

Left Field

KOORNANG RD, CARNEGIE

SPRING MENU

NEW IN

Iced Coconut Matcha Cloud	8
Iced Coconut Espresso Cloud	8
Matcha Latte	S5.5 / L6 / ICED 7
Dirty Matcha	S6 / L6.5 / ICED 7.5
Iced Strawberry Matcha	9.5
Batch Brew	6
Cold Brew	6.5

HOT DRINK

House Blend by Niccolo Coffee

Black	S5 / L5.5 / ICED 6
- Espresso	4.8
White	S5 / L5.5 / ICED 6.5
Chocolate	S5.5 / L6 / ICED 7
Loose Leaf Chai Latte	6.5 / ICED 7
Addition of Coffee shot to any Drink	+0.5
Selection of Alternative Milk	+1
- Soy Milk / Almond Milk / Oat Milk / Coconut Milk / Lactose-Free Milk	
Flavour Options	+1
- Caramel / Vanilla / Hazelnut / Lavender	
Selection of Tea	6
- English Breakfast Tea	- Peppermint
- Earl Grey Tea	- Chamomile
- Lemongrass Ginger	- Honeydew Green
Mocha	S5.5 / L6 / ICED 7

JUICES & FIZZY DRINKS

Organic OJ / Cloudy Apple	7.5
Cold Pressed Juices	10
- Beetroot, Carrot, Orange & Apple	
- Kale, Apple, Celery, Lemon & Ginger	
- Watermelon, Apple & Mint	
Capi Sparkling Mineral Water	6
Coca-Cola, Coke No-Sugar	4.6

MILKSHAKES / THICKSHAKES

Chocolate Milkshake	10.5
Strawberry Milkshake	10.5
Blue Heaven Milkshake	10.5
Vanilla Milkshake	10.5
Caramel Milkshake	10.5
Upgrade Your MilkShake to a Thickshake	+2

SPECIALTY LATTES

Turmeric Latte	S6.5 / L7 / ICED 7.5
Heal'r Turmeric, Ginger, Cinnamon, Nutmeg, Black Pepper, Dandelion Root & Chicory Root Blended with Soy Milk	
Lavender Chai Latte	L7 / ICED 7.5
The Notes of Lavender fields of French Provence, Sweet and Strong Taste of Dry Lavender Blended with Milk	
Biscoff Latte	S6.5 / L7 / ICED 7.5
Smooth, Bittersweet Latte made with the Combination of Sweet, Caramelised Cookie Butter and Foamed Milk	
Espresso Biscoff Latte	S7 / L7.5 / ICED 8
Smooth, Bittersweet Latte made with Sweet, Caramelised Cookie Butter, Espresso and Foamed Milk	

RAW SUPERFOOD SMOOTHIES

Greenie	14.5
Coconut Water, Banana, Spinach, Cucumber, Dates, Brazil Nuts, Spirulina, Raw Fermented Protein Powder (n, gf, vegan)	
Mango Shack	14.5
Coconut Milk, Banana, Mango, Passionfruit, Raw Fermented Protein Powder (n, gf, vegan)	
Berry Sweet	14.5
Coconut Water, Banana, Mixed Berries, Peanut Butter (n, gf, vegan)	
Peanut Butter Cup	14.5
Coconut Milk, Peanut Butter, Banana, Chia, Raw Fermented Protein Powder, Cacao Nibs (n, gf, vegan)	

KIDS MENU (Kids aged 12 & under)

One Egg on Toast (gfo[of])	10
Kids Waffle with Chocolate Ice Cream, Seasonal Berries & Maple Syrup. (nf)	15.5
Nuggets & Chips with Tomato Sauce	11

Kindly inform the staff regarding any dietary restrictions, particularly regarding celiac disease. Kitchen is not responsible for people with extreme allergies

dfo — Dairy-free Option Available
nfo — Nut Free Option Available
vegan opt — Vegan Option Available
gf [of] — Gluten Free & Celiac Friendly
nf — Nut Free
gf — Gluten Free
gfo [cf] — Gluten Free Option Available & Celiac Friendly +\$2

No itemized splitting on weekends, public holidays, and during busy times.

BREAKFAST (ALL DAY)

