



\$10
BLOODY
MARYS

LEE & MENU

DRINKS

BREW

COFFEE

WHITE	4/4.8
BLACK	3.5/4
FILTER	5

COLD


ICED LATTE	4/4.8
COLD DRIP	4.5
THE WINDSURFER	7

Our iced filter recipe over sweetened milk

OVVIO ORGANIC TEA

ENGLISH BREAKFAST
EARL GREY
LEMONGRASS & GINGER
GEISHA GREEN
PEPPERMINT

PRANA STICKY CHAI LATTE 6

Wet chai brewed in pot with steamed milk & honey ( vegan option available)

FRESH

FRESH PRESSED JUICE 8.5

Orange
Apple, carrot, ginger
Watermelon, apple, mint, lime

SMOOTHIES 8.5

BREKKIE
Banana, strawberries, oats, yoghurt and honey

SUPER
Blueberries, banana, LSA, honey and almond milk

COLDIES

ICED 7

Iced coffee, chocolate or mocha

SHAKES

SNICKERS 8.5
Housemade salted caramel, chocolate, peanut butter & ice-cream

CHOC MALT OR STRAWBERRY 6

HOME-MADE LEMONADE 5.5

COKE / DIET COKE 3.5

BREAKFAST until 11.30am LUNCH 11.30am - 2pm 10% Sunday and public holiday surcharge

Please ask if you have any dietary requirements or allergies. Our kitchen serves varied products and we cannot guarantee meals to be free from certain ingredients.

LEE & MENU

DRINKS

BOOZE

BEER

BALTER XPA, PALE ALE OR LAGER 8

APPLE CIDER

Young Henrys Cloudy Cider 9

WINE BY THE GLASS

DAS JUICE SAUVIGNON BLANC 10

DAS JUICE ROSE 10

SHIRAZ 9

PROSECCO 9

BOOZY SHAKE 14

Espresso, icecream, house made salt-ed caramel, spiced rum

BOOZE JUICE 8

Gin or Vodka with fresh juice

COCKTAILS

BLOODY MARY 10

Westmont picklery's secret recipe, with vodka

ESPRESSO MARTINI 15

Espresso, baileys and vodka

SANITISER 12

South Coast Distillery gin, watermelon and cucumber

MOJITO 16

White rum, lime, passionfruit soda and mint

POMEGRANATE SOUR 14

Tequila, pomegranate, coconut and lemon

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LEE & MENU

BREKKIE until 11.30am

EGGS 11.5

Kangaroo Valley Pastured Eggs your way on toast with relish and spinach

GRANOLA 16

Fresh fruit, crunchy granola, nuts, and yoghurt

BANH XEO 18

Crispy vietnamese pancake, with pulled pork or mushroom, fried egg, pickled cabbage, fresh herbs and nuoc cham

THE ROLL 14

Bacon, fried egg, hash brown, cheddar cheese, caramelised onion, BBQ sauce & kewpie mayo

SMASHED AVOCADO 16

Smashed avocado, grilled haloumi, radish, gremolata and nuts and seeds on sourdough (available vegan) Add an egg 2.5 / on a Bagel 1.0

TOAST 6

Sourdough, Fig and raisin, Gluten free, Plain Croissant or Bagel with condiments

ADD ONS

Poached egg 2.5 • Roast Chicken 5 • House cured salmon 5 • Feta 4 • Avocado 5 • Bacon 5 • Pulled Pork 5 • Mushrooms 4 • Miso Pumpkin 5 • Housemade hash brown 4 • Haloumi 4.5


POWER BOWL 16

Roasted miso pumpkin, kimchi, pickled cabbage, kale, fresh cucumber, avocado, nuts and lemon tahini dressing

PANCAKE STACK 17

topped with banana yoghurt cream, berry compote, toasted almonds and mint and coconut sugar

MUSHIES ON TOAST 16

Sauteed mushies, with fresh ricotta, peas and mint on sourdough / available vegan 

EGGS BENEDICT 17

with your choice of ham, bacon, house cured salmon or mushrooms On a Croissant or a Bagel / add 1.5

BLACK GARLIC PEAS 18

with fresh stracciatella cheese, pumpkin seeds, poached eggs and sourdough

BRISKET TACOS 16

Slow cooked brisket, cream cheese mustard, rocket, cherry tomato, corn and black bean salsa with chimmichurri / add an egg 2.5

BRUNCH BAGEL 15

Cream cheese, house cured salmon and black sesame

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Smashed avocado, grilled haloumi, radish, gremolata and nuts and seeds on sourdough (available vegan)
Add an egg 2.5 / on a Bagel 1.0

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Crispy vietnamese pancake, with pulled pork or mushroom, fried egg, pickled cabbage, fresh herbs and nuoc cham

THE ROLL 14
Bacon, fried egg, hash brown, cheddar cheese, caramelised onion, BBQ sauce & kewpie mayo

BRUNCH BAGEL 15
Cream cheese, house cured salmon and black sesame

ADD ONS

Poached egg 2.5 • Roast Chicken 5 • Pulled Pork 5 • Slow Cooked Lamb 5 • Slow cooked Brisket 5 • Bacon 5 • Avocado 5 • House cured salmon 5 • Mushrooms 4 • Miso Pumpkin 5 • House made hash brown 4 • Feta 4 • Haloumi 4.5

CHOPPED SALAD 🌱 18
Roasted miso pumpkin, heirloom tomato, cos, pomegranate, fresh cucumber, avocado with seeds, nuts and a lemon tahini dressing

NOODLE SALAD 🌱 17
Vermicelli noodles, fresh herbs, cabbage, peanuts, crispy eschallot, edamame and sesame soy dressing

BBQ PORK BURGER 19
BBQ pulled pork, apple slaw, american cheese, sriracha and kewpie mayo, served with fries

VEGAN CHEESY 🌱 18
Plant based cheeseburger, with vegan mayo, cheese, caramelised onion and pickles, served with fries

LAMB FLATBREAD 17
Slow cooked lamb, house labneh, chilli almond dukkah and chopped salad, on flatbread / available vegan 🌱

NEW YORK SAMBO 17.5
Pastrami sandwich with herbed lettuce, ox heart tomato, cheddar and pickle mayo

BRISKET TACOS 16
Slow cooked Brisket, cream cheese mustard, rocket, cherry tomato, corn and black bean salsa with chimichurri / add an egg 2.5

LEE & MENU

BREKKIE, LUNCH AND BEVERAGES

FOOD FOR KIDLETS (under 12s only)

EGG ON TOAST 5
Add Ons Bacon 4 • Avo 4 • Hash Brown 2

TOAST WITH AVOCADO (one slice) 5

PANCAKES WITH BUTTER & MAPLE SYRUP 7
Add Icecream 2

KIDS HAM & CHEESE TOASTIE 6

KIDS CHICKEN AND CHEESE TOASTIE 8

DRINKS

CHOCOLATE OR STRAWBERRY MILKSHAKE 4

FRESH JUICE 4

BANANA SMOOTHIE 5

BABYCINO 1.5

LITTLE LEGENDS