ALL DAY BREAKFAS



LUXE QUALITY FRUIT, VEGETBALES & HERBS ARE DELIVERED DAILY FROM SYDNEY MARKETS TO YOUR PLATE DAILY, OUR FREE-RANGE EGGS COME DIRECT FROM THE FARM.



____ BAKERY, FRUIT & CEREAL ____ FREE RANGE EGGS _

5.5	LUXE BAKERY ORGANIC BRAN MUFFINS, OR FLAKY CROISSANTS SERVED W/BUTTER
8	BANANA BREAD SERVED LIGHTLY TOASTED W/ BUTTER
8.5	LUXE ORGANIC SOURDOUGH, LIGHT RYE, SOY-LINSEED OR SEEDED GLUTEN FREE TOAST & BUTTER
0.5EA	W/ DRUNKEN SAILOR JAM, MARMALADE, VEGEMITE, HONEY
9	SHAVED LEG HAM & SWISS CHEESE FLAKY CROISSANTS
8 4.5	LUXE FIG & RAISIN SOURDOUGH TOAST W/ BUTTER / ADD RICOTTA & HONEY
19	SEASONAL FRUIT, COCONUT YOGHURT W/ POACHED PEAR, SLIVERED ALMONDS & RASPBERRY AGAR
19	SMOOTHIE BOWL OF BANANA, MANGO, MIXED BERRIES, COCONUT WATER & GRANOLA TOPPED W/FRESH BANANA

RICOTTA DOUBLE PANCAKE STACK W/ MAPLE SYRUP. 20 ICE-CREAM OR MARSCAPONE, CHOCOLATE SOIL, RASPBERRY COULIS. FREEZE DRIED FRUITS & BERRIES

FREE-RANGE POACHED OR SCRAMBLED FARM FRESH EGGS W/LUXE BAKERY ORGANIC SOURDOUGH, LIGHT RYE. SOY-LINSEED OR SEEDED GLUTEN FREE TOAST & BUTTER ADD YOUR SIDES 5 EACH

AVOCADO, BACON, LEG HAM, TASMANIAN SMOKED SALMON. CHORIZO SAUSAGE, GRILLED HALOUMI, RICOTTA, MEREDITH GOATS FETA, MUSHROOMS, FRESH OR ROAST TOMATO, HANDMADE HASH, WILTED SPINACH, HUMMOUS, SAUTEED KALE

GF) GLUTEN FREE (V) VEGAN



CHIA SEEDS, COCONUT CHIPS

SERVED WITH ARTISAN ORGANIC SOURDOUGH TOA	ST
AVOCADO MASH, SCRAMBLED EGGS W/ SMOKED SALMON OR BACON / ADD HANDMADE HASH	21.5 4
BRUSCHETTA OF ROAST TOMATO, AVO MASH, SALSA VERDE, GOATS FETA, POACHED EGG & FRESH BASIL / ADD BACON OR HALOUMI	21.5
SAUTEED KALE & SPINACH, ROAST CHERRY TOMATOES, GREEN BEANS, AVO MASH, SALSA VERDE, POACHED EGG, BALSAMIC GLAZE & SES. SEEDS / ADD BACON OR HALOUMI	21.5 4
EGGS BENEDICT W/ HOLLANDAISE SAUCE : CHOICE OF LEG HAM. BACON, SPINACH OR SMOKED SALMON	22

WE WILL GLADLY SWAP INGREDIENTS TO MAKE YOUR MEAL VEGAN

	BREAKFAST ROLL W/ BACON, 2 FRIED EGGS, TOMATO	19
	RELISH, AVOCADO MASH & BABY SPINACH ON	
	A BRIOCHE BUN OR SPINACH WRAP	
	LUXE PLATE W/ TOMATO, AVOCADO, MEREDITH GOATS FETA	2
	OR GRILLED HALOUMI OR RICOTTA, SERVED W/ ARTISAN	
	ORGANIC SOURDOUGH TOAST / ADD POACHED EGG OR SALMON	4
_	LUVE ODEEN DOWL OF I/ALE C OUINOA ODINAOU ODEEN DEANO	•

- (F) LUXE GREEN BOWL OF KALE & QUINOA, SPINACH, GREEN BEANS 21 ASPARAGUS, AVOCADO, SALSA VERDE, POACHED EGG & PEPITAS W/ LEMON DRSSSING / ADD SALMON
- GF CAULIFLOWER & SWEET CORN CAKES W/ ROCKET, AVO MASH. 21 HOMEMADE RELISH & POACHED EGG / ADD BACON OR SALMON 4

