

All Day Eating

Organic artisan sourdough multigrain toast		7.5
Apricot, date & fig toast	VO	7.5
served with house made fig jam		
Orange panna cotta Granola Bowl 📷		17.5
Super seed granola served with orange panna cotta, passionfruit mango curd & seasonal fruits		
Smashing	VO GFO	18
Smashed avocado, Bulgarian fetta, rocket, super seeds & poached egg on sourdough		
Dukk Dukk Dukkah	VO GFO	17
Smashed peas & fried haloumi on multigrain sourdough with two poached eggs, seasoned with dukkah		
Newport Hollan Daze	GF	18
Smashed avocado, hashbrowns, two poached eggs, rocket, parmesan & hollandaise sauce with your choice of smoked trout or bacon		
OMG WTF Nutella Waffle 📷		19
Chocolate waffle served with nutella, fresh strawberries, ice cream, Oreo whipped cream & Oreo crumb		
Magic Mushrooms	VO GFO	18.5
Mushroom duxelle, fricassee of mushrooms, roasted eschalots, potato rosti & Bulgarian fetta, served with 60° egg		
The Nomad		18.5
Two poached eggs on crumbed eggplant with garlic labneh, leek, burned sage & chilli butter, zaatar & toasted sourdough		
Acai Bowl 📷		16.5
Blended thick smooth coconut milk & mixed berry with banana and chai seeds. Topped with fresh fruits, granola & bee pollen		
Brekkie Burger	GFO	15.5
Fried egg, bacon, kale, avocado & hollandaise sauce in a brioche bun with a side of hashbrowns		
Free range eggs done your way	GFO	10
poached scrambled sunny side up 60°		

LEROYS

NEWPORT

Leroys is simple...
Good food, good coffee, good people,
good vibes!



Hustlin' from
Mon – Fri 7am - 4pm
Sat – Sun 7.30am - 4pm

5 Mason Street, Newport
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info@leroyscafe.com.au

📌 @leroysnewport
📷 @leroyscafe

📷 – Instagram favourites!

Don't forget to tag your Instagram photos with #leroysnewport

Pimp My Sides

Extra egg	Extra toast	2.5 ea
Wilted kale	Hollandaise	
Confit cherry tomatoes	Roasted mushrooms	4.5 ea
Hashbrowns	Feta	
Haloumi		
Smashed avocado	Bacon	5 ea
Smoked Trout	Cheese kransky	

Feeling Peckish

House-made scone with jam & cream | Muffin of the day
Croissant | Almond Croissant | Vegan bar
Cupcakes | Flourless cakes

See our display cabinet for a daily selection of pastries & sweets

Please notify us of any dietary requirements prior to ordering and we will try our best to accommodate

No menu alterations or splitting bills on weekends & public holidays
Sorry, we don't take American Express!

GF – Gluten Free | GFO – Gluten Free Option + \$1
V – Vegan | VO – Vegan Option

Lunch from 12

Le' Royale	GFO	19
Black Angus beef patty (medium to well done), double American cheese, tomato, oak leaf, onion, bacon, pickles, served in a brioche bun with Leroy's secret sauce & side of fries		
Add fried egg		+2.5
LFC		19
Southern crispy buttermilk fried chicken, fresh tomato & siracha mayo slaw, served on a black brioche bun & side of fries		
Soft Shell Crab Burger		20
Tempura soft shell crab, saffron aioli, tomato & lettuce, served on a black brioche bun & side of fries		
Chicken Taco	GF	17
Free range chicken & black bean salsa topped with chargrilled corn, cheese, avocado & lime dressed purple cabbage		
Loaded Fries		8.5
Caramelised onion, melted cheese and Leroy's secret sauce		
Something Healthy		
Super Salad	VO GF	17.5
Trio organic quinoa, super seeds, goji berries, cannellini beans, kale, sugar snap peas, smashed peas, haloumi & mustard shallot vinaigrette		
Ancient Grain Salad	V	17.5
Puy lentils, freekeh, slivered almonds, cous cous, quinoa, cumin seeds, currants, parsley, pine nuts, coriander with lemon and olive oil vinaigrette		
Add five-spice calamari		+6
Add chicken		+6
Vietnamese Salad	GF	18
Poached chicken, wombok, green beans, cherry tomato, mint, bean shoot, coriander and peanuts with sweet chilli and lime dressing		

LEROY'S

NEWPORT

Coffee

House espresso blend – Campos Superior	
Small	3.8
Large	4.5
+ Soy by Bonsoy Lactose Free by Milk Lab	+ .5
+ Almond by Milk Lab	+1
Iced coffee Iced chocolate	
Hot chocolate	6

The Melbourne Way

Filter V60 Aeropress	6
Cold drip	4
Single Origin – refer to specials board	
Chai Latte Tumeric latte Beetroot latte Matcha latte	5

Tea

Tea by Teadrop – English Breakfast Earl Grey Chai Spring Green Peppermint Lemongrass & Ginger Chamomile Blossom	4
Iced Tea – Red Berry Vanilla	6

Hard Earned Thirst

2014 Sauvignon Blanc – Adelaide Hills	8	G	B
2013 Chardonnay – South-East Australia	8		
NV Cuvee Brut Sparkling – South-East Australia	8.5		
2012 Shiraz – Claire Valley	9		
2010 Cabernet Sauvignon – Coonawarra	9		
Furphy	6.5		
Little Creatures Pale Ale	8.5		
James Squire 150 Lashes	8.5		
Monteiths Apple Crush	8.5		
White Rabbit Dark Ale	8.5		
Bloody Mary – with olives, pickles & beef jerky	16		

Cold

Coke Diet Coke	4
Lemon Lime & Bitters	6.5
Hepburn Springs Sparkling – Blood Orange Organic Cola Organic Lemonade	5
Antipodes – sparkling mineral water	6
Bottled water	3.5
Virgin Mary	11

Juices By Leroy

Orange Juice	7
Apple Juice	7
Immunity – beetroot, carrot, celery, orange, lemon, ginger	9
Cool Runnings – Orange, apple, pineapple, watermelon	9
The Detox – cucumber, apple, celery, lemon, basil	9

Shakes

Chocolate malt Strawberry malt Vanilla malt Vanilla double espresso	6
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Smoothies By Leroy

Your choice of milk – full cream skinny soy almond	
I'm Blue Ladi Di Ladi Da – vanilla frozen yogurt, banana, blueberries, maqui berry, honey	9
Gym Junky – vanilla frozen yogurt, protein, banana, avocado, cacao powder	9
Mango Delicious – vanilla frozen yogurt, banana, mango, coconut flakes	9

Leroy's Bagels

	Eat In	T/A
Chicken pesto	12	9.5
Smoked trout, dill & cream cheese	12	9.5
The veggie	12	9.5

Little Leroy's

Coco Pops		5
Baby bears porridge		6
Green Lantern avocado soldiers	GFO	5.5
Yogurt bowl with granola & seasonal fruits		6
Kids eggs on toast	GFO	5
+ bacon		+3
Kids cheese toastie	GFO	5
Kids ham & cheese toastie	GFO	6
Pancakes with fairy floss & ice cream		8.5

Little Leroy's Lunch

Mini cheeseburger with fries	7.5
Nuggets or Calamari & chips	7
French Fries	4

Little Leroy's Drinks

Milkshakes – Chocolate Strawberry Vanilla	3.5
Babycino	1.5
Hot chocolate	3.5
Kids OJ Kids Apple Juice	3.5