

All day Breakfast and Lunch Menu

Local organic Sourdough Toast (CBGF) \$7

Eggs on Sourdough \$14

Scrambled, poached or fried eggs on toast

Make your own breakfast with these sides

Pesto, hollandaise, spinach **\$4 each**

Roasted pumpkin, hash browns (2) **\$5 each**

Bacon, fried halloumi, smashed avo, mushroom **\$6 each**

Lamezleighs Granola \$22

House made honey glazed granola topped with Greek yoghurt and mixed berry compote

Brown Sugar Porridge \$16

with poached pears & toasted oat clusters with milk on the side

Pulled Pork Benedict (CBGF) \$24.50

BBQ pulled pork on sourdough topped with two poached eggs, spinach and hollandaise

Breakfast Burrito \$22.50

Two fried eggs, spinach, hash brown, bacon, tomato and bean salsa with bbq sauce

Chilli Butter Beans (CBGF) \$23

Slow baked butter beans in a spicy tomato sauce with creamed feta, poached eggs, mozzarella & sourdough

Potato and Cheese Fritters (CBGF) \$25

Cheesy potato fritters with two poached eggs, avocado, pesto & hollandaise

Soup of the Day (CBGF) \$17.50

A seasonal soup with toasted sourdough

Burrito Bowl (CBGF) \$25

A delicious bowl of rice, beans, avocado, pickled cabbage, tomato salsa, pickles, tasty cheese & sour cream with fried tortillas
- add on slow cooked lamb, pulled pork or grilled chicken \$8

Grilled Broccoli and Pumpkin Salad (CBGF) \$24.50

Quinoa, roasted pumpkin, grilled broccoli, spinach, feta, toasted seeds & shallots
- add a poached egg \$3.50

Lamb Ragout Linguini \$27.50

Slow cooked lamb with roasted eggplant, capsicum, olives, spinach & parmesan

Lamb Souvlaki \$27.50

House made flat bread, tabouli, tomato salsa, lettuce, cheese, tzatziki & olives served with chips

Pulled Pork Burger (CBGF) \$25.50

Pulled Pork stacked with coleslaw, pickles, cheese, garlic aioli & smokey BBQ sauce served with chips
-gluten free bun additional \$2

Butter Chicken Curry (CBGF) \$26

Butter Chicken with pilaf rice, toasted pappadums, pickled chillies & Greek yogurt on the side.

Bowl of Chips with sauce \$12

Please notify the team about any allergies or if you need help with dietary requirements.



Cakes and Sweets

Made in house and subject to availability.

See display fridge for daily specials or ask the team.

Kids Menu

Fruit Toast \$6

House made Spinach & Ricotta Roll with tomato sauce \$15

Yogurt with mixed berry compote \$12.50

Nuggets and Chips \$13

Fish and Chips \$15.50

Potato & Cheese Fritter with poached egg & avocado \$15.50

Express Options (subject to availability)

Fruit Toast \$6

Ham and Cheese Toastie \$13.50

Egg & Bacon Roll \$14.50

Bacon, fried egg, tasty cheese and tomato relish
-gluten free bun additional \$2

Spinach & Ricotta Roll \$13.50/ \$18.50

in flaky puff pastry served with/without salad & tomato relish

Toasted Chicken Focaccia \$16.50

Chicken, pesto, sundried tomato, tasty cheese & spinach

Toasted Pumpkin Focaccia \$14.50

Pumpkin, mushroom, spinach and pesto

Lamezleighs
COFFEE HOUSE & EATERY

Lamezleighs

COFFEE HOUSE & EATERY

Hi, I'm Alanna. I'm so glad you've found us!

Eight years ago, it was just me, a coffee machine, and a dream of creating a space where people could feel at home. Slowly, cup by cup, Lamezleighs grew, not just in size, but in heart. It's become the place where friends meet, stories are shared, and the community come together.

These days, I'm lucky enough to have my husband Ben by my side, helping me keep this little café buzzing with warmth and good vibes all year round.

Thanks for supporting our little family business.

*From Alanna, Ben
& baby Harry*



lamezleighscoffeehouseandeatery.com.au
(03) 5668 2455 for bookings
62 Ridgway, Mirboo North. Victoria
Surcharges apply on weekends and public holidays

Organic Cold Pressed Juices \$8.50

Orange - 100% Australian oranges

Apple - 100% Australian apples

Antiox - Apple, raspberry, passionfruit, rhubarb

Immunity - Orange, carrot, pineapple, celery, lemon and ginger



Wellness Tea Range \$6.50

Body Reset - to increase metabolism

Oolong, white tea, moringa, monk fruit, hibiscus and calendula

Longevity Tea - regulates hormones & stress

Oolong, moringa, gynostemina, gold leaf

Fruity Tutti

Fruit, hibiscus, rosehip, lemongrass, vitamin C potent

Blue Magic - natures natural aphrodisiac

Butterfly pea, chamomile, rose petals

Bright Spark - Jumpstart creativity & concentration

White tea, ginkgo bacopa, papaya, apple, marigold blossoms and mulberries

Apple Tree - loaded with antioxidants

Pure apple

Milkshakes

Caramel, Vanilla, Strawberry, Chocolate & Lime

Kids small \$4

Regular \$5.50

Assorted beer, wine and soda available.

Please ask team for options or see drinks fridge in Coffee House

Coffee and Drinks

	cup	mug
Latte	\$5	\$6
Cappuccino	\$5	\$6
Flat White	\$5	\$6
Mocha	\$5.50	\$6.50
Dirty Chai		\$6.50
Espresso	\$3.50	
Double Espresso	\$4	
Short Macchiato	\$4	
Long Macchiato	\$5	
Long Black	\$4.50	
Piccolo	\$4	
Magic	\$5.50	
Chai Latte		\$6
Tumeric Latte	\$4.50	\$5.50
Hot Chocolatw	\$4.50	\$5.50
Assorted Teas	\$5	
Alternative milk	\$0.70	
Iced Coffee		\$8
Iced Mocha		\$8
Iced Chocolate		\$7.50
Iced Chai		\$7.50
Iced Long Black		\$5
Iced Latte (no ice cream)		\$6

Smoothies \$10

Good Vibrations - Banana, mixed berries, lemon, chia and coconut water

Protein Brew - Single espresso, banana, protein powder, dates, honey and almond milk

Green - Spinach, kiwi fruit, apple, banana and coconut water

Breakfast - Banana, oats, chia, honey, cinnamon and almond milk