NAUGHTY HOUSEMADE TREATS:

Croissant -served with jam or butter 4.5

Sausage Roll -thai spiced premium beef rolled in puff pastry.
Served with stevia tomato relish