(V) WE WILL GLADLY SWAP INGREDIENTS TO MAKE YOUR MEAL VEGAN

— FUK THE	KIUS	(12 &	UNDER	ONLY)	_
KIDS SCRAMBLED EGGS					

TOASTED KIDS SANDWICH W/ CHEESE & LEG HAM OR CHEESE & TOMATO	10
KIDS BREKKIE ROLL W/ BACON, FRIED EGG, SAUCE	12.5
KIDS PANCAKE W/ MAPLE SYRUP. ICE-CREAM & BERRIES	14

MADNING DICK ME HDG

— MUKNING PIUN ME UPS —	
LUXE COFFEE SOY / ALMOND / OAT / MACADAMIA MILK / LARGE	4.3 + 0.7
DECAF / EXTRA SHOT / HONEY	+ 0.5
ORGANIC CHAMELIA LEAF TEA: ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, CHAMOMILE, GUNPOWDER GREEN, LEMONGRASS & GINGER, OR STICKY CHAI MIXED SPICES & ORGANIC HONEY, BREWED WITH HOT WATER & FROTHED MILK	5.5
TURMERIC LATTE W/ YOUR CHOICE OF MILK	5.5
BELGIAN HOT CHOCOLATE	5.5
PULPED ORANGE, CLOUDY APPLE OR PINEAPPLE JUICE	8
ORGANIC KOMBUCHA: LEMON & GINGER	8
ICED COFFEE OR ICED BELGIAN CHOCOLATE, W/ ICE-CREAM	8
FRAPPE : COFFEE, CHAI OR BELGIAN CHOCOLATE SMOOTHIE (W/ MILK & YOGHURT) : FRESH BANANA OR FRESH STRAWBERRY	8.5
LUCKY YOU COLD PRESSED GREEN JUICE	10
MIMOSA OR BERRY BELLINI	15
BLOODY MARY	15

CHAMPAGNE BREAKFAST WITH A \$17 GLASS OF G.H. MUMM

A 10% STAFF SERVICING FEE APPLIES ON PUBLIC HOLIDAYS



LUNCH FROM 11.30AM TIL 3PM DAILY



LUXE QUALITY FRUIT, VEGETABLES & HERBS ARE DELIVERED DAILY FROM SYDNEY MARKETS TO YOUR PLATE.



————— SHAKE PLATES ———	
TRUFFLE PARMESAN FRIES	12.5
SEASONED SWEET POTATO FRIES W/SMOKY AOILI	12.5
MIXED GREEN SALAD, CUCUMBER, FENNEL & ORANGE VINAGRETTE / ADD AVOCADO, BEANS OR DILL MAYO TUNA	12.5 4
BRUSCHETTA W/ SMASHED AVOCADO & TOMATO MEDLEY, DRIZZLED W/ SALSA VERDE, OLIVE OIL / ADD SMOKED SALI	14.5 Mon 4
SALT & PEPPER CALAMARI W/ LEMON AOILI	14.5
ROCKMELON, PROSCIUTTO & FRESH BASIL, DRIZZLED W/ SALSA VERDE	14.5
CHARCUTERIE BOARD TO SHARE W/ HUMMOUS, BEETROOT I	DIP, 19

CHARD DI AMEG

____SUPERFOOD SALADS ____

PROSCIUTTO, EGGPLANT, ZUCCHINI, RICOTTA & OLIVES

SERVED W/ TOASTED PITA

ROAST PUMPKIN SALAD W/ KALE & QUINOA, GRILLED RED ONION, CHARRED CAULIFLOWER, MEREDITH GOATS	24
FETA, SPICED NUTS & SEEDS / ADD CHICKEN	4
GREEN LUNCH BOWL OF KALE & QUINOA, GREEN BEANS, SPINACH, ASPARAGUS, AVOCADO, ZUCCHINI, SALSA VERDE & PEPITAS W/ LEMON DRESSING	22
/ ADD CHICKEN, HALOUMI OR ROAST PUMPKIN	4
ZESTY POACHED CHICKEN SALAD W/ROCKET, SALSA VERDE AVOCADO, GREEN BEANS, LEMON DRESSING & PARMESAN	, 25
WARM SLOW-COOKED FREE RANGE MOROCCAN LAMB SALAI W/ HUMMOUS, BABY SPINACH, CUCUMBER, DRIED APRICOT, MINTED TAHINI YOGHURT, CORIANDER, MINT & LEMON	25
CHARGRILLED CHICKEN TERIYAKI BOWL W/ BROWN RICE, ASIAN SLAW, BROCCOLINI & WASABI MAYO / ADD AVOCADO	24 4

