



LOBUCHE
CAFE

BREAKFAST

The Grand Breakfast \$25.00

Eggs your way, sliced avocado, roasted mushrooms, crispy bacon, golden hash brown, baby spinach, cherry tomatoes, chorizo and our signature house-made tomato compote, served with toasted sourdough.

Grand vegetarian Breakfast \$25.00

Eggs your way, sliced avocado, roasted mushrooms, golden hash brown, baby spinach, grilled halloumi, grilled cherry tomatoes, and our signature house-made tomato compote, served with toasted sourdough.

Smashed Avo Deluxe (v) \$18.00

Creamy smashed avocado layered on toasted red rye, topped with labneh, cherry tomatoes, radish, feta, pomegranate pearls, drizzle of balsamic glaze, toasted sesame seeds, sumac sprinkle and micro herbs.

Benedicts

Toasted milk bread topped with wilted baby spinach, perfectly poached eggs and creamy hollandaise sauce, finished with chives and pomegranate pearls. **Choice of:** crispy bacon, smoked salmon, grilled halloumi.

Smoked salmon | \$ 23.50, Bacon | \$20.50, Halloumi | \$20.50

High Protein Breaky Wrap \$18.00

Our protein-packed breakfast wrap features scrambled eggs, crispy bacon, premium chorizo, grilled halloumi, golden hash brown, fresh lettuce, tomato and avocado, all wrapped in a toasted tortilla with garlic aioli.

Bacon & Egg \$13.50

A toasted milk bun filled with crispy bacon, a perfectly fried egg and melted cheese, finished with your choice of sauce.

Egg Your Way (v) \$13.50

Eggs cooked to your way, served on toasted sourdough, finished with fresh herbs and a sprinkle of crushed sumac.

Veggie Delight (v) \$22.50

Golden corn and capsicum fritters topped with fresh avocado, perfectly poached eggs, mixed herbs, shaved fennel, crisp radish, pomegranate pearls, toasted sesame seeds, sumac sprinkle and a drizzle of balsamic glaze, served with our signature house-made tomato compote.

Biscoff French Toast (v) \$21.00

Signature coated Brioche bread, topped with vanilla ice cream, biscoff spread, fresh seasonal berries, drizzled with pure maple syrup, and pistachio crumble.

Breakfast Granola Bowl (v) \$21.00

Crunchy house-made granola layered with creamy Greek yoghurt, house-made berry compote, fresh seasonal berries, banana, and finished with toasted coconut flakes.

Banana bread & Muffins

- Banana Bread \$7
- Any Muffins \$6

Croissant

- Cheese \$9
- Ham & Cheese \$9
- Cheese & tomato \$8
- Ham cheese & tomato \$10

Ham, cheese and tomato sandwich on your choice of bread \$13

LUNCH & DINNER

Chicken Parmi

Golden panko-crumbled chicken breast schnitzel topped with rich Neapolitan sauce and melted mozzarella, served with crispy chips and a fresh cabbage slaw. \$24.00

Prawn Linguine

Succulent prawns tossed through linguine with garlic, fresh basil, capers, kalamata olives, red chilli and extra virgin olive oil, finished with fresh herbs and shaved Parmesan. \$24.00

Mushroom & Spinach Tortellini (v)

Spinach and ricotta tortellini tossed with sauteed mushrooms and baby spinach in a rich, creamy tomato sauce, finished with shaved Parmesan, fresh herbs and a drizzle of extra virgin olive oil. \$22.50

Signature Nourish Bowl

A wholesome bowl of grilled chicken breast, protein-rich quinoa, creamy labneh, avocado, cucumber, tomato, arugula, mixed leaves, shaved fennel, crisp radish, toasted nuts, sesame seeds and crumbled feta, finished with our lemon and olive oil dressing. \$20.00

Fresh Garden Salad (v)

A vibrant mix of crisp lettuce, cucumber, roasted capsicum, Kalamata olives, red onion and cherry tomatoes, topped with crumbled feta and dressed with lemon and olive oil dressing. \$18.00

Classic Beef Burger & Chips

House made juicy grilled beef patty, fried egg, melted cheddar, crisp lettuce, tomato, pickles and caramelised onion, finished with our signature burger sauce on a toasted milk bun, served with golden chips. \$22.00

Southern Fried Chicken Burger & Chips

Golden, crispy Southern-style fried chicken thigh layered with crunchy house-made cabbage slaw and creamy chipotle mayo, served on a toasted milk bun with a slide of crispy chips. \$24.00

Grilled Halloumi Burger (v)

Grilled Halloumi with roasted capsicum, avocado, lettuce, tomato, and pesto mayo served on a toasted milk bun with crispy chips. \$22.00

SANDWICH

Classic BLT & Avo

Smoky, crispy bacon paired with smooth avocado, fresh lettuce, and juicy tomatoes, finished with a spread of garlic mayo on artisanal focaccia. \$17.00

Chipi chicken

Tender poached chicken breast paired with peppery wild arugula, fresh tomato, and a mildly spicy, smoky chipotle mayo on Turkish bread. \$17.00

