LEEROY

COFFEE BY INGLEWOOD COFFEE Single Origin Espresso	<i>(</i> 0
Single Origin Espresso Single Origin Long Black House blend w/ milk	4.0 4.5 4.5
Cold Drip Batch Brew Cold Brew	4.5 4.5 4.5
Hot Chocolate Mocha Prana Chai Latte/ Dirty Chai 5.0 Babyccino	4.5 4.5 / 5.5 1.5
EXTRAS Large Alternative Milks	+0.5 +0.5
Turmeric Coconut Latte (V) Soy Matcha Latte	5.0 5.0
Chamellia Tea English Breakfast, Earl Grey, Chamomile Lemongrass & Ginger, Peppermint, Green, Chai	4.5
SMOOTHIES Acai & Banana w/ mixed berries & coconut water	10
Mango & Turmeric w/ coconut water & honey	10
SHAKES Vanilla, Chocolate, Strawberry, Car Kid's Size	6.5 amel 4.5
ICED DRINKS	
	6.5
Iced Chai/ Iced Matcha	5.5 5.5
COLD PRESSED JUICES	
Green - kale, capsicum, celery, cos	lettuce
cucumber, cloudy apple, lemon	8.0
Acai & Banana w/ mixed berries & coconut water Mango & Turmeric w/ coconut water & honey SHAKES Vanilla, Chocolate, Strawberry, Car Kid's Size ICED DRINKS Iced Chocolate w/ Ice cream Iced Coffee w/ Ice cream Iced Latte/ Iced Long Black Iced Chai/ Iced Matcha COLD PRESSED JUICES Green - kale, capsicum, celery, cos	6.5 amel 4.5 6.5 6.5 5.5 5.5

Watermelon, pineapple, mint

OJ

Apple

Mango

8.0

6.5

6.5

6.5

SAN PELLEGRINO Limonata, Blood Orange, Natural Sparkling	4.5
Coke, Coke Zero, Lemonade	4.0
TOAST sourdough, multigrain or fruit toast v homemade conserve. Gluten free + 1.	
FREE RANGE EGGS YOUR WAY on sourdough, multigrain, Gluten fro	10.0 ee + 1.0
BIRCHER MUESLI w/ fresh & dried fruit, vanilla, honey, almonds & yoghurt. (N, VG)	16.0
EGG & BACON ROLL scrambled eggs, bacon, rocket & chu a brioche bun. Add hash browns +3.0	13.0 tney on
ACAI GRANOLA BOWL Frozen scooped acai, house-made gr peanut butter, passionfruit pulp, seas berries (N, VG)	
CARDAMOM APRICOT PORRIDGE w/ almond milk, coconut, cardamom infused apricot & almond crumble (VO) (VG)	16.0
HONEY JOY WAFFLES Belgium waffles, honey joy crumb, No Mascarpone, strawberry & caramelise banana custard (N, VG)	
BRIOCHE FRENCH TOAST brioche loaf w/ mixed berry compote custard, fresh berries, mango, edible & hazelnut crumble. (N, VG)	
SMASHED AVOCADO & FETA w/ beetroot puree, black sesame seed fresh chilli on multigrain or sourdoug (VG, GFO) Add poached eggs + 5.0 Add bacon + 4.0	

GREEN BREKKY BOWL
broccoli, green beans, snow peas, crispy
kale, spinach, pomegranate, pumpkin
puree, dukkha, & a poached egg (N, VG, GF)
Add saganaki +4

CHILLI SCRAMBLED EGGS

W/ bacon, cherry tomatoes, coriander, parmesan & crispy shallots on multigrain or sourdough

Add hash browns + 4.0

PULLED BEEF BRISKET BENNY
19.5
Slow cooked beef brisket on sourdough,
poached eggs, jalapeno hollandaise, apple,
fennel & purple cabbage salad & parsnip
puree
Add mushrooms +4.0

SAGANAKI OMELETTE 18.5 w/ smoked caramelised onion, fried enoki mushroom and Sichuan chilli paste on sourdough or multigrain (VG,GFO) Add chorizo +4

CHIMICHURRI SHAKSHUKA
18.5
baked eggs w chickpeas in a chunky
tomato sauce w/ chimichurri, labneh &
za'atar. Served w/ toasted Turkish bread
(VG)

SOUP 16.0 served w/ za'atar or cheesy toast

ZUCCHINI & CORN FRITTERS 19.0 w/ a poached egg, guacamole, tomato relish, dill sour cream & micro herb salad (VG) Add smoked salmon + 5.0

MISO MUSHROOMS

18.5

w/ poached eggs, beetroot hummus, spinach
and Japanese seven spice on sourdough or
multigrain (VG)

Add saganaki + 4.0

CHICKEN BURITTO BOWL
chipotle chicken, brown rice, quinoa,
cucumber, guacamole, corn, black beans,
tomato, onion, mint, and sour cream (GF)
Add a poached egg + 2.5

THAI CHICKEN SALAD

lemongrass poached shredded chicken, w/
Asian slaw, kale, snow peas, green beans,
bean shoots, cherry tomatoes, cashews,
nam jim dressing. Topped with coriander,
fresh chilli & black sesame seeds (N)

STEAK SANDWICH 20.5

Porterhouse beef, horseradish, aioli, smoked

caramelised onion, rocket & cheese on toasted ciabatta. Served w/ fries

20.5

SOUTHERN CHICKEN BURGER

Cajun spiced buttermilk chicken, Asian slaw mix, cheese and comeback sauce on a brioche bun. Served w/ fries

SIDES	
Bacon	5.0
Garlic & thyme mushrooms	5.0
Chorizo	5.0
Saganaki	5.0
Roasted tomatoes	5.0
Hash Browns	5.0
Avocado & feta smash	6.0
Extra egg	3.0
Hollandaise	3.0
Sauteed Spinach	4.0
Feta	4.0
Smoked Salmon	6.0
Chutney	3.0
Side/ Bowl of Fries	5.0/9.0
KIDS	
BANANA NUTELLA TOAST	8.5
CHICKEN TENDERS &	11.0
CHIPS served w/ ketchup	
DIPPY EGGS & SOLDIERS	9.5
(VG, GFO)	J.J

All food is prepared in a kitchen where nuts, gluten and other allergens may be present. Our team and suppliers take caution to prevent cross- contamination however, any product may contain traces. If you have a food allergy, please make this known at time of ordering

GF= Gluten Free GFO= Gluten Free Option
VG= Vegetarian VGO=Vegetarian Option
V= Vegan VO= Vegan Option
N= Contains Nuts

10% SURCHARGE ON WEEKENDS 15% SURCHARGE ON PUBLIC HOLIDAYS

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BOWL OF FRIES

served w/ ketchup

9.0