ABOVE SALAD INGREDIENTS ARE GLUTEN FREE

WE WILL GLADLY SWAP INGREDIENTS TO MAKE YOUR MEAL VEGAN

SEASIDE =

SALT & PEPPER CALAMARI W/ LEMON AOILI, SALAD & FRIES	24
SEARED SALMON SALAD W/ KALE & QUINOA, FENNEL,	25
BABY BEETROOT, ASPARAGUS, RADISH & YUZU DRESSING	
SALMON SASHIMI BOWL W/ MATSUHISA DRESSING & SEEDS,	26
BROWN RICE, EDAMAME, DAIKON, PICKLED GINGER, PICKLED	
CABBAGE, AVOCADO MASH, CUCUMBER, WASABI & NORI	

WE WILL GLADLY SWAP INGREDIENTS TO MAKE YOUR MEAL VEGAN

CHARDED FOODLANT CARLID TOMATO DARV CRIMACH

CHARKED EGGPLANT, GARLIG, TUMATU, BABY SPINACH	22
& RICOTTA LINGUINE / ADD CHICKEN OR BACON	4
(F) ZUCCHINI NOODLES W/ NAPOLITANA SAUCE, BABY SPINACH,	22
CANNELINI BEANS, CHICKPEAS, BASIL, SPINACH & FETA	
KING PRAWN LINGUINE W/ CHILLI, GARLIC, ROCKET	28
STEMON DARMESAN	

LUXE BURGERS

LUXE BURGER W/ 100% GRASS-FED ANGUS BEEF, CHEESE,	22.5
TOMATO, PICKLES, CARAMELISED ONION, LETTUCE, SMOKY	
MAYO ON A BRIOCHE BUN / ADD BACON	4
CHARGRILLED CHICKEN BURGER W/ ASIAN SLAW.	22.5
AVOCADO MASH, TOMATO, CHILLI AOILI ON A BRIOCHE BUN	/
ADD BACON	4

FOR THE KIDS (12 & UNDER ONLY)

LITTING (12 & UNDIN UNDI)	
W/ PARMESAN 12.5	LIN
W/ PARMESAN 16	LIN
N TENDERS, FRIES & TOMATO SAUCE 14	CH
% GRASS-FED ANGUS BEEF, 15	KIE
CE & FRIES	CH

LIGHTLY TOASTED ARTISAN ORGANIC SOURDOUGH, SERVED W/ SALAD OR FRIES

LEG HAM, SWISS CHEESE, FRESH TOMATO & DIJON MUSTARD	18.5
GRILLED HALOUMI W/ROAST MEDITERRANEAN	18.5
VEG & MINTED TAHINI YOGHURT IN A SPINACH WRAP	
DE'LUXE TUNA DILL MAYO SANDWICH W/ PICKLED	18.5
CABBAGE & ROCKET	
LUXE'S FAMOUS POACHED CHICKEN, CHILLI MAYO,	20
TOMATO & ROCKET	

GF ALL BURGER & SANDWICH INGREDIENTS ARE GLUTEN FREE (ASK TO CHANGE TO GF SEEDED TOAST)

LUXE BAKERY SELECTION OF TARTS, CAKES	6
VANILLA ICE CREAM BOWL	5.5
/ ADD ESPRESSO SHOT, BELGIAN CHOC SAUCE OR BERRIES	3

CAPI FRUIT SODA : NATURAL LEMON OR BLOOD ORANGE	4.
CAPI MINERAL WATER SM 4.5 / LGI	8.
COKE, COKE NO SUGAR OR SPRITE	
FRENCH FIZZ W/ SPARKLING WATER, LEMON & FRESH MINT : POMEGRANATE, PASSIONFRUIT OR MANGO	7.
PULPED ORANGE, CLOUDY APPLE JUICE OR PINEAPPLE JUICE	1
ORGANIC KOMBUCHA : LEMON & GINGER	1
ICED COFFEE OR ICED CHOCOLATE W/ ICE-CREAM	
FRAPPE : COFFEE, CHAI OR BELGIAN CHOCOLATE	
SMOOTHIE (W/ MILK & YOGHURT) : FRESH BANANA OR FRESH STRAWBERRY	8.
LUCKY YOU COLD PRESSED GREEN HIICE	1



