

BREAKFAST UNTIL 2.30PM

LEAVAIN TOAST

Served buttered, choice of... Sourdough / Middle Eastern Fruit Loaf / Rye / GF / Turkish - \$6
With Louise's locally made jam or vegemite

DIPPY EGG

with buttered rye soldiers - \$6

EGGS YOUR WAY

Poached, scrambled or fried, buttered sourdough toast, salad greens - \$11

FRUIT SALAD SUNDAE

Summer fruits, passionfruit jelly, lemon & mint sorbet, cinnamon brioche toast - \$12

HOUSE MADE GRANOLA

Orange & vanilla panna cotta, coconut yogurt, fresh berries, blueberry puree, candied orange, pistachio dust - \$14

AVOCADO TOAST

Smashed avocado on sourdough toast, roasted cherry tomatoes, grilled haloumi, pomegranate, tahini labne, lime, sesame & almond dukkha - \$17

BRIOCHE FRENCH TOAST

Blueberry compote, passionfruit curd, pistachio gelato, strawberries, toasted coconut, saffron fairy floss, candied lime - \$17

SMASHED PEAS

Minted peas over caraway & onion rye toast, citrus glazed bacon, pickled apple & feta salad, poached egg, fresh lemon - \$18

SALT BAKED SALMON

over caraway & onion rye, avocado, beetroot relish, tahini labne, baby peas, roasted cherry tomatoes, fresh lemon, salad greens - \$18

BREAKFAST CHILI & CORN FRITTER

Slow cooked aromatic beef cheek chili, corn & coriander fritter, natural yogurt, beetroot relish, guacamole, sesame dukkha, poached egg - \$19

WHOLE BAKED PORTABELLA MUSHROOMS

Chorizo, feta & herb sourdough stuffing, green salsa, roasted cherry tomatoes, sunny side up egg, sourdough toast - \$18

POTATO ROSTIS

Roasted pork belly, tomato & tamarind chutney, poached egg, toasted Turkish bread, labne, sesame dukkha, salad greens - \$19

ALL DAY SIDES

Beetroot relish - \$3

Smashed avocado - \$3.5

Wood smoked bacon - \$4.5

Egg (poached or fried) - \$2.5

Feta - \$3

Tomato & tamarind chutney - \$3

Salt baked salmon - \$4.5

Roasted Portabella mushrooms - \$4.5

Dill scrambled eggs - \$4

Grilled haloumi - \$4

LUNCH FROM 11AM UNTIL 2.30PM

ROSEMARY SALTED CHIPS

With tomato & tamarind chutney - \$8

CHICKEN COCONUT CURRY NOODLES

Rice noodles in a turmeric & ginger chicken curry, fresh lime, spring onions, bean sprouts, chili, coriander, deep fried crispy egg - \$17

SMOKEY BRISKET BURGER

Six hour wood-smoked beef brisket, cooked low & slow, served with beetroot relish, corn & lime salsa, and cheddar cheese in a toasted milk bun, with rosemary salted chips & tomato & tamarind chutney - \$18

CALAMARI SALAD

Pan seared calamari, shredded wombok & carrot, shaved mango, fresh coriander, spring onion, toasted peanuts, crispy shallots, sesame, sweet & sour lemongrass dressing - \$16

SLOW ROASTED PORK BELLY

Smashed minted peas, orange, grapefruit & pickled apple salad, crispy crackling, toasted pistachio, feta, master stock jus - \$20

PRIORY SALAD

Roasted cherry tomatoes & capsicum, feta, beetroot, avocado, toasted pine nuts, sesame & almond dukkha, lemon, mustard & herb dressing - \$14

With salt baked salmon - \$18

With grilled chorizo - \$18

With slow cooked smokey beef brisket - \$18

NACHOS

Slow cooked beef cheek chili, corn chips, melted cheddar, guacamole, corn & lime salsa - \$18

FULL KIDS MENU & TAKEAWAY AVAILABLE!

OUR BREAD

is delivered daily from Leavain artisan bakers (loaves available for purchase on weekends or by arrangement)

WE USE FREE RANGE!

Our eggs come from happy, free range chooks in Toowoomba, & our meat from Rayners Gourmet Butchers in New Farm.

MINDFULNESS...

We use Australian produce & as local as we can, recycle our waste, & encourage re-useable coffee cups

BAKED GOODIES

are all baked in-house by resident wizard Brittney. Whole cakes & slabs available for purchase by arrangement.

