

Little Lefroy's All Day Brunch

Fig date fennel toast w house made preserve \$10.00

Banana bread toasted w butter [gf] \$8.00

Macadamia + Buckwheat granola Greek yoghurt seasonal fruits [gf]
\$17.00

Brioche Bun bacon + egg w rocket relish + aioli [gfo] \$15.00 add avocado
\$5.00

The little breakfast w ciabatta bacon eggs sausages marinated field
mushroom slow roasted balsamic tomato + relish [gfo dfo] \$25.00

Pancakes of the day \$19.00

Confit Duck + Kimchi wrap w avocado coriander cucumber + crispy egg [df]
\$23.00

House made pumpkin bread w spinach beetroot hummus dukkah +
poached eggs [gf df v] \$23.00

Green bowl w garlic kale broccolini chilli edamame haloumi field
mushroom poached egg seeds + sprouts [gf dfo vgo v] \$23.00 add avocado
\$5.00

Smoke Salmon Bene on corn+ potato hash with asparagus jalapenos red
onion mixer + poached eggs hollandaise sesame seeds [gf] \$25.00

Shakshuka egg in spiced tomato sauce w chorizo spinach yoghurt smoky
eggplant green chilli coriander oil zaatar + ciabatta [gfo dfo vgo] \$24.50

Moroccan Salad w grilled eggplant + quinoa roasted carrots dates chickpea
red onion artichokes kale + beetroot hummus [vg gf] \$23.00 add poach eggs
\$7.00

vg - vegan
vgo - vegan option
v - vegetarian
vo - vegetarian option

df - dairy free
dfo - dairy free option
gf - gluten free
gfo - gluten free option

Pickled Chorizo w beetroot shallots feta rocket salad + crispy buckwheat on ciabatta toast [gfo] \$22.50

Mexi Bowl w local marinated prawns rice avocado tomato salsa black beans + red cabbage [gf vgo] \$24.00

PorterHouse Steak Sandwich w cheese caramelised onion roasted red capsicum ajvar on toasted tukish bread + chips aioli [gf] \$24.00

Design Your Own

Ciabatta Toast {gfo + \$1} \$5.50

Free range eggs: Fried / Poached / Scramble \$7.00

House made preserves / Tomato chilli relish \$1.50 / Kim Chi \$1.50

Hollandaise / Rocket \$3.00

Marinated field mushroom / Slow roasted balsamic tomatoes / Spinach /

Feta / Potato hash / Tofu \$4.50

Avocado / Garlic kale \$5.00

Pork + herb sausages \$6.00

Bacon / Grilled haloumi / Smoked salmon \$6.50

Fries small \$4.50

Little Peeps

Egg on Toast \$8.00

Kids Pancakes \$11.00

Vanilla Ice Cream \$5.00

Cheese & Vegemite Toastie \$8.00

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Coffee

Espresso \$3.20

Double espresso / Short mac \$3.70

Flat White / Latte / Cappuccino / Long black \$4.00

Long macchiato / Mocha / Hot chocolate / Mint hot chocolate / Tumeric latte \$4.50

House Brew Chai Mug \$6.50

Iced latte / Iced chai latte / Iced long black \$5.00

Happy soy boy / Almond / Coconut / Oat Milk / Lactose Free + \$1.00

Mug or lge takeaway + \$1.00

Syrups: Hazelnut / French vanilla / Caramel \$0.80

Honey \$0.20

Teas

Premium loose leaf tea \$4.50 [pot for one]

English breakfast / Earl grey / Green / Peppermint / Chamomile / Chai

Specialty tea blends \$5.50

Love tea; Siberian ginseng, damiana, Tribulus fruit, horny goat weed, hibiscus, jasmine, orange, rose hip, rose bud

Little Lefroy's herbal blend; lemon myrtle, peppermint, elder flower, thyme yarrow, boneset, licorice, rosehips, rose petals, goji, cinnamon

Cold Drinks

Iced Latte \$5.00 add ice cream \$1.00

Iced Long Black / Iced Chai Latte \$5.00

Vietnamese iced coffee \$5.00

Soft Drinks \$4.00

Coke / Coke Zero

Water \$5.00

- Sparkling/ Mineral / Soda

Cold Pressed Juice \$9.00

- **Orange**

- **Beetroot**; carrot, apple, lemon

- **Watermelon**; apple strawberry

- **Green**; broccoli, kale, celery, apple, cucumber, ginger, lemon, Lime

- **Passionfruit**; orange, watermelon

Milkshakes \$8.00

- Chocolate, Vanilla, Hazelnut, Caramel, Banana, Strawberry, Spearmint

- add your choice of milk

- add ice cream

Smoothies \$9.50

- Mango / Banana / Green / Berry

- add your choice of milk & Ice

- lactose free/Soy/Almond/Coconut/Oat [+\$1.00]

Kombucha \$6.50

- Galaxy Hops

- Raspberry

- Ginger & Turmeric