Açaí Bliss with Granola	21
Seasonal Berries, Dried Orange, Pistachio Cream, Freeze Dried Raspberry & Maple Syrup. (n, dfo, gf[cf], vegan opt)	
Chilli Scramble on Brioche	25.5
with Beetroot Hummus, Bacon Crisps, Parmigiano Cheese, Red Chillies, Pickled Radish, Chilli Infused Oil and Sesame Shallot Crumble. (gfo[cf], dfo, nf)	
Nashville Style Fried Chicken	25.5
on Belgian Waffle with Coleslaw, Poached Eggs & Mushroom Sauce. (nf)	
Dubai Chocolate French Toast	26
with Roasted Kataifi Pastry, Pistachio Spread, Fudge Sauce, Chocolate Ice Cream, Dried Orange, & Pistachios.	
Left Field's Signature Avo	26
on Multigrain Toasts with Beetroot Hummus, Pickled Cabbage, Cherry Tomatoes, Feta, Watermelon Radish, Pomegranate, Carrot Chips, Dukkah and Lime. (gfo[cf], dfo, nf, vegan opt)	
Sautéed Portobello Mushroom	26.5
on Multigrain Toast with Hummus, Feta, Poached Egg, Almond Crumble, Kale, Balsamic Glaze, Lime & Dukkah. (gfo[cf], dfo, nfo, vegan opt)	
Smoked Salmon Bruschetta	32
on Sourdough with Burrata Cheese, Cherry Tomatoes, Pico De Gallo, Smashed Avocado, Poached Egg, Beetroot Hummus, Balsamic Glaze, Watermelon Radish, Dukkah & Lime. (gfo[cf], nf)	
Lamb Fry Up on Sourdough	29.5
with Broccolini, Kale, Chickpeas, Hummus, Charred Carrots, Fried Eggs, Almond Crumble, Feta, Green Goddess Dressing, Fresh Herbs, Zaatar and Lime. (gfo[cf], dfo, nfo)	
Sautéed Greens	26.9
with Asparagus, Broccolini, Beans, Multigrain Toast, Charred Carrots, Beetroot Hummus, Poached Eggs, Almond Crumble, Feta, Fresh Herbs, Kale, Dukkah and Lime. (gfo[cf], dfo, nfo, vegan opt.)	
Add Grilled Chicken	+7
Middle Eastern Cauliflower	27.5
with Hummus, Chickpeas, Kale, Fresh Herbs, Fried Eggs, Almond Crumble, Feta, Green Dressing, Pomegranate, Dukkah and Lime. (gfo[cf], dfo, nfo, vegan opt.)	
Add Lamb	+7
Big Brekkie	29.5
with Choice of Two Eggs Your Way on Sourdough Toasts, Hummus, Chive Rosti, Streaky Bacon, Roasted Tomato and Sautéed Mushroom. (gfo[cf], df, nf)	
Toast	9
Sourdough, Multigrain Fruit Toast / Gluten Free	+2
Eggs Your Way	14.5
Options - Poached / Fried / Scrambled on your choice of Toast (gfo[cf])	

LUNCH (10:30am Onwards)

Beef Nachos	23.9
with Corn Chips, Lettuce, Guacamole, Tomatoes, Corn, Black Beans, Pickled Jalapeno, Sour Cream, Cheese Sauce and Lime. (gfo[cf], nf, dfo)	
Halloumi Salad	26
with Roasted Sweet Potato Steak, Tri Colour Quinoa, Beetroot Hummus, Seed Mix, Medley Cherry Tomatoes, Pomegranate, Watermelon Radish, Pickled Radish, Dill Labneh, Kale, Herb Dressing, Balsamic Glaze, Dukkah and Lime. (nf, gfo[cf], vegan opt.)	
Chicken Caesar Salad	27
with Marinated Lettuce, Parmesan, Golden Croutons, Bacon Crisps, Cherry Tomatoes, Dill Labneh, Green Goddess Dressing, Pomegranate, Fried Shallot Crumble & Lime. (nf, dfo, gfo[cf])	
Add Mushroom Sauce	+3
Middle Eastern Lamb	29.5
with Quinoa Salad, Beetroot Hummus, Kale, Fresh Herbs, Feta, Pomegranate, Black Beans, Pickled Cabbage, Seed Mix, Herb Labneh, Balsamic Glaze, Dukkah and Lime. (gfo[cf], nf, dfo)	
Fried Chicken Burger	26.5
on Brioche Bun with Cheddar Cheese, American Burger Sauce, Tomato, Lettuce, Pickled Cucumber with Serve of Chips. (nf)	

TOASTIES

Egg, Bacon, Relish, Spinach & Cheese on Sourdough Toast (gfo[cf])	17
Mushroom, Pesto, Spinach, Goat's Cheese, Tasty Cheese on Multigrain Toast (gfo[cf], n)	16
Ham & Cheese on Sourdough Bread (gfo[cf])	12
Ham & Cheese on Croissant	13

SIDES

Seasoned Fries w/ Peri Peri Mayo	10
Waffle Fries with Peri Peri Mayo	12
Sweet Potato Fries with Peri Peri Mayo	12
Bacon / Halloumi	6
Roasted Tomato / Rosti / Goat's Cheese / Smashed Avo / Mushroom	5
Feta / Vegan Feta / Wilted Spinach / Extra Egg	4
Hummus / Relish / Mushroom Sauce / Hollandaise	3
Smoked Salmon	7.5

www.leftfieldcarnegie.com — Sounds fancy, doesn't it?

Sorry, no swapping of items, please.

10% Surcharge on Weekends, 15% Surcharge on Public Holidays,

1.9% Card Processing Fee

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