EDIBLE FLOWERS by Amy & Mike ☺

15% surcharge on public holidays (but we're worth it)

COCKTAILS & SPIRITS

MIMOSA - \$8

BLOODY MARY - \$11

ROSE SANGRIA - \$14

With Sailor Jerry spiced rum, Cointreau & fresh fruit

ESPRESSO MARTINI - \$13

Made with our house brewed Bear Bones cold brew

REMEDY - \$13

Tanqueray gin, lychee liqueur, lemon, soda

WHISKEY APPLE - \$13

Monkey Shoulder Scotch & fresh green apple juice

SPIRIT + MIXER - \$9

BEER & CIDER

MOUNTAIN GOAT SUMMER ALE

Clean, dry, aromatic ale brewed with a blend of Aussie & Kiwi new world hops - 8

COOPERS PALE ALE

Fruity & floral with a crisp bitterness - 8

PERONI NASTRO AZZURRO

Authentic fresh & crisp Italian beer - 9

MOUNTAIN GOAT FANCY PANTS AMBER ALE

Spicy, fruity, late hopped, made with Tasmanian galaxy hops, smooth & malty - 8

LOBO CLOUDY APPLE CIDER

Dry, refreshing & super crisp, using no apple concentrates - 8

MOO BREW PALE ALE

Pungent floral & citrus aroma, with a complex malt palate & good bitterness - 9

WINES

WHITE & ROSE

THISTLE RIDGE SAUVIGNON BLANC

WAIPARA VALLEY, NZ 2016 - \$9/40

GREYSTONE 'SAND DOLLAR' PINOT GRIGIO

WAIPARA VALLEY, NZ 2016 - \$9/40

THE LOST PLOT ROSEHEATHCOTE, VIC 2014 - \$9/40

BUBBLES

EARLY DAYS BRUT CUVÉE

SE AUSTRALIA - \$8/38

RED

DELINQUENTE 'ROXANNE THE RAZOR'

NERO D'AVOLA MONTEPULCIANO

RIVERLAND 2016 - \$9/40

THISTLE RIDGE PINOT NOIR

WAIPARA VALLEY 2014 - \$9/40

HOT DRINKS

SHORT \$3

SMALL / CUP \$3.5

MEDIUM / MUG \$4.5

LARGE \$5

Latte

Flat White

Cappuccino

Mocha

Hot Chocolate

Long Macchiato

Long Black

Turmeric Latte

Chai Latte

BABYCINO \$1

T2 LOOSE LEAF TEA \$3.5

CHAI MARSALA \$4.5

COLD DRINKS

COLD BREW \$4.5

-House brewed, with milk or black

ICED LATTE \$4.5

ICED COFFEE/CHOCOLATE \$7

-With cream & ice cream

ICED TEA \$7

House brewed, topped with homemade sorbet, changing regularly

SMOOTHIES \$8.5

PURPLE HAZE - acai, banana, blueberry, coconut water

THE SILVER LINING - blueberry, spinach, banana, chia, coconut water

KOH SAMUI - mango, coconut milk, banana

FRAPPES \$8

SUNNY COAST - passionfruit, mango, pineapple

RED MORNING LIGHT - strawberry, mango, pineapple

HRVST ST JUICES \$6.5

RUBY TUESDAY - rhubarb, watermelon, pink apple, pear, lime

LITTLE GREEN - kale, pear, cucumber, Blood Bank - beetroot, cucumber, ginger, carrot, apple, lime

ORANGE SKY - orange, turmeric, pineapple, lemon

ENDLESS SUMMER - pineapple, lemon, cayenne

FRESH JUICE \$7

Build your own...Orange, carrot, ginger, apple, watermelon

MILKSHAKES \$7

Tim Tam

Peanut Butter Jelly

Salted caramel

Chocolate

Strawberry

Espresso with vanilla

FRIDAYS FROM 3PM UNTIL 8.30PM

ENTREES & SMALL PLATES..

POTATO ROSTI & SLOW ROASTED PORK BELLY

tomato & tamarind chutney, tahini labne - \$14

PANFRIED CHORIZO

Corn & lime salsa - \$14

MARINATED WARM OLIVES

Tomato chutney, toasted Turkish bread - \$10

BEETROOT RELISH & MARINATED FETTA

toasted Turkish bread - \$11

DEEP FRIED CRISPY SON-IN-LAW EGGS

Sweet & sour sauce, fresh lime & coriander - \$12

ROSEMARY SALTED CHIPS

With tomato & tamarind chutney - \$8

MAINS...

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