

"Sorry, no variations to the menu as it affects our service time"

Welcome to the LHC,

Every cold Melbourne morning we rise at 3am whilst you are tucked in bed nice and warm, jump on our bikes just too feel the dough through our hands and bake with love to see the smiles on your face.

TOASTED

HEALTHY BREKKIE

Toast with homemade jam on sourdough or multigrain 5.5

Gluten Free Option +1

Homemade Granola – served with natural yogurt and fresh fruit 9.5

Superfood Bircher – Oats, chia seeds,& dried fruit soaked in natural yogurt and coconut milk, served with seeds, and fresh fruit with a sprinkle of coconut shavings.

10.5

EGGS ON TOAST

Eggs any style on toast 9 Homemade Gluten Free Bread +1 SIDES- (Prices are per each side) LHC Baked Beans / Fetta/ Smoked Bacon/ Spinach/ Tomatoes +3 Chorizo / Pesto Mushies +4 Smoked Salmon / Avo / Hashbrowns / Haloumi +4.5

THE CLASSICS

Eggs Benedict - poached eggs with hollandaise and our special honey cured ham

15.5

Eggs Florentine – Egg Benedict's little brother spinach instead of ham

14.5

Eggs Atlantic – For the classy one, poached eggs, hollandaise and smoked salmon

15.5



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LEFT OF CENTRE

SWEET THINGS

Shakshuka – Israeli style saucy eggs, baked in a LHC bread roll, served with spinach and fetta

16.5

Whatever He's/she's having! – zesty Avo spread & sweet roasted tomatoes served with poached eggs. Finished with heaven "BACON JAM" and microherbs

15.5

The Big Grand Slam – Crusty toast, lather of hommus, Haloumi fried to perfection, smokey bacon, poached eggs and sprinkle of Dukkha

15.5

Brekkie Parma – Just what everyone loves, flaky croissant with tomato relish, honey roasted ham with soft poached eggs and melted cheese

15

Smoked Salmon Brioche – house made Brioche served with smoked salmon, pesto, a poached egg and drizzle of balsamic reduction

14.5

Bruschetta D'Anglaise – Housemade baked beans with chorizo served on toast with a fried egg and melted cheese

14.5

LHC Famous Green Breakfast – Everything Green, crushed herbed peas, roasted asparagus, salsa verde served on top of multigrain toast and poached eggs

14.5

Farmers Breakfast - straight from the farm! Fresh herbed scrambled eggs, Smokey bacon, and house made Hash brown, tomato relish served on crusty toast

15.5

LHC Favourite BANOFFEE FRENCH TOAST

– Brioche French toast topped with toffee
sauce, fresh bananas and sweet strawberries

15.5

Pancakes – Mascarpone with raspberries, fresh berries, Lemon curd and crunchy meringues.

15.5

SPECIALS

Carrot Fritters - Carrot and Corn fritters with smashed Avo, beetroot relish topped with sour cream and a poached egg 15

DO YOU WANT MORE?

HAVE A LOOK AT THE

BLACKBOARD FOR YUMMY

SPECIALS



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IT'S LUNCH TIME! (From 12pm)

Pasta time – Old school Carbonara with cream, crispy bacon and egg

15

Chicken and Mushroom Salad – leafy salad with roasted chicken, sautéed mushrooms, sweet corn, Avo, pesto and aioli

15

Soup of the Day – Chefs own special soup, whatever takes his pleasure on the day served with toasted bread and butter

10

Roasted Vegetable Frittata served with tomato relish and side salad

12

Philly Cheese Steak Sandwich – Our version of the famous Philly sandwich, slowly braised steak, aioli, melted cheese and homemade onion rings

15.5

Bacon Dog – Bratwurst with sweet house made bacon jam, tomato sauce and mustard. Served with homemade chips

15.5

Pork Tacos – 3 soft tacos, slowly roasted pork,hot apple chutney, coleslaw, and best of all CRACKLING

15.5

THIRSTY?

Fresh Juice – Apple or Orange or Combo	6	
Milkshake – Strawberry, mixed berry, banana,		
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chocolate or vanilla	6	
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Iced Coffee or Iced Chocolate	6	
Deli Drinks	3.5	
San Pellegrino	4	
1		

SOMETHING HOT

We have made our own special blend of LHC coffee available in 1kg or 250g packets for you to take home as well, please ask our staff

Espresso	2.5
Other	3.5
Large	+.5
Decafe	+.5
Soy (Bonsoy)	+.5
Hot Chocolate or House brew Chai	4
Selection of Teas	4

Take the Left Handed Chef Home!

Speak to Ehud about take home meals. Why go through LHC withdrawals? Why not take home your very own customer made LHC dinner.

Pre order your bread Gluten Free, Sough Dough, Fruit Loaf or any other deli items or be the one that misses out



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