Grilled chicken wrap

Tender grilled chicken breast with a crisp cabbage slaw, fresh tomatoes, sliced cucumber, melted cheese, and a smooth, mildly spicy chipotle mayo sauce. \$17.00

Salmon & Greens Bagel

Bagel with Delicate layers of cold-smoked salmon and velvety cream cheese, topped with crisp capers and a handful of peppery arugula greens. \$17.00

KIDS MENU

Kids eggs on toasts

Choice of one egg, golden hash brown & Toast. \$10.00

Kids Linguine Nepoli

Linguine paste tossed in our rich homemade Neapolitan tomato sauce, topped with freshly shaved Parmesan cheese. \$12.00

Kids Grilled Chicken Burger & Chips

Tender grilled chicken breast with melted tasty cheese and tomato sauce, served on a toasted milk bun with a side of golden crispy chips. \$12.00

Chicken schnitzel & Chips

Crispy chicken schnitzel served with a side of hot chips. \$12.00

Waffles & Ice Cream

Freshly made golden waffles served with creamy vanilla ice cream and finished with a generous sprinkle of crunchy Biscoff crumble. \$12.00

Toast

With your choice of spread, Vegemite, butter, peanut butter strawberry jam, and honey. \$7.00

- White sourdough
- Wholemeal
- Turkish
- Focaccia bread
- Fruit Toast
- Gluten free bread

EXTRA

Bowl of chips \$8

Proteins

- Eggs \$3
- Crispy Bacon \$4
- Smoked Salmon \$5
- Grilled Chicken \$5

Vegetable & Sides

- Smashed Avocado \$4
- Roasted Mushrooms \$5
- Wilted Spinach \$4
- Hash Brown \$4
- Grilled Halloumi \$5
- Roasted Tomato \$4

Cheese & Extras

- Feta \$4
- Cheese \$3
- Hollandaise Sauce \$2
- Aioli \$2
- BBQ Sauce \$1
- Chipotle Mayo \$1

DRINKS ITEMS

ESPRESSO BAR

Espresso	\$4.00
Double Espresso	\$4.50
Macchiato	\$4.50
Piccolo Latte	\$4.50

CLASSICS

	R/L
Long Black	\$4.50 / \$5.50
Flat White	\$5.00 / \$6.00
Cappuccino	\$4.50 / \$6.00
Latte	\$5.00 / \$6.00
Mocha	\$5.50 / \$6.50
Hot Chocolate	\$5.50 / \$6.50
Matcha Latte	\$5.50 / \$6.50
Dirty Chai	\$5.50 / \$6.50
Chai Latte	\$5.00 / \$6.00

Milkshake

\$5.80 / \$6.50

Flavours

Vanilla • Strawberry • Banana • Caramel • Chocolate

ICED (ONE SIZE)

Iced Long Black	\$6.50
Iced Latte	\$7.00
Iced Mocha	\$7.50
Cold Brew	\$7.00
Iced Matcha Latte	\$7.50
Iced Ube Latte	\$7.50
Iced Dirty Chai	\$7.50
Iced Chai Latte	\$7.00

TEA

Black Tea

English Breakfast	\$4.60
Earl Grey	\$4.60

Green Tea

Jasmine Green Tea	\$4.60
Sencha Green Tea	\$4.60

Herbal Tea

Peppermint	\$4.60
Chamomile	\$4.60
Lemongrass & Ginger	\$4.60

EXTRAS

Extra Shot	\$0.50
Decaf	\$0.50
Syrups	\$0.70
Alternative Milks (Soy, Lactose free, Almond, Oat)	\$0.70
Cold Foam	\$1.70
Whipped Cream	\$1.00

Nepal White Tea

\$5.60

Milk on side

\$0.80

Creamer on side

\$1.00

ICED SPECIALS

Matcha Cloud Coconut

\$8.70

Matcha latte topped with coconut cold foam.

Strawberry Matcha

\$8.70

Matcha latte with sweet strawberry compote.

Ube Misu Latte

\$8.70

Ube latte topped with cream cheese cold foam.

REFRESHERS

Hibiscus Citrus Iced Tea

\$7.80

Floral hibiscus tea with bright citrus notes.

Strawberry Mint Refresher

\$7.70

Fresh strawberry blended with mint and soda.

Tropical Sunrise

\$8.90

Mango and pineapple juice with a splash of grenadine.

Butterfly Citrus Spritz

\$8.90

Butterfly pea tea with soda, citrus, and a splash of grenadine.

SMOOTHIES

Sungold Mango Smoothie

\$9.20

Mango, pineapple, banana, and orange

Velvet Berry Smoothie

\$9.20

Strawberries, blueberries, banana,

Blue Coco Dusk Smoothie

\$9.20

Mango, coconut, banana, Spirulina

Island Fade Smoothie

\$9.20

Strawberry, banana, mango, and coconut



LOBUCHE

C A F E

While we take every care in preparing your meal, our kitchen handles common allergens including gluten, dairy, eggs, nuts, soy, sesame, seafood and shellfish. We cannot guarantee that any menu item is completely free from allergens. Please inform our staff of any food allergies or dietary requirements before placing your order.