

Autumn Leaves



FOOD : COFFEE : LOCAL

TRY OUR

World Famous

BREAKFAST BURRITO

SERVING SINCE 2017

Enjoy our food, coffee and local vibes.
Scan the QR code on your table and place your order
using the app. Or approach the counter where one of our
crew members will assist you.



@autumnleavesmelbourne

www.autumnleavesmelbourne.com.au



@sycamoregrp

OUR CLASSICS

Pulled Pork Breakfast Burrito 20

Pulled birria pork, scrambled eggs, Mexican cheese, black beans, avocado, spinach w/ tomato pico de gallo & chipotle dipping sauce.

Chicken Breakfast Burrito 20

Marinated chicken, scrambled eggs, Mexican cheese, black beans, avocado, spinach w/ tomato pico de gallo & chipotle dipping sauce.

Chorizo Breakfast Burrito 20

Chunky chorizo, scrambled eggs, Mexican cheese, black beans, avocado, spinach w/ tomato pico de gallo & chipotle dipping sauce.

Tofu Breakfast Burrito 20

Golden tofu scramble, potatoes fry, black beans, avocado w/ tomato pico de gallo & birria sauce.



Birria Taco (GF) 8ea

Grilled taco, queso cheese, black beans, w/ corn salsa, corn chips & Birria dipping sauce.

Your choice of filling:

- Pulled Birria Pork
- Smoked Mushroom
- Marinated Chicken

Mix & match options.

TOAST +

Bakehouse 9

Laurent sourdough & condiment.
(V, GFO)

Eggs On Toast 15

Laurent sourdough & two eggs.
(V, GFO, VGO)

Co-Yo Toast 17

Coconut yoghurt, strawberries, honey, chia seeds mint on sourdough.
(VGO, GFO)

Chilli Scramble 17

Scrambled eggs, house made chilli oil, feta, pickled onion on sourdough.
(V, GFO)

Fruit Toast 11

w butter and house made jam.
(V)

Simple Avo 17

Laurent sourdough, avo, tomato, bagel seasoning and EVOO.
(VG, GFO)

Cheesy Scramble 17

Bistro eggs, Grana Padano and mixed herbs.
(V, GFO)



SIDES

Smashed Avocado 5.5

Breakfast Frites 5.5

Herb Mushrooms 5.5

Pulled Marinated Chicken 6

House Made Hash Browns 5.5

Wood Smoked Salmon 7

Chorizo 6

Grilled Tomatoes 5.5

Pulled Marinated Pork 6

Cypriot Haloumi 6

Clean and Green 5.5

Smokey Bacon 6

BREAKFAST PLATTERS

L.A. Breakfast 35

Double stack of pancakes, Butch sausage and egg and 2 crispy hash browns. w/ a mug of batch brew.

Platter for 2 65

4 eggs cooked to your choice, 4 sourdough slices and a choice of 6 sides with a selection of breakfast condiments and butter medallions. + Bottomless batch brew.

ALL DAY MENU

Stay Gold (VG) 21

Our famous açai smoothie bowl with coconut yoghurt, almond granola, topped with house-made peanut butter, seasonal berries, chia seeds & coconut flakes.

Melrose Av. (V) 23

Two poached eggs on sourdough, smashed avo, marinated feta, beetroot hommus, herb salad w/ everything bagel seasoning.

+ Smoked salmon 6

Butch Sausage & Egg (GFO) 22

Folded eggs, beef patty, special sauce, double american cheese on a toasted bun with a hash brown.

+ Smokey bacon 3.5

Vegan Breaky 24

Tofu scramble eggs, mushrooms, clean & green, avo, hash browns, grilled tomatoes, served with sour dough toast.

Eggs Benny 24

Poached eggs, BBQ pulled pork topped w/ chili miso hollandaise, fresh slaw and bacon dust on turkish bread.

Alt: Swap BBQ pulled pork for wood smoked salmon.

The Angeleno (V,GFO) 23

Grilled haloumi toastie filled with herb mushrooms, blackbean truffle aioli & rocket, topped with a fried egg & pickles.

Meadows Breaky (GFO) 27

Poached eggs, smokey bacon, roast tomatoes, chorizo, Clean & Green with a hash brown on sourdough.

Bowl of French Fries 10

Fries w/ tomato ketchup.



Hotel Caesar Salad 25

Romaine lettuce, house made Caesar dressing, crispy fried chicken, parmesan cheese, dehydrated egg yolk, bacon crisps and croutons.

Burrito Bowl (GF, VGO) 23

Cali red rice, black beans, cabbage, jalapeño, fresh guacamole, shaved lettuce, fresh slaw, chipotle mayo & corn chips.

+ marinated chicken 6

+ poached egg 3.5

HHC Burger 24

Crispy fried chicken coted in hot honey sauce, coleslaw, cheese in a milk bun served with chip and side sauce.

+ Crispy maple bacon 3.5

Alt: Swap Hot Honey for Southern Fried Chicken.

Cubano Echo Park (GFO) 24

Ancho pulled pork & leg ham toastie w/ cheddar cheese, BBQ sauce, pickles & chips.

