

Drinks

White - Gabriel 'Monte Carlo' blend	Reg \$4	Lg \$5
Black - Gabriel Single Origin	Reg \$4	Lg \$5
Filter Gabriel Single Origin	Reg \$4	Lg \$5

Iced

Latte - espresso, ice & milk	\$6.5
Coffee - espresso, ice cream & milk	\$6.5
Frappe - espresso, ice & milk	\$6.5
Iced Long Black	\$6.5
Vietnamese Iced	\$6.5

Hot Chocolate - Made with Australian Made Lamour chocolate

Chai Latte - GF, 100% Australian Made, Not artificial colours or flavours

Organic Golden Tumeric Latte - Certified organic, vibrant with honey chai notes

Beetroot Latte - Organic, Caffeine free, gluten free, dairy free and vegan

Cold Brew

Sweet, full-bodied brew served over ice	\$4	
Coconut cold brew - full-bodied brew served with coconut milk on the side		\$5

Iced Tea

Mango with English Breakfast, Lemon with White Tea, Lemon, Lime and Coconut, White Tea and Honey \$5

Organics Teas - English Breakfast, Chai, Peppermint, Lemon & Ginger, Lemon & Lime, Ginger and Turmeric, Green, Cinnamon, Papaya and Chamomile \$4.5

Blended: \$8.5

Rockleigh Shake - banana, ice cream, milk, peanut butter & popcorn

Banana Smoothie - banana, dates, almonds, ice cream & milk

Green Smoothie - kale, spinach, cucumber, mint, honey & coconut water

Strawberry Smoothie - banana, strawberry, mint, milk & ice cream

Acai Smoothie - acai, dates, orange, mango & spinach

Triple Berry - triple berries, frozen yoghurt, milk & ice

Mango Passionfruit - mango, lime, passionfruit, ice cream skim milk

Milk Shakes - Strawberry, Chocolate, Caramel Blue Heaven or Vanilla \$6
(Thick shakes available \$2)

Fizz and Juice - Fizz and Juices are available in the fridge

Milks - Soy, Lactose Free, Almond, Coconut, Oat + \$1



Sourdough toast with peanut butter, vegemite, jam or nuttella	\$6
Our favourite Fruit and Hazelnut Toast	\$6
Vegan sourdough crumpet with house made jam or local honey	\$6
Coconut Chia pudding with pomegranate-soaked pears, apple & rhubarb compote, coconut yoghurt with fresh fruit	\$12
Acai with house made gluten free granola, seasonal fruits, and coconut yoghurt (vegan friendly)	\$15
Two eggs on Panya sourdough either poached or fried (GF available)	\$11
Scrambled eggs with Panya sourdough (GF available)	\$13
Eggs Benny - house made hollandaise sauce, poached egg with your choice of spinach or ham served on a soy and linseed bagel	\$17
Asian Omelette - Asian greens, crispy shallots, chilli sesame Asian dressing	\$16
Nasi Goreng with chicken, bacon, bean sprouts, carrot, snow peas, spring onion, Chinese cabbage, crispy shallots and finished with a fried egg	\$17
Avo on sourdough with alfalfa, mint, peas, micro herb, toasted seeds, beetroot hummus, chilli oil Add a poached egg for an extra \$2.5 (GF available)	\$17
Roasted field mushrooms with thyme, roquette, sesame seeds, salsa verde & goats cheese on sourdough Add a poached egg for an extra \$2.5 (GF available)	\$18
Roasted Vegie Frittata served with a fresh side salad and house made relish	\$15
Bruschetta - Panya sourdough with basil infused cherry tomato, feta, chilli oil, poached egg	\$17
Vitabowl - Kale, hummus, quinoa, coli, broccoli, roasted seeds, beetroot pickle, poached egg	\$17
Waffle with caramel banana, maple syrup and ice cream	\$16
Bacon & egg roll with house-made tomato relish & aioli on a toasted milk bun (GF available)	\$14
Rockleigh Burgers - All served on a milk bun (GF available)	\$15
Beef - House made beef pattie, cheese, pickled cucumber, oak lettuce and Rockleigh special sauce	
Chicken - House marinated chicken tenders, cheese, pickled cucumber, oak lettuce and Rockleigh special sauce	

Mushroom - Roasted field mushrooms, goats cheese, rocket, aioli

Pork Cubano toastie with house pickles, mustard aioli, cheese on sourdough \$15

Pork and prawn spring rolls with mango and rocket salad served with Rockleigh's Asian sauce \$17

Ice cream sandwich, either M&M Oreo, peanut butter or Biscoff cookies with vanilla ice cream \$7

Kiddies

one egg, either poached OR fried on toast \$6

Waffle with Nutella \$6

Sides:

Bacon, herb chicken tenders or Pork fillet \$5.5

Avocado or garlic mushrooms \$5.5

Haloumi \$5.5

Roast tomato \$3.5

Gluten free bread \$2.5

House made tomato relish \$1.5

Goats Cheese \$3.5

Kale \$3.5

Beer and wine \$8 each

(available for diners after 10am)

Beers -

Black Hops India Pale Ale "Hornet" 6.0% ABV

Black Hops Pale Ale "Pale Ale" 4.8% ABV

Black Hops Mid Strength "Mid Strength Pale Ale" 3.5% ABV

Pure Blonde Organic Cider

Brookvale Union Vodka and Peach Iced Tea

Pick a Piccolo -

Brown Brothers Sparkling Moscato Rose

Brown Brothers Sparkling Moscato

Minchinbury Classic Brut

Yellowglen Sparkling Pink

Crafters Union Sauvignon Blanc

McGuigan Black Label Chardonnay

McGuigan Black Label Merlot

Linderman's Shiraz

Jacob's Creek Shiraz Cabernet

A 1.5% surcharge will apply to all card payments

15% surcharge on Sundays and Public Holidays