

BREAKFAST MENU
(7:30AM - 11:30AM)

From The Bakery GFO, VO 9
-Toasted sourdough with peanut butter/vegemite/jam
-Plain croissant served with preserved raspberry jam

Malaga French Toast 25
House-made brioche, whipped vanilla mascarpone, candied pecan, torched banana, Malaga rum sauce, ice cream

Spanish Baked Bean & Chorizo 25
Bean cooked in a rich tomato sauce, baked with an egg, topped with goat cheese, toasted almond, chorizo add sourdough

Signature Egg on Toast

Malaysian Chilli Egg GFO 23
Fried eggs, secret chilli chutney sauce on sourdough finished with peanuts & a petite salad add extra sides

Miso Scrambled Egg GFO 23
Scrambled egg, miso butter, onion on sourdough finished with grated parmesan and herbs Swap your toast for croissant add 3 add extra sides

BRUNCH MENU ALL DAY (7:30AM - 2PM)

PEOPLE 'S FAVORITE

Falafel Plate GFO, VO 24
Chickpea falafel, hummus, hazelnut dukkah, kasundi tomato sauce, petite salad, sourdough
Add poached egg 3/ smoked salmon 6/ bacon 5/ avocado 4

Smashed Avocado GFO, VO, DFO 24
Avocado, feta cheese, lemon dressing, nuts, whipped ricotta, micro herbs on sourdough
Add poached 3/ smoked salmon 6/ bacon 5

Mushroom Benedict GF, VO, DFO 26
Poached eggs, sauteed mushroom with garlic, potato rösti, hollandaise sauce, chive & enoki salad

Pulled Pork Benny (AVAIL FRI, SAT & SUN) GFO 30
Pork shoulder cooked in apple juice, poached eggs, hollandaise sauce, apple slaw

Build your own breakfast GFO, VO 13
Poached, fried or scrambled on sourdough toast Swap your toast for croissant add 3 add sides below

Add-ons	
Bacon 5	Potato rösti 5
Grilled haloumi 5	Mushroom 5
Smoked salmon 6	Avocado 5
Breakfast sausage 6	Spinach 4
Hollandaise sauce 3	Free range egg 3
Gluten free toast 2	Tomato relish 2
Bowl of Fries 8	

LUNCH MENU
(11:30AM - 2PM)

Steak Sandwich 28
House-made ciabatta, beef Rump, aioli, beetroot relish, rocket salad, red onion, fetta cheese

Cola Glazed Beef Ribs on Bun GFO 26
360* degree south farm slow cooked ribs, barbecue glazed, cabbage slaw, aioli on brioche bun add chips 2

Spaghetti with Cream à l'ail 25
Parsley garlic cream reduction, mushroom, spaghetti and parmesan cheese

Quinoa Salad Bowl GFO, VO, DFO 25
Spinach and quinoa salad, lemon dressing, toasted almond, hummus, feta cheese, avocado, roasted pumpkin add extra sides

Chef's Special
Please check our special board or ask our friendly staff for the special of the day

PLEASE ADVISE US OF ANY ALLERGY, AS SOME OF OUR MENU ITEMS MAY CONTAIN NUTS AND GLUTEN
(GFO) GLUTEN FREE OPTION (VO) VEGAN OPTION (DFO) DAIRY FREE OPTION
PLACE YOUR ORDER AT THE FRONT COUNTER

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DRINKS

HOT DRINKS

BABYCHINO	2
EXPRESSO MACCHIATO	3.5
PICCOLO	4.2
LONG BLACK LATTE FLAT WHITE	4.7
CAPPUCCINO HOT CHOCOLATE	4.7
MOCHA CHAI LATTE	5.2
DIRTY CHAI LATTE	5.7
LARGE UPGRADE + 1	
EXTRA SHOT DECAF + 0.50	
ALTERNATIVE MILK + 1	
* Soy, Almond, Oat and Lactose Free	

TEAS (BY T2)

ENGLISH BREAKFAST FRENCH EARL GREY GORGEOUS GREEN PEPPERMINT CAMOMILE	5
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COLD DRINKS

SPARKLING WATER 250ml (San Pellegrino)	4.5
ICED LATTE ICED LONG BLACK	5.5
ICED CHAI LATTE	6
ICED DIRTY CHAI COLD BREW	6.5
ICED COFFEE (WITH ICE CREAM)	8.5
ICED CHOCOLATE (WITH ICE CREAM)	8.5
ICED MOCHA (WITH ICE CREAM)	9.5

MILKSHAKES

CHOCOLATE STRAWBERRY VANILLA - Thickshake + 2	8.5
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JUICES

ORANGE APPLE GREEN	8
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SIGNATURE BRUNCH COCKTAILS

CLASSIC MIMOSA 12 (NON-ALCOHOLIC AVAILABLE) Orange juice & Prosecco
L'ANSE MIMOSA 14 (NON-ALCOHOLIC AVAILABLE) Orange & mango juice, prosecco, pomegranate syrup
GRAND MIMOSA 16 Orange juice, Grand Manier, prosecco
FRENCH CHAMBORD 18.5 Chambord, prosecco, raspberries

CLASSIC COCKTAILS

APEROL SPRITZ 17 Aperol, prosecco, soda water, orange
ESPRESSO MARTINI 17 Fresh espresso, coffee liqueur, vodka, sugar
FRENCH MARTINI 17 Pineapple juice, Chambord, vodka

SPARKLING & CHAMPAGNE

GLASS | BOTTLE

BIRD IN HAND SPARKLING PICCOLO 250ml (SA)	15
GRANT BURGE PETITE BUBBLES SPARKLING (SA)	50
VEUVE CLICQUOT CHAMPAGNE (France)	120

WINE & BEER

GLASS | BOTTLE

STONELEIGH SAUVIGNON BLANC (NZ)	12 45
ST HALLETT BAROSSA ROSE (SA)	13 50
RUNNING WITH BULLS GRENACHE (SA)	13 52
GOLDEN CHILD - PINOT NOIR (SA)	14 55
SALTY SESSION ALE BEER (PORT LINCOLN)	11
STONE & WOOD PACIFIC ALE BEER (NSW)	11

ALCOHOL FREE WINE

GLASS | BOTTLE

B1654 NON-ALCOHOLIC VINTAGE SPARKLING (SA)	12 45
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PLEASE PLACE YOUR ORDER AT THE COUNTER

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

TO BOOK A TABLE, PLEASE VISIT OUR WEBSITE WWW.LANSECAFE.COM.AU

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