(VG) Vegan, (VGO) Vegan Option
(GF) Gluten Free, (GFO) Gluten Free Option
(V) Vegetarian, (N) Contains Nuts.

(Alt) Alternative Option

10% weekend service charge.

15% public holiday service charge.

If you have any dietary requirements speak to your server before ordering as not all ingredients are listed.

PANCAKES

American 18

American triple stack pancakes with butter medallion & maple syrup.

Sweet 23

American triple stack pancakes with berries, ice-cream, butter medallion & maple syrup.

Savoury 23

American triple stack pancakes with fried eggs, crispy maple bacon, butter medallion & maple syrup.

Add on

Extra stack or Ice Cream or Berries or Nutella **3.5ea**



Honey Hot Chicken or Smokey Maple Bacon **6ea**

LITTLE ONES

Nutella Soldiers 8

Cheesy Fingers 8

Bacon & Egg On Toast 12

Smashed Avo 12
w/ Poached Egg

Triple Pikelets 15
w/ Ice Cream & Strawberries

Acai bowl 15
Acai w/ Nutella & strawberries

Cheeseburger & Fries 12

Chicken Tenders & Fries 12
Grilled Or Fried

Kids Fries 8

Milkshakes (8 oz.) 6.5
Chocolate, Strawberry, Caramel, Vanilla, Banana

OJ (8 oz.) 6.5

Babyccino 1.5

FROM THE CABINET

House Croissant 16

Scrambled eggs, bacon, aioli, spinach, tomato & cheese in a croissant.

Chicken Chipotle 16

Turkish roll, crumbed chicken, chipotle mayo, fresh slaw, spinach & cheese.

Fried Eggplant (V) 16

Turkish roll, fried eggplant, tomato relish & birria sauce, spinach, cheese & pesto.

Chicken & Avo 16

Baguette, poached chicken, mayonnaise, avocado, cheese, rocket & bagel seasoning.

Salad Roll 16

Cucumber, cheese, carrot, tomato, pickled onions & green goddess dressing.

Cali Melts 16

Our Quesadilla.
- Chicken & corn
- Mushroom & spinach (vg)

COFFEE

Black	From 4
Rotating Single Origin	
Milk	5
Orthodox blend	
Soy, Almond, Oat, Lactose Free +1	
Batch Brew	5
On Rotation	
Bottomless Batch Brew	8.5
Chai Latte	6
Matcha/Beetroot Latte	6
Hot Chocolate	5
Iced Latte/Iced Mocha	6.5
Iced Long Black/Iced Filter	6
Iced Coffee/Iced Chocolate	8.5
Add	
Extra Shot +0.5	
Caramel, Vanilla +0.5	

TEA

English Breakfast, Earl Grey, Green, Lemongrass & Ginger.	5.5
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DINE IN & TAKEAWAY

COFFEE

SOLD HERE

Signature DRINKS

Lavender Latte	6
Smooth & velvety tones to calm the mind.	
Cold Brew Iced Latte	7.5
Cold brew, vanilla and milk over ice.	
Iced Caramel Cold Brew	7.5
Our go to black iced coffee drink.	
Iced Vanilla Matcha Latte	8
Born in L.A...	
Strawberry Matcha	8
Our classic matcha with a strawberry twist.	
Shaken Iced Lavender Latte	8
Not looking for coffee... try this!	
Cinnamon Iced Chai	8
Infused & served over ice and dusted with cinnamon sugar.	

Coolers REFRESHING SODAS

Arnold Palmer	8.5
Peach iced tea, lemon juice & soda.	
Bee's Knees	8.5
Lychee, bitters, lemon & soda.	
Paloma	8.5
Berries, lime & soda.	

SODAS

Coke	4.5
Coke No Sugar	
Sprite	
Sparkling Mineral	4.5
Water Range	

BOOZE

Rotating Beers (ask our crew)	9
Sauvignon Blanc	10/40
Cabernet Merlot	10/40
Rosé	10/40
Prosecco	10/40
+ Make it a Mimosa	3
Aperol Spritz	16
Espresso Martini	20
Margarita	20

Ask our crew for all other cocktail & spirit options.

Functions AND CATERING

Looking for a venue or need us to cater an event?

Birthday parties, corporate functions, weddings and more.

Check out
sycamoregroup.com.au

Mr Walker's JUICES

Green Street	9.5
Apple, pear, banana, passionfruit, kale, lemon & spirulina.	
Summer Jam	9.5
Mango, aussie pear, pineapple, orange, apple & passionfruit.	
OJ	9.5
100% Australian Orange juice.	

SMOOTHIES & SHAKES

Passiona (VG)	11
Blueberries, raspberries, blackberries, redcurrants, orange juice, passionfruit.	
Breakfast Club (N)	11
Banana, granola, honey, vanilla ice-cream & cows milk + Espresso shot 1.5 + Protein 1.5	
Venice Beach (N)	11
Mixed berries, banana, oats, chia seeds, peanut butter, almond milk + Espresso shot 1.5 + Protein 1.5	
Milkshakes	9
Chocolate, Strawberry, Caramel, Vanilla, Banana	

Leave us a 5 star
Google Review

★★★★★

