# BRUNCH (ALL DAY)

Granola- honey yoghurt, coconut, banana and charred apricots	\$18			
Eggs Any Style- with tangy chilli jam**	\$14			
with bacon	\$19			
Herby Potatoes- with chorizo, scrambled eggs and feta**				
The Grill- breakfast for champions, eggs, grilled tomato, toast				
mushrooms, bacon, avocado, sausage, herby potatoes, beans**	\$28			
<b>Smashed Avocado-</b> feta, tomato, dukkha & poached egg, seed bread** \$2				
French Toast- grilled banana, berry coulis, candied walnuts, mascarpone \$20				
- with bacon	\$25			
Plain 3 Egg Omelette & Toast **	\$17			
Add Filling- salmon 2.50, bacon 2.50, avo 2.50, tomato 2.00, cheese 2.00				
onion 1.50, parsley 1.00, mushrooms 2.50				
Eggs Benedict (choice of Turkish Bread or Rosti)				
- with bacon **	\$23			
- with house smoked salmon **	\$24			
- with mushroom & oregano **	\$23			
Vegan Breakie Stack- rosti, avo, mushroom, greens, tomato, dukkha \$				
Creamy Chicken Livers- mushroom, onion, poached egg toast**				
-with bacon	\$26			
<b>Creamy Mushrooms</b> - with seed bread, spinach & poached egg**				
-with bacon	\$25			

# LUNCH

Crispy Corn Fritters- with a green salad, sour cream, poached egg		
	- with bacon or salmon	\$27
	B.L.A.T- served with chips & garlic aioli**	\$23
	- with fried egg	\$25
	Prawns & Orzo- with spinach, chilli oil & jalapeno aioli **	\$25
	Curry Mango Chicken Salad- avo & crispy noodles	\$24
	Fish & Chips- battered fish with salad & tartare sauce	\$25
	Loaded Wedges- bacon, cheese, sour cream & sweet chillli	\$20
	BURGERS (served on a brioche bun) & (chips)	
	Marinated Chicken Burger- with brie, cranberry sauce & chips **	\$24
	American Beef Burger- wagyu patty, gherkins, aioli, cheese, **	
	with a mustard mayo sauce	\$24
	HOT CHIPS <u>w</u> JALAPENO AIOLI	\$9
	CRISPY CAULIFLOWER BITES w TAMIRIND SAUCE	\$13
	SIDES: roast tomato/avocado/mushroom/spinach	\$4.50
	house smoked salmon/bacon/sausage/pancetta/ rosti	\$6
	Please advise your server with any dietary requirements	
	GLUTEN FREE *	

CAN BE MADE GLUTEN FREE \*\*

## LITTLE PEOPLE MENU (UNDER 12 YEARS OLD)

- <u>buttermilk pancakes</u>	11.50
• lemon & sugar	
• maple syrup & mascarpone	
-chicken nuggets w chips	11.50
-cheesy vegemite toasty	11.50
-crispy corn fritters with feta	12.00
-crumbed hoki bites served w chips	
-fluffy with sprinkles & marshmallows	2.50
-mini hot chocolate	4.50
-small freshly squeezed juice	6.00
• orange	
• apple	
-fresh fruit smoothies	6.00

- banana, maple syrup
- iced chocolate





## THREE BEANS COFFEE

-short black	4.00
-long black	4.50
-cappuccino	5.50
-flat white	5.50
-latte	6.00
-sweet chai latte	6.00
-spicy chai latte	6.00
-tumeric latte	6.00
-macha latte	6.00
-mochaccino	6.50
-extra shot / soy / almond / decaf/oat/coconut	0.50
HOT CHOCOLATE	
-cadbury milk chocolate	5.50
-belgium 55%	7.00
-valrhona 72%	
	7.50
LOOSE LEAF FINE TEAS	
-english breakfast, chinese black tea	5.50
-earl grey supreme, ceylon vintage silver tips with oil of bergamot	5.50
-hot cinnamon spice, black tea, 3 types of cinnamon, orange peel	5.50
-pomegranate oolong, brown tea infused with pomegranate	5.50
-gunpowder green, green tea from china's anhui province	5.50
-egyptian chamomile, flower heads from egyptian chamomile	5.50
-peppermint herbal, from oregon a marvellous	5.50
-lemon herbal, a predominant aroma of lemongrass	5.50
-homemade lemon, honey, ginger brew	5.50
	0.00



#### SEE BLACKBOARD FOR FRESHLY SQUEEZED JUICES \$8.50

### FRESH FRUIT SMOOTHIES \$8.50

-spirulina, apple, banana -berries, coconut, almond milk -banana, maple, cinnamon -passionfruit & orange -mango & pineapple -iced mocha, iced coffee, iced chocolate MOST JUICES \$5.50

-apple, orange & mango -guava & apple -apple & feijoa -apple & peach -sparkling blackcurrant & apple -phoenix organic apple, guava BOTTLED WATER

-pump 750ml	4.50
-voyage 500ml	6.00
SOFT DRINKS \$5.50	

-classic coke

-coke zero

-lemon, lime & bitters

-bundaberg ginger beer -bundaberg passionfruit

-fuze lemon iced tea

-fuze peach iced tea

-red bull



FRESH FROM THE CABINATE

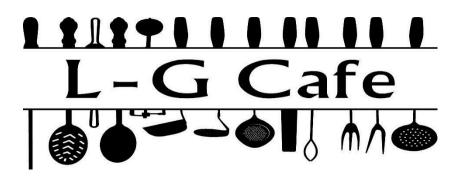
- lemon, blueberry & roasted almond scone
- spinach, cheese, onion & olive scone
- ham cheese onion savoury brioche
- cinnamon & date sweet brioche

#### Sweet Treats

- triple lemon and custard muffin
- triple chocolate muffin
- orange almond & walnut loaf
- blueberry & coconut friands
- banana & blueberry loaf
- lemon tart
- caramel slice

#### **Toasted Sandwiches**

- bacon scrambled egg with lettuce on a brioche bun
- chicken cheese & beetroot on turkish bread
- ham, cheese tomato on turkish bun
- pastrami, cheese and sauerkraut on sourdough
- vegetarian, mushroom, cheese, avo, capsicum on turkish bun
- salmon bagel with capers & sour cream
- veggie stack wrap, pumpkin, cream cheese, mush
- pork, fennel & apricot sausage roll
- salmon frittata
- vegetarian tart
- pancetta & tomato tart



07:00am to 3.00pm Mon-Friday 8.00am to 3.00pm Weekends & Public Holidays

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