



BREAKFAST MENU

(served all day)

Breakfast Sandwich with Egg, Spinach & Cheese \$8.5

choose: English Muffin, Biscuit, Croissant, White, Multigrain

choose: Ham, Bacon or Sausage

Breakfast Burrito with Scrambled Eggs, Cheese, Spinach, Tomato, Jalapeno & Tomatillo Salsa \$12

choose: Ham, Bacon or Sausage

Avocado Toast on Pain Levain Bread, lightly smeared with White Miso, topped with Arugula, Avocado, Szechuan Pepper, Ponzu Roasted Black Sesame Seeds, Pan Roasted Cherry Tomatoes; topped with a Fried Egg **\$12**

Corn, Zucchini & Cilantro Fritters topped with Avocado, Refried Beans, Fried Egg, Bacon & Pan Roasted Cherry Tomatoes **\$13**

Mushroom & Beet Toast with Slow Cooked Shiitake & Portabella Mushrooms served on Pain Levain Smeared with Homemade Ricotta & topped with English Spinach, Roasted Beet Relish & Goats Cheese **\$12**

Ricotta Hotcakes with Honeycomb Butter, Caramelized Bananas & Fresh Strawberries **\$13**

Eggs Benedict with Soft Scrambled Truffled Eggs, Black Forrest Ham, Spinach & Tangy Hollandaise Sauce on an English Muffin **\$14**

Biscuits & Homemade Sausage Gravy \$8.5 (*add a Fried Egg +\$2*)

Oatmeal with Berries & Honey or Brown Sugar **\$7**

Granola with Yoghurt & Berries **\$7**

Cinnamon & Raisin Toasted Challah with Homemade Ricotta & Strawberry Jam **6**

Vegemite Toast (*an Aussie staple – go on, give it a try!*) on your choice of toast **\$4**

SANDWICHES with a Side Salad

(*on our baked in-house bread*)

French Poached Chicken with Walnut, Celery & Zesty Herb Aioli on White Bread **\$10**

Cuban Confit Pork & Cider Braised Cabbage with English Spinach, Honey Mustard, Mayo on Pain Levain **\$11**

B. A. T. Bacon, Avocado, Tomato on lightly toasted Pain Levain Bread with English Spinach, Gruyere Cheese & Russian Dressing **\$11**

Chicken Banh Mi with Pickled Vegetables, Cilantro, Jalapenos & Mayo on Baguette **\$11**

Corned Beef with Jarlsberg Cheese, Pickled Watermelon Rind & Russian Dressing on Rye **\$11**

Grilled Vegetables & Arugula Zucchini, Sweet Potato, Egg Plant, Tomato with Tamarind Onion Jam & Herb Aioli on Baguette **\$10**

Smoked Black Forest Ham with Gruyere & Dijonnaise OR Brie, Apples & Honey Mustard on Baguette **\$9**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SOUPS & SALADS

Jerk Salad \$12

Chicken, Avocado, Ruby Grapefruit, Fried Paneer Cheese, Pine Nuts & Spring Greens

Braised Lentil Salad \$12

Twice Cooked Pork Belly, Braised Lentils, Baby Spinach, Figs, Goat Cheese, Mint & Balsamic Vinaigrette

Moroccan Salad \$12

Israeli Cous Cous, Arugula, Roast Pumpkin, Marinated Chickpeas, Ruby Grapefruit, Grilled Haloumi, Pomegranate & Tamarind Vinaigrette

Quinoa & Watermelon Salad \$12

Quinoa, Watermelon, Mint, Avocado, Haloumi, Arugula, Macadamia Nuts, Chili Salt & Lime Vinaigrette

Niçoise Tuna Salad \$12

Italian Tuna in Olive Oil, Green Beans, Avocado, Corn, Cucumber, Cherry Tomatoes & Mayo

Lulu Chicken Salad \$10

Chicken Salad on Spring Mix topped with Poppy Seeds & Cranberries

Soup du Jour Cup \$4 / Bowl \$6.5

Served with Baguette (ask our Server for the daily special)

AUSTRALIAN PIES & SAUSAGE ROLLS

Beef & Red Wine Pie \$9

Beef & Cheesy Potato Pie \$9

Chicken, Leek & Mushroom Pie \$9

Greek Style Lamb Pie \$9.5

Smoky Vegetable Pie \$9

Pork & Fennel Sausage Roll \$7.5

Lamb & Harissa Sausage Roll \$7.5

Kangaroo, Sage & Juniper Sausage Roll \$8

Spinach, Feta & Pine Nut Vegie Roll \$7.5

QUICHE & PIZZAS

Truffled Leek & Gruyere Quiche \$6.5

Asparagus & Goat Cheese Quiche \$6.5

Black Forest Ham & Manchego Quiche \$6.5

Egg White, Roast Peppers, Chives & Provolone Quiche \$6.5

Pancetta with Mozzarella & Provolone Pizza \$7

Pesto, Cherry tomato, Provolone & Mozzarella Pizza \$7

Potato, Rosemary & Olive Tapenade Pizza \$7

Ask about our Gluten-Free Options

All Egg dishes can be substituted with Egg Whites

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