Welcome to Ladies & Gentlemen cafe

In order to serve consistent and quality food, everything on our menu is freshly-made to order. During our busy times, there may be a longer waiting time for the food to be served. We ask if everyone could be patient and thank you for understanding.

Please let us know if you have any food allergy or special dietary requirement.
We will try our best to accomodate any request if possible.

*Take away boxes - 80 cents each
*10% surcharge on public holidays

All day menu

Brasserie sourdough toasts / 8

Two slice of white/multigrain sourdough toasts served with butter and choice of jam, peanut butter or vegemite. **(GFO)**

Bacon & Egg Roll / 13

Wood smoked bacon, fried egg, mix leaves, Japanese milk bun and choice of sauce. **(GFO)**

Grilled veggie & Egg Roll / 15

Zucchini, sweet potato, eggplant, fried egg, mix leaves, tomato relish, Japanese milk bun. **(GFO)**

Halloumi & Egg Roll / 14.5

Halloumi, fried egg, mix leaves, Japanese milk bun and choice of sauce. **(GFO)**

Breakfast wrap / 15

Wood smoked bacon, scrambled eggs, hash brown, mix leaves and choice of sauce

Halloumi breakfast wrap / 16.5

Grilled Halloumi, scrambled eggs, hash brown, mix leaves and choice of sauce

Grilled veggie wrap / 14.5

Zucchini, sweet potato, eggplant, mix leaves, tomato relish

Chicken & Avo wrap / 16

Grilled chicken, avocado, mix leaves, aioli

Eggs on toast / 13

Choice of scrambled/poached/fried eggs with sourdough toast and butter. **(GFO)**

Little almighty / 16

Bacon, hash brown, and a sourdough toast served with ketchup. Choice of scrambled/poached/fried egg . **(GFO)**

Miso chilli mushrooms /20

Sautéed Miso Mushrooms, creamy scrambled eggs, spring onion, parmesan and mild house-made chilli oil served with sourdough toast

French omelette / 21

Hearty French omelette filled with three kinds of mushrooms, spinach, and cheese. Served with a slice of sourdough toast. **(GFO)**

Confit tomatoes / 19

Olive oil confit tomatoes, smash avocado, house pickled cherry radish and feta cheese served on a sourdough toast with a poached egg. **(GFO)**

The almighty / 28

Bacon, sausage, mushrooms, spinach, edamame, hash brown, house-made tomato relish and sourdough toast. Choice of scrambled/poached/fried eggs **(GFO)**

Veggie almighty / 28

Grilled zucchini, halloumi, oven baked tomato, mushroom, spinach, edamame, hashbrown, house-made tomato relish and sourdough toast. Choice of scrambled/poached/fried eggs. **(GFO)**

Add on's

Scrambled eggs	4.5	Spinach	4
Fried egg	3	Grilled zucchini	4
Poached egg	3	Sausage	4.5
Fresh/grilled tomatos	3/4	Bacon (1pcs)	3
Hash brown	3	Halloumi (2pcs)	4.5
Mushroom	4	Extra slice of sourdough	4
Avocado	4	Gluten free option	2

GFO - Gluten free option available

All day menu

Ladies & Gentlemen rice bowl / 20

Choice of grilled tofu or teriyaki salmon (+$6.5) served with rice, miso eggplant, shredded cabbage slaw, 64 degrees egg, topped with seaweed, sesame and shredded red pepper.
(GFO)

Sunshine bowl / 17

Traditional Taiwanese style braised pork mince & mushrooms served over rice with house pickles and sunny side egg

House curry/ 22

*Chicken breast katsu, broccoli and omellete rice served with house-made special curry sauce.
***Vegetarian option: Tofu katsu**

Breakfast pancakes / 19

Classic style pancakes served with sunny side egg, bacon, butter and maple syrup. (cooking time 15 minutes)

Fiona's pancakes / 19

Classic style pancakes served with house-made blueberry jam, marscarpone cream and fresh fruits.
(cooking time 15 minutes)

Crème brulee French toast / 22

Fluffy French toast served with house made crème brulee topped with layer caramelized sugar, fresh fruits and whipped cream. (cooking time 15 minutes)

Taiwanese pockets / 17

Taiwanese style fried *chicken, shredded cabbage, sweet and sour cucumber and aioli stuffed inside two pita pockets

***Vegetarian option: King oyster mushroom**
Add side of chips +$4

Bai-kut rice set / 22

Traditional Taiwanese marinated deep-fried pork chop, served with rice and three house-made side dishes

Yakisoba / 19

Stir-fried buckwheat noodles with egg, onion, cabbage, carrots, spring onion, topped with sesame, seaweed and shredded red pepper

Choice of Chicken/Tofu/Prawn(+$6)

L&G club sando/ 17

House hand-made grilled pork patty, fried egg, ham, tomato, cheese, house pickled cucumber and house-made Taiwanese style mayo. served with soft white toast

Add side of chips +$4

Tempura tofu burger / 16

Tempura tofu, tomato, sesame cabbage slaw, mix leaves, Kewpie mayo, house-made garlic soy sauce, soft Japanese milk bun

Add side of chips +$4

Sides

Bowl of Chips	6
Taiwanese fried chicken (3pcs)	12
Taiwanese deep-fried pork chop	10

GFO - Gluten free option available

House-brew

Warm

Latte	4.8
Flat white	4.8
Cappuccino	4.8
Mocha	5.3
Long black	4.5
Short black	3.8
Macchiato	4.3
Piccolo	4.3
Batch brew	5
Hot chocolate	4.8
Tumeric latte	5
Matcha latte	5.8
Prana chai	5.8
Babycino	2

White choco series

White choco mocha	5.3
White choco matcha	5.8
Hot white chocolate	4.8

Cool

Ice long black	5.5
Ice latte	6.3
Ice mocha	6.5
Ice chocolate	6.5
Ice Chai latte	6.5
Ice matcha latte	7.5
Cold brew	5.5
Add ice cream	+1.5
Large/extra shot/ decafe/syrup	+0.5
Soy/Almond/Oat/ Lactose free	+0.7

We use high quality organic pure matcha from Kyoto, Japan.
Please let us know if you prefer to have it with no sugar.

Loose leaf tea (Pot) 5

English breakfast
Earl grey
Chamomile
China jasmine
Peppermint
Lemon grass

Special tea (Pot) 6

Taiwanese black tea
Oriental beauty oolong tea

Freshly cold pressed juice 8

Red Juice
Beetroot, apple, orange, cucumber, ginger

Green Juice
Spinach, apple, cucumber, celery, ginger

Sunset Juice
Carrots, apple, orange, ginger

Orange juice

Apple and orange juice

House-made fresh ice tea 7.5

Grapefruit
Lemon & honey

Milkshake 7

Vanilla
Coffee
Chocolate
Strawberry
Caramel
Peanut Butter
Matcha (+$1.0)