

LIGHT YEARS

ALL DAY MENU

Toasts with preserves & whipped butter	9
Sourdough (VG) / Multigrain (VG)	
Raisin brioche toast	+0.5
Gluten-free buckwheat & chia toast (VG)	+2
house raspberry jam	
peanut butter / vegemite / nutella	
Bircher muesli (VG)	18
soaked overnight oats, house granola with seasonal fruits, nuts, seeds and organic coyo coconut yoghurt	
Belgian waffle	21
with blueberry compote, fresh fruits, vanilla ice cream and pure maple syrup	
+ bacon (GF)	+6
+ Signature candied bacon	+8
Smashed avocado toast	21
one poached egg, basil pesto, Yarra Valley Persian feta, salad with house dressing and dukkah on multigrain toasts (GF +2)	
+ bacon (GF) / haloumi	+6
+ NZ smoked salmon	+7
Candied bacon toast	25
signature honey candied bacon, smashed avocado, one poached egg, house hummus, pickled red onion and dukkah on multigrain toasts (GF +2) (VG option 19)	
Chili scrambled eggs (V)	23
with smoked beetroot, roasted salsa roja, coriander aioli on multigrain toasts (GF +2) (Croissant +2)	
LY big brekkie	25
two poached eggs, bacon, Angus beef sausage, tomato relish, roasted mushrooms, hash brown and sourdough (GF +2)	
LY vegetarian big brekkie (V)	25
two poached eggs, smashed avocado, roasted tomato, mushrooms, leaves, hash brown and sourdough (GF +2)	

Chorizo baked egg	24
one baked egg, green olive ragu, braised pearl cous cous, persian feta, chives, spinach, chimichurri and multigrain toasts	
+ one free range baked egg	+2.5
Tripple cheese potato croquette (V)	23
one poached egg, crispy kale, cherry tomato sweet corn salsa, parsley, manchego and chermoula	
Pork belly benedict	24
two poached eggs, slow cooked pork belly, spinach, apple, house bbq sauce, house maple hollandaise on english muffin	
Smoked salmon benedict	25
two poached eggs, NZ smoked salmon, smashed avocado, crispy capers, dill, leaves and house maple hollandaise on bagel	
LY chicken burger	24
spiced chicken maryland, cabbage slaw, chipotle mayo in sesame brioche bun, with rosemary salt French fries	
+ 1pc bacon / fried egg	+2.5
French fries with rosemary salt & tomato sauce	10
chipotle mayo / garlic aioli / coriander aioli	+1

KID's (under 12)

Kid's bircher (VG)	11
soaked overnight oats, apricot, currant, desiccated coconut, slivered almond and shredded apple	
Kid's Belgian waffle	13
strawberry, pure maple syrup and vanilla ice cream	
Kid's chicken burger	13
spiced chicken maryland, American cheese, aioli in sesame brioche bun, french fries and tomato sauce	

Eggs your way on toast	13
sourdough (VG) / multigrain (VG)	
GF buckwheat & chia toast (VG)	+2
poached / fried	
scrambled	+2
EXTRAS	
Crunchy chili oil	1
Replace with GF toast (VG)	2
Extra toast sourdough / multigrain (VG)	2
Tomato relish / Dukkah	2
Hash brown (1 pc)	3
Extra GF toast (VG) / Raisin brioche toast	3
Extra egg / House maple hollandaise	3
Yarra Valley Persian feta	4
Roasted tomato / Crispy kale	5
Roasted mushrooms / Spinach	5
Half avocado / Smashed avocado	5
Bacon (GF) / Angus beef sausage	6
Side scrambled eggs / Haloumi	6
NZ Smoked salmon	7
Signature candied bacon	8

(V): Vegetarian (VG): Vegan (GF): Gluten-free

! FOOD ALLERGY WARNING !

Please be advised that our food may have come in contact or contain nuts, soy, milk, eggs, wheat, shellfish or fish. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies.

Instagram @lightyearscafe
tag #lightyearscafe to share your experience

Weekend Surcharge 10%
NO SPLIT BILLS



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COFFEE

Black - Dukes espresso blend	4.5
White - Dukes market blend	4.5
100% ORGANIC ARABICA COFFEE BEANS	
large / extra shot / decaf / vanilla syrup	+0.5
bonsoy / lactose-free milk	+1
almond milk / oatmilk	+1
Mocha	5
Batch brewed filter	5.5
Pour over	7.5

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ICED COFFEE

Iced latte	5.5
Iced long black	5.5
Cold brew featured single origin	5.5
Iced coffee / mocha with vanilla ice-cream	7.5
Affogato	5
+ extra ice-cream	+2

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NON-COFFEE

Chai latte	hot 5.5 / iced 7
Hot chocolate	hot 5 / iced 7.5
Matcha latte	hot 5.5 / iced 7
Black sesame latte (VG)	6
soy bean, charcoal powder, oat milk	
Turmeric latte	5

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ORGANIC ARTISAN TEA

English breakfast / Earl grey	5
Lemongrass & ginger / Chamomile	
China Sencha / Peppermint	

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JUICE

Wild Organic OJ	8
Wild Organic apple & guava	8
Wild Organic lean & green	8

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SMOOTHIE

Chocolate peanut butter	11
Banana, chocolate, peanut butter, raw organic mesquite powder and strawberry wafer roll	
Very berry (GF)	11
Mixed berry, honey, protein powder and coconut milk	
Go green (VG)	11
Mango, spinach, kale, vanilla protein powder, coconut milk, dates, goji berry and coconut flakes	

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MILKSHAKE

Strawberry milkshake	9.5
Chocolate milkshake	9.5
Vanilla milkshake	9.5
Coffee milkshake	9.5

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BOTTLED DRINKS

Liberty kombucha	5.5
Pomegranate / Kakadu plum + ginger	
Hepburn organics	5.5
apple / blood orange / pink grapefruit	
Coca-cola / Coca-cola Zero	glass bottle / 5
Antipodes sparkling water	500ml / 6
	1000ml / 9
Antipodes still water	500ml / 5.5



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COCKTAILS

Mimosa	16
Brown Brothers Prosecco, orange juice	
Aperol Spritz	16
Brown Brothers Prosecco and soda	
Espresso martini	18
Dukes espresso, vodka, kahlua	

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BEERS

furphy crisp lager	8
Burleigh brewing co big head no carb beer	9
Mountain goat organic steam ale	9
Stone & Wood Pacific ale	9

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SPARKLING

Yellowglen Yellow Sparkling white 200ml	9
Yellowglen Pink Sparkling rosé 200ml	9
Brown Brothers Prosecco 200ml	12
Villa Fresco Frizzante King Valley Vic 750ml	40

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WINE

Minchinbury Chardonnay 2021 187ml	9
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