



lee and me

lunch
11.30 - 3.00

Marinated feta and olives w sourdough	8.0
Share plate a selection of roasted vegetables, meats, olives and cheese w sourdough	14.0
Handcut chips w aioli	7.0
Soup of the day w organic spelt	9.5
Mixed leaf salad w roasted tomato, parmesan, crispy prosciutto and basil balsamic Add chicken or roasted vegetables	11.0 4.0
Bruschetta avocado, roasted tomato and lemon feta on toasted sour dough w balsamic reduction	9.5
Goulash pie Hungarian style pie served w ricotta garlic mash and broccolini	14.5
Hamburger fresh tomato, lettuce and caramelised onion, w beetroot relish, gruyere and housemade ketchup. topped off with a gerkin and served w handcut chips	14.0
Slow roasted pork belly roll w apple chutney, roast tomato, mixed leaves and chive sour cream on a sourdough roll	13.0
Cajun chicken wrap w mixed leaves, fresh tomato, swiss cheese, tzatziki and handcut chips	12.5
Pizza of roasted tomato, olives, basil and feta on an organic sourdough base	16.0
Lamb skewer lamb rump w roasted vegetables, field mushroom and rocket pesto	18.0
Thai fish cakes w handcut chips, mixed leaf salad and lemon mayo	16.0
Breakfast still available	
Big breakfast fried eggs, grilled bacon, roast tomatoes, mushrooms, fried chats and chipolatas on turkish	15.5
Sweetcorn fritters served with poached eggs and tomato jam	12.5
The roll bacon, baby spinach, avocado and a scrambled egg w gruyere cheese and house made ketchup on a damper roll	11.0
Raspberry hotcakes served with sweet ricotta and maple	13.0

please ask us if you have dietary requirements and we will do our best to accommodate your needs. 10% surcharge on public holidays. no smoking. byo wine only. corkage \$2.5 per person. cakeage \$1.0 per person. sorry we do not split bills. www.leeandme.com.au 42440695 boutique upstairs