

Breakfast

EGGS BENEDICT: TWO POACHED EGGS, FRESH SPINACH ON ENGLISH MUFFINS SERVED WITH HOMEMADE HOLLANDAISE SAUCE \$14.00

- ADD HAM +\$2.50 | SMOKED SALMON +\$6 | BACON +\$5 FOR A BETTER EXPERIENCE!

EGGS YOUR WAY | VEG: TWO EGGS | POACHED, FRIED, OR SCRAMBLED ON SOURDOUGH BREAD \$10.00

YOU CAN ALWAYS
ADD SIDES TO YOUR
DISH



- BACON \$4
- EGG \$2.50
- HAM \$2.50
- SMOKED SALMON \$6
- BEER BATTERED CHIPS \$8
- MIX SALAD \$4
- FRUIT SALAD \$5
- HOMEMADE HASHBROWN \$5
- HALF AVOCADO \$4
- SAUTÉED MUSHROOMS \$5
- ROASTED TOMATOES \$4
- FRESH SPINACH \$4
- GRILLED BROCCOLINI \$5

SMASHED AVO | VEG: SMASHED AVO, DANISH FETA, POMEGRANATE, DUKKAH & TWO POACHED EGGS SERVED ON SOURDOUGH BREAD \$18.00

FLUFFY PANCAKES | VEG: HOMEMADE BUTTERMILK PANCAKES, SERVED WITH CARAMELISED BANANA, DARK CHOCOLATE SAUCE, HOMEMADE WHIPPED CREAM & SHREDDED COCONUT \$19.00

FRENCH TOASTS: HOMEMADE FRENCH TOAST, SERVED WITH CRISPY BACON GLAZED IN MAPPLE SYRUP & FRESH FRUITS \$17.00

AÇAÍ BOWL | V, GF: AÇAÍ BERRIES SMOOTHIE, SERVED WITH FRESH STRAWBERRIES, ROASTED ALMONDS, FRESH FRUITS, PUMPKIN SEEDS & SHREDDED COCONUT \$15.00

GRANOLA BOWL | V, GF: HOMEMADE GRANOLA, COCONUT YOGHURT & FRESH FRUITS \$16.00

CORN & ZUCCHINI FRITTERS: TWO POACHED EGGS, TOMATO RELISH, BACON, MARINATED FETA & SMASHED AVOCADO \$19.00

VEGGIE PLATE | V: SAUTÉED PORTOBELLO MUSHROOMS, ROASTED TOMATOES, HALF AVOCADO, GRILLED ALMOND BROCCOLINI, HOMEMADE HASHBROWN SERVED WITH FRUIT SALAD \$19.00

 OF COURSE, YOU CAN REPLACE ANY BREAD WITH GLUTEN FREE BREAD \$3.00 

**Don't forget to ask our staff about
our HOMEMADE PASTRIES !**

LEROY ESPRESSO

VEG | VEGETARIAN V | VEGAN GF | GLUTEN FREE

BREAKFAST | LUNCH

Salads

PUMPKIN | VEG, GF: ROQUETTE, HONEY GLAZED PUMPKIN, FETA & DUKKAH \$16.00

QUINOA | V, GF: QUINOA, RED CABBAGE, CUCUMBER, CARROTS, TOMATOES & ROASTED PEANUTS 17.00

CEASAR: COS LETTUCE, GARLIC CROUTONS, POACHED EGG, HONEY GLAZED BACON, PARMESAN & HOMEMADE DRESSING \$19.00 | ADD CHICKEN \$5.00

Classics

BEEF BURGER: 200G BEEF MINCED PATTY, HOMEMADE AIOLI, COS LETTUCE, FRESH TOMATOES. BACON & ONIONS JAM, SERVED WITH BEER BATTERED CHIPS \$17.00

FISH & CHIPS | GRILL OR BATTERED: KINGFISH GRILLED OR BEER BATTERED SERVED WITH HOMEMADE TARTARE SAUCE, MIX SALAD & BEER BATTERED CHIPS \$17.00

CHICKEN PARMA: FRIED SCHNITZEL, HOMEMADE NAPOLI, HAM, CHEESE, SERVED WITH MIXED SALAD & BEER BATTERED CHIPS \$18.00

200G SCOTCH FILET: SERVED WITH BEER BATTERED CHIPS, GORGONZOLA SAUCE & MIXED SALAD \$21.00

PRAWNS SKEWERS | GF: TWO GRILLED PRAWNS SKEWERS WITH CHIMICHURRI & MIXED SALAD \$22.00

LASAGNA BOLOGNESE: HOMEMADE BEEF LASAGNA, BECHAMEL & MOZZARELLA CHEESE SERVED WITH MIX SALAD \$19.00

PASTA PROVINCIAL: TAGLIATELLE PASTA SERVED WITH CREAMY GARLIC & WHITE WINE SAUCE, DICED BACON, PORTOBELLO MUSHROOMS AND SAUTEED SPINACH \$21.00

Sandwiches

CLUB SANDWICH: TOASTED WHOLEMEAL BREAD, HOMEMADE MAYO, TOMATOES, BOILED EGGS, HAM & COS LETTUCE SERVED WITH BEER BATTERED CHIPS \$16.00

SMOKED SALMON BAGEL: TOASTED BAGEL, CHIVES AND LEMON CREAM CHEESE, SERVED WITH SMOKED SALMON, CUCUMBER, CAPERS AND RED ONION \$18.00

GRILLED CHEESE SANDWICH, CROQUE-MONSIEUR STYLE: WHOLEMEAL BREAD, TOASTED WITH MOZZARELLA CHEESE, HAM AND CREAM \$18.00

-ADD A SUNNY SIDE UP EGG FOR A BETTER EXPERIENCE \$2.50

BRUSCHETTA: TOASTED SOURDOUGH BREAD WITH APPLE CHUTNEY, MELTED BRIE, PROSCIUTTO, CHERRY TOMATOES & ROQUETTE SALAD \$15.00

GARLIC BREAD | VEG: TOASTED BREAD WITH HOMEMADE BUTTER & GARLIC MIX \$8.00