

— S A M P L E M E N U —

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L E E D S

Breakfast & Brunch • From the Kitchen & Cabinet

All items can be made gluten free, subject to GF bread availability

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F R O M T H E K I T C H E N

Available 7am – 12pm

Fruit Toast **\$9.00**

Queens Granola **\$15.50**

House made peanut butter & honey granola, vanilla berry compote, lemon curd & yoghurt

Eggs on Toast **\$15.50**

2 sous-vide poached eggs on toasted ciabatta

+ House made smoky baked beans \$6 · + Roast bacon \$6

Tomato Toast **\$16.50**

Confit cherry tomato & house made ricotta on toasted ciabatta

F R O M T H E C A B I N E T

Available until sold out

Bacon & Egg Burger **\$15.50**

Sous vide poached egg, roasted bacon, kimchi, vintage cheddar & gochujang aioli on a potato bun

Sausage & Egg Muffin **\$15.50**

Pork sausage patty, fried egg, American cheese, mustard, aioli & tomato chilli chutney on an English muffin

Ham & Cheese Croissant **\$9.00**

Smoked ham, vintage cheddar & béchamel

Ham & Cheese Toastie **\$15.50**

Smoked ham, vintage cheddar, Dijon & aioli on white

Mushroom Toastie**\$15.50***Marinated mushrooms, housemade pesto, aioli & Maasdam cheese on grain*

We also offer veggie options — please note these are subject to seasonal availability.

S W E E T T R E A T S

Banana Bread**\$6.50***GF & Vegan*

Raspberry Chocolate Cheesecake Brownie**\$6.00***GF*

Caramel Slice**\$6.00***GF*

Matcha & White Chocolate Slice**\$6.00***GF*

Plus other daily rotating treats & cakes

D A I L Y P A S T R I E S

Flavours change daily

Muffins**\$6.50**

Plain Croissant**\$6.00**

Pastries**\$7.00***Savoury & sweet*

Tarts**\$8.00***Quiche style breakfast slices*

** • We hope you enjoy • **
