

BREAKFAST

TOAST — Cobb Lane sourdough or mixed grain, with your choice of spreads (<i>house-made jam, peanut butter, vegemite, honey</i>) (<i>fruit or GF bread +1</i>)	9.5
BAHN MI BREAKFAST ROLL — Fried egg, bacon, yellow cheese, Kewpie mayo, house made bbq sauce, pickles	8.0
NUTS & SEEDS GRANOLA — with dried fruits, fresh pear & coconut yoghurt	16.0 GF DF
GINGERBREAD PORRIDGE — with fresh plum, whipped vanilla cashew cream & peach puree	18.0 DF
SMASHED AVOCADO — Grilled baguette, crushed avocado, chilli, feta, poached egg	18.5
EGGS BENEDICT — Braised free range ham hock, burnt butter hollandaise, apple, potato hash & crackle dust	22.0 GF
CHILLI SCRAMBLED EGGS — Sriracha chilli, bacon, scallions, parsley, parmesan & toast	21.5
MUSHROOM OMELETTE — Swiss brown, enoki, truffle hazelnut, shaved manchego & toast	21.0
TIRAMISU RICOTTA HOTCAKE — Chocolate espresso sauce, fresh berries & pistachio crumb (<i>please allow up to 20mins</i>)	21.0
GREEN BREAKY BOWL — Raw seasonal greens & herbs, roasted pepitas & almonds, avocado, chilli, buckwheat, crispy halloumi, honey dressing & a poached egg (<i>cured salmon +5 / bacon +5</i>)	19.5 GF
BRAZILIAN BEANS — Tomato sugo, slow cooked beans, herb pangrattato, chipotle labna & a poached egg (<i>+ chorizo 3.5</i>)	19.5
EGGS YOUR WAY — Poached, scrambled or fried	12.5
SIDES Extra slice of toast +1.5 (GF +2) Egg / tuna +2.5 Hollandaise / tomato relish +3 Roasted mushrooms / sautéed kale / roasted tomatoes +4.5 Bacon / avocado / feta / halloumi / potato hash / cured salmon +5 / lamb kofta +6	

LUNCH

DUCK & WAFFLE — Slow cooked duck leg, herb & cheese waffle, apple salad, juniper infused maple & fried egg	21.0
SUPERFOOD SALAD — Black quinoa, shredded kale, puffed wild rice, charred corn, turtle beans, cherry tomatoes, jalapeños, goji berries, ricotta salata, coriander, spicy dressing (<i>egg+1.5</i>) (<i>tuna+2.5</i>) (<i>avocado+5</i>) (<i>cured salmon+5</i>)	20.0 GF
CONFIT SALMON & SOBA NOODLES — with broccolini, wombok, chilli, toasted sesame & miso broth	21.0 DF
16HR BRAISED BEEF CHEEK — with rendang sauce, brown rice & bean salad, lemongrass, lime leaf dressing	22.0 GF DF
PUMPKIN HUMMUS BOWL — with lamb kofta, pickled & roasted vegetables, toasted pine nuts, pomegranate seeds, green harissa	21.0 DF
LENNY BURGER — Wagyu beef, yellow cheese, bacon, tomato relish, aioli, pickled cucumber, baby cos lettuce, house potato crisps	21.0
CRISPY BUTTERMILK CHICKEN BAO — Pickled red cabbage, Sriracha mayo, fried shallots & peanuts	21.0
HAND CUT CHIPS — with aioli	12.5

KIDS

KID'S HOTCAKE — Vanilla bean ice cream, fresh berries, maple, hundreds & thousands (<i>please allow up to 15mins</i>)	13.0
VEGEMITE & CHEESE TOASTIE	9.0
EGGS & SOLDIERS	12.5

GF = Gluten free DF = Dairy free

No alterations or split bills on weekends. 15% surcharge on Public holidays. Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, gluten, dairy & soy products.

@LENNY_3206