

DRINKS MENU

Alcohol available from 10am

WINE

SPARKLING

Dunes & Greene Brut NV Piccolo SA 11

Redbank Prosecco King Valley, VIC 10/45

Chandon NV Yarra Valley, VIC 55

ROSE

La Vielle Ferme Rose Rhone, France 9/40

WHITE

Corte Giara Pinot Grigio Veneto, Italy 9/40

Opawa Sauvignon Blanc Marlborough, NZ 10/45

Yalumba Organic Chardonnay South Australia 10/45

RED

Earthworks Shiraz Barossa Valley, SA 9/40

Tilla Malbec Mendoza, Argentina 10/45

Bleasdale 'Mulberry Tree' Cab Sauvignon Longhorn Creek, SA 10/45

SPIRITS

Assorted spirits available at the bar

BEER

Corona Mexico 9

Heineken Netherlands 9

James Squire 150 Lashes Pale Ale Camperdown, NSW 9

Almaza Pilsner Lebanon 9

CIDER

Little Green Sweet Apple Cider 9

JUICES

NECTAR Cold Pressed Juices: 7.5

The Big O - 100% Sun ripened oranges

Green with Envy -
Apple, celery, spinach, kale, lemon, cucumber, parsley

Sweet Cheeks -
Watermelon, apple, cucumber

Tropi Cool -
Pineapple, apple, lemon, mint, orange

BOTTLED

Karma Cola, Lemy Lemonade, Gingerella 6

San Pellegrino Sparkling Mineral water 6

Acqua Panna Still Mineral water 5

COFFEE

White 3.8

Black (Rotating single origin) 4

Soy / almond / extra shot / large .5

Mocha 4

Hot chocolate 4

Chai latte 4

Iced coffee / mocha / choc 7

Iced latte / long black 5

TEA

French Earl Grey 4

English Breakfast 4

Sencha Green 4

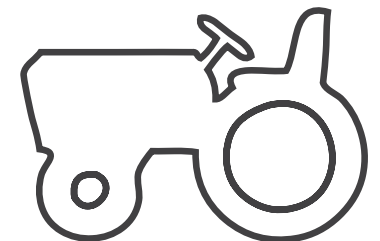
Peppermint 4

Chai 4

Lemongrass & Ginger 4

Berries of the Forrest 4

Chamomile 4



ALL DAY MENU

Served until 3pm daily

Toasted sourdough / brioche with house made jam (v)	7.5
Coconut and chia bircher served with seasonal fruits (v)	15
House made pomegranate & date granola, saffron poached pear, honeycomb & labne (v)	15
Hotcakes with caramelised banana, earl grey custard & maple popcorn (v)	20
Smashed Avo on sourdough with spring leaves, heirloom tomatoes, buffalo mozzarella, chilli and lime dressing (v)	16
add eggs	3
Fried duck egg on brioche with mushrooms, asparagus, peas, pecorino & truffle oil (v)	18
Eggs on toast - Poached, fried or scrambled eggs on toasted sourdough	11
Sautéed asparagus, broccolini & tatsoi on rye with tahini dressing, hummus, poached egg & hazelnut dukkah (v)	18
Cured ocean trout 'Tartare' with sesame crackers, caramelized apple, cucumber, ginger, poached egg & yuzu hollandaise	16
Salad of spring vegetables, lentils, almonds, smokey eggplant and herbs (v)(gf)	18
Green Eggs and Ham, fragrant baked ham with pea puree, snap peas, radish and hash brown	19

Tonkatsu Pork burger, panko crumbed pork belly, egg, slaw, kewpie mayo and tonkatsu sauce with fries	22
Steak sandwich, beetroot relish, spicy leaves, tomato & aioli on turkish bread served with onion rings	23
Chermula crusted chicken with puffed rice, white almond gazpacho, grilled corn, broad beans, carrots and snap peas	23
Kid's breakfast* - eggs & bacon on toast	8

EXTRAS

Eggs	3
Bacon	4
Chorizo	4
Feta	4
Mushrooms	4
Grilled Tomato	4
Poached Chicken	5
Avocado	5
Cured Ocean Trout	6

No split bills. 10% surcharge on public holidays. We will try our best to accommodate changes to the menu, however during busy periods this may not be possible.

*Kids breakfast is for children 12 years or under only.

Thank you for understanding.

SIDES

Shoestring fries with comeback sauce	10
add pecorino & truffle oil	3
Fattoush of cherry tomato, cucumber, crispy Lebanese bread, mint and parsley (v)	12
Green Beens with feta and walnuts (v)(gf)	12

FIELD NOTES:

At L.O.F, we take great pride in sourcing seasonal and fresh ingredients, and using suppliers that mirror our ethos of sustainable, quality products. We are proud to showcase our partners that help bring your meals to life:

- Coffee roasted by Single O.
- Loose leaf tea from Tea Leaves Australia.
- Milk by Procal Dairies Australia
- Meat from Milly Hill and Havericks
- Natural salt flakes from Tasman Sea Salt
- Specialty goods from Simon Johnson
- Fresh Produce hand picked by our chefs at Sydney Markets.



LEFT OF FIELD