

Coffee

By Five Sense

Espresso, Ristretto	\$3.50
Cappuccino, Flat White, Latte, Long Black	\$3.60/ L \$4.20
Mocha, Dippio	\$4.00
Affogato, Iced Coffee, Iced Chocolate	\$6.00
Iced Latte, Iced Long Black	\$4.50
Vietnamese Iced Coffee	\$5.50

Soy, Almond, Coconut, Macadamia Milk
\$50c
Decaf, Extra Shot \$50c
Caramel, Vanilla, Hazelnut \$50c

* Weekly single origin showcase
available

Protein Shakes

* 30g Raw Whey Protein

Peanut Butter
Peanut butter, cocoa, oats, banana

Coffee
Double shot espresso, banana, cacao,
chia seeds

Mixed Berry and Dates
Berries, dates, vanilla, wheat germ

Coconut and Almond
Coconut, and Almond Milk, almond
butter, banana, shredded coconut

Non-Coffee Drinks

Hot Chocolate	\$3.60/ L \$4.20
Organic Turmeric Latte	\$4.20/ L \$4.70
Matcha Latte	\$4.70
Iced Matcha Latte	\$6.00

Smoothies

Berry Field
Strawberry, raspberry, blueberry,
banana, honey, low-fat milk, yoghurt

Mango Madness
Mango, Mango nectar, honey, low-fat
milk, yoghurt

Power Brecky
Muesli, banana, honey, low-fat milk,
yoghurt, wheat germ

Busy Body
Banana, strawberry, pineapple, honey,
low-fat milk, yoghurt

Tea

Masala Chai Tea or Latte
Authentic Indian spiced tea, warming &
tantalizing

Good Morning
Bright Ceylon, malty Assam & deep
complex Yunnan

Blue flower Earl Grey
Assam, java, Qi Men, bergamot essence
with bright citrus

Darjeeling
Single origin black tea, muscatel flavour
& a hint of citrus

Cloud and Mist
Organic savoury green tea, hints of
macadamia & sweet grape

Silver Jasmine
A fragrant Chinese green tea, aromatic &
luxurious

Organic Peppermint
Highest grade, bright & green, whole
peppermint leaves

Heal
Herbal infusion of calendula petals,
lemongrass, mint & fennel seeds

Chamomile
Simple single origin tonic with notes of
chrysanthemum, marigold and honey

\$7.00 Fresh Juice

Orange/ Apple / Watermelon \$5.50

Mix and Match \$6.50
Apple, Orange, Watermelon, Celery,
Carrot, Pineapple [max 4 choices]

Juice Cocktail \$7.00

Morning After
Celery, carrot, apple, orange, ginger

Kick Start
Carrot, apple, orange, beetroot

Detox
Kale, celery, apple, cucumber, coconut
water

Add-ons
Turmeric \$2.00
Ginger \$1.00

Bottle Drink

Coke/ Coke Zero	\$4.00
Sparkling water 250ml	\$4.00
750ml	\$6.50
Spring water 600ml	\$3.00

*** Le Monde Café. Uses only the best
local produce. Coffee and products
sourced from our carefully selected
suppliers including

* Coffee - Five senses

* Milk – Procal, Milklab, Bonsoy

* Bread – Brasserie, Sonoma

* Veg – Thompson Fresh

* Specialty – Food Link



@lemondcafe

6.30am-4pm Weekdays (kitchen close @2.45pm)

7am-2pm Saturday

All-Day Breakfast

Serve until 2:45pm weekdays
2:00pm Sat

Toast & Spreads

- Sourdough, Miche, Walnut Raisin \$6.00
Gluten-Free \$7.00
Choice of house-made mix berry jam,
butter, peanut butter, vegemite
W Smashed avocado, Danish feta and
chia seeds +\$4.00
W Honey Mascarpone cheese, and
toasted almonds +\$4.00

Egg Your Way \$10.50

2 free-range eggs of your choice
poached, fried, scrambled serve with
sourdough toast and butter

Bircher Muesli

\$13.00
Spiced poached Rhubarb, seasonal
fruits, and low-fat yogurt

Granola Bowl \$14.00

Berry yogurt, toasted coconut flake,
house-made granola, and seasonal fruits

Morning Burger \$14.50

Maple glazed bacon, cheesy omelette,
caramelized onion, baby rocket and chili
aioli on a toasted brioche bun

Good Avo \$14.00

Seasoned avocado, grilled halloumi, and
pesto served with poached egg and
toasted sourdough
Add maple bacon +\$6.00

Feta Scrambled eggs \$15.00

Baby spinach, mixed mushroom,
crumbled feta cheese, sourdough toast

Hello Benny \$17.00

Thick cut Brioche topped with poached
eggs, tomato chutney, grilled asparagus,
and saffron hollandaise
Choice of **black forest gypsy ham,**
smoked salmon or **maple bacon**

Gardener's Breakfast \$19.00

King oyster mushroom, grilled halloumi,
avocado, confit tomato, poached eggs,
kale, and sourdough

Vegan option: *Turmeric tofu*

Le Monde Cafe Classic

Truffled Poached Eggs \$17.00

Grilled halloumi, confit tomato, avocado
with white truffle oil on toasted miche

Crunch Potato Rosti \$17.00

Roast cherry tomato, feta, spinach,
poached egg, saffron hollandaise, and
crushed pistachios
Choice of **smoked salmon** or **house-**
smoked bacon

Matcha Hot Cake \$17.00

Mascarpone cream, fresh fruits, toasted
grains, and coconut espresso
Add smoked bacon +\$5.00

Extra and Sides

smoked salmon / black forest bacon

halloumi / king oyster mushroom \$5

avocado / gypsy ham \$4

**anyway eggs / sautéed spinach /
grilled tomato or mushroom/ danish
feta parmesan / avocado** \$3.5

**gluten free bread / slice of toast /
yoghurt / aioli / saffron /
hollandaise** \$2.5

Lunch

Start from 12pm

Pasta

Squid Ink Fettuccine \$21.00

W prawns, cherry tomato, fennel, basil,
chili, garlic, lemon, and pangritata

Chicken Linguine \$15.00

W tomato ragu, parmesan cheese,
rocket, basil, and olive oil

Sambo

Reuben \$14.50

Corned beef brisket, Swiss cheese,
Russian dressing and sauerkraut on
sourdough

Poached Chicken \$13.00

W lemon confit, avocado, baby spinach,
and mayo on miche

Grilled Haloumi \$14.00

W Spanish onion jam, baby rocket, basil,
toasted almond and mayo on miche

Vege Bowls

Chard Broccoli \$16.00

Seaweed, lentils, cherry tomato, pickled
daikon, Egyptian dukkah

Roasted Sweet Potato \$16.00

Kale, soybean, wild rice, avocado, radish,
marinated tofu

Quinoa and poached chicken \$16.00

Mixed green, avocado, radish, cherry
tomato, shaved parmesan with chive
dressing

Roasted Vege and brown Rice \$16.00

Grilled halloumi, pumpkin, beetroot,
zucchini, carrot, rocket, toasted walnut,
and cashew pesto

Add-ons

Poached chicken \$4.00

* Please ask our friendly staff or check blackboard for daily special

*** Additional cost may apply for any variations



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