

2 Left Sisters

HOT DRINKS

Kelter coffee	\$4
Latte, cappuccino, flat white, long black, long macchiato, espresso	
Hot chocolate	\$4.5
Mocha	\$5
Spiced chai	\$4.5
Wet Chai	\$5
Dirty Chai	\$5

COLD DRINKS

Milkshakes	\$8
Thick-shakes	\$9
Chocolate, Strawberry, Vanilla, Caramel or Mocha	
Iced latte	\$5
Iced coffee	\$8.5
Iced chocolate	\$8.5

EXTRAS

Mug	.70
Extra shot	.70
Happy happy happy soy boy	.70
Milk LAB almond	.70
Milk LAB lactose	.70
Oat milk	.70
Vanilla, caramel, hazelnut syrup	\$1

SMOOTHIES

Mango Smoothie: mango, banana, coconut yoghurt & coconut water	\$9.9
Mixed Berry Smoothie: blueberries, raspberries, strawberries, banana, ice cream & milk	\$9.9
Green Smoothie: Spinach, banana, kiwi fruit & apple juice	
Breaky Smoothie: banana, dates, peanut butter, ice & Almond milk	\$9.9
Add plant based protein	\$1.5
Add espresso shot	\$1

TEA

English Breakfast	\$4.5
Earl Grey	
Green Tea	
Peppermint	
Lemongrass & Ginger	

DID YOU KNOW?

We do Functions

We do corporate Catering

We do catering for private functions

We also have drive through cafe

Ask one of our friendly staff for more information

JUICES

Pine Lime: apple, pineapple w/ lime and coconut water	\$8.9
Rebel: beetroot, carrot, apple, lemon & ginger	\$8.9
Simply Green: Cucmber, spinach, celery, apple & mint	\$8.9
Green Apple Juice: fresh green apples	\$8.9
Orange Juice: fresh oranges	\$8.9

DIETARY REQUIREMENTS

Ingredients are sourced as gluten free however due to the kitchen environment, we advise that there may be traces and recommend dishes are low gluten. our fryers are dedicated to low gluten dishes utilizing only gluten free flour products. that you please make our staff aware of all allergies and intolerances.

as we take all very seriously

(LG) Low gluten (V) Vegan (F) Fructose free



@2leftsisters



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BREAKY

Nasi Goreng: Our house made nasi paste, sautéed onion, garlic, chilli & a few secret spices w/ chicken, coriander, toasted **peanuts** topped w/ a fried egg & spring onions. (Spicy) (LG) \$16.5

Eggs Benne: Fresh spinach topped with poached eggs your choice of protein and house made hollandaise sauce on sourdough. Your choice of :

Ham

Bacon

Add smoked salmon \$2.5

Smashed Avo: On soy and quinoa w/ pesto, whipped feta, pomegranate seeds & dukkha. Add Poached egg \$2
Add bacon \$5

Berry bliss Pancakes: Triple stack topped w/ vanilla ice cream, berry coulis & honeycomb \$17.5

Canadian Pancakes: Two fluffy pancakes topped w/ maple butter, crispy bacon, maple syrup & a fried egg. \$18.9

Granola: House made served w/ coconut yoghurt & poached fruit. (LG) (V) \$16.5

Burrito: Scrambled eggs, chorizo, black beans, corn, cheddar & chipotle mayo toasted in tortilla w smashed avo. 🌶️ \$19.9

Date & apricot loaf: Toasted w/ butter & your choice of condiments \$8.5

Toast: Sourdough w/ your choice of condiments \$7.5

Two Free range eggs poached or fried \$12
Scrambled \$13
Chilli Scramble 🌶️ \$14.5

Served on your choice of sourdough or Soy and quinoa

MAKE YOUR OWN

- House Relish \$2
- Hashbrown \$2
- Egg \$2
- Roast tomato \$3
- Hollandaise \$3
- Corn fritter \$3
- Mushroom \$3.5
- Whipped feta \$4
- Spinach \$4
- Avocado \$4.5
- Bacon \$5
- Chorizo \$5
- Gluten free bread \$5
- Smoked salmon \$6.5

BURGERS

Breaky Burger: Bacon, fried egg, house made relish, avo, hashbrown & cheddar Add Beef patty \$17.9
\$4

Crispy Chicken Burger: Slaw, spiced mayo and cheddar cheese w/ chips \$25
Add Bacon \$2.5
Add Egg \$2

Pulled Pork Burger: Slow cooked pork, slaw, pickles & chipotle mayo, salsa verde w/ chips 🌶️ \$25
Add Bacon \$2.5
Add Egg \$2
Add Cheese \$1

Double cheese burger: Two patties, lettuce, tomato, pickles, cheddar cheese & house burger sauce w/ chips \$25
Add Egg \$2
Add Bacon \$2.5
Add Patty \$4

Bowl of fat chips: w/ tomato sauce (LG) \$9

BOWLS

Falafel: Quinoa tabouli, house made falafels & turmeric hummus. (LG) (V) \$19
Add Egg \$2
Add Bacon \$2.5
Add Chicken \$4

Buddha: Slaw & roquette salad, house dressing, roasted cauliflower, roasted sweet potato, chickpeas, smashed avo served w/ a turmeric hummus. (LG) (V) (F) \$20.9
Add Egg \$2
Add Bacon \$2.5
Add Salmon \$6.5
Add Chicken \$4

Zucchini & Corn fritters: w/ turmeric hummus & roquette salad. (LG) (V) (F) \$18
Add Egg \$2
Add Bacon \$2.5
Add Salmon \$6.5

TACOS

Breakfast Tacos: Corn tortillas, Chilli scramble, crispy bacon, avocado salsa & coriander (2) (GF) \$16.5

Add Extra Taco \$7

Pulled Pork Tacos: Corn tortillas, spiced pulled pork, slaw, chipotle mayo, salsa verde & coriander (2) 🌶️ (GF) \$22

Add extra taco \$8

Chicken Tacos: Corn tortillas, crispy chicken, chipotle mayo, slaw, avocado salsa & coriander (2) \$22

Add extra taco \$8