



LITTLE GIANT


- ROASTERS -

**WELCOME TO LITTLE GIANT ROASTERS
COFFEE HOUSE**

From 6:30am (weekends 7am) till 4:30pm



Please like us & follow us on Facebook and Instagram

 @littlegiantroasters

 facebook.com/littlegiantroasters

COFFEE

There are many ways to experience coffee here at Little Giant Roasters.
The information below should assist you in discovering what best suits you.

MILK BASED

Cup 4 Mug 5

CAPPUCCINO/ LATTE/ FLAT WHITE

We offer the Little Giant blend coffee especially suited for milk-based:

We roast our own beans to ensure each cup of coffee is brewed to perfection.

Little Giant blend was created to be a traditional style milk coffee. It is a bold, full-bodied 'comfort' coffee with flavours of *chocolate fudge, caramel, citrus orange*. Offers a rich aroma, *hint of sweet citrus notes* and a *creamy texture*.

ICED LATTE

Espresso with milk served on ice.

LITTLE GIANT ICED LATTE 5.5 / 6.5

WONDERLAND ICED LATTE 7

Watermelon, sweet & acidity balanced.

COFFEE ALTERNATIVES

MASALA SOY CHAI LATTE 5.5

Hand-made, raw, honey soaked 8 spices blend brewed with soy milk.

MATCHA LATTE / SAKURA LATTE

Cup 4.5 Mug 5.5

MOCHA

Cup 4.5 Mug 5.5

HOT CHOCOLATE

Made with Nomad Chocolate's single origin 45% dark chocolate from West Africa.

Cup 4 Mug 5

BLACK

These espresso-based coffees are served without the addition of milk.

For these coffees, we use Single Origin Coffee roasted for espresso.

Note: our single origin changes regularly, so that you, the customer, can get a diverse coffee experience. Ask one of our friendly staff to see whats on offer single origin.

ESPRESSO 3.8

LONG BLACK

Cup 4 Mug 5

ICED LONG BLACK 5.5 / 6.5

FILTER

There are more ways of brewing coffee than an espresso machine. Filter coffee is coffee that has been strained through a filter resulting in a lighter cleaner extraction. **We use Single Origin coffee specially roasted for filter coffee for this brew method.**

HAND BREW 8

Barista's choice as to hand brew what best represents the current coffee.

COLD BREW 6.5

Chilled coffee made from grounds that have been steeped in room-temperature or cold water for several hours.

BATCH BREW 4 / 5 / 6

SPECIAL MOCKTAIL

From 7:00am till 4:30pm

MORNING SUNBURST

9.5

Blood orange, passionfruit, lemon, soda water, with fresh pomegranate.

MISS PINEAPPLE

10

Pineapple, homemade sweet and sour lemonade, soda water, with lemon.

ROSE IN WONDERLAND

10

Rose sparkling, watermelon juice, soda water, with edible rosebuds.

COCONUT MOJITO

9.5

Coconut milk, lime juice, mint, flakey sea salt with lemon.

REFRESHING SIGNATURE

From 7:00am till 4:30pm

ORANGE YAKULT

10

Orange, coconut water, yakult.

GREEN CHIA

10

Apple, cucumber, kale, coconut water, chia seed.

CARROTY PASSION

10

Carrot, orange, pineapple, passionfruit cubes.

PINK SAKURA

10

Watermelon, sakura, rosebuds.

DRINKS

From 6:30am till 4:30pm

ORGANIC TEA

5.5

English Breakfast / Earl Grey /
Green / Peppermint / Lemongrass
and Ginger / Chamomile

BOTTLE Still/ Sparkling Water 4.5

ICED

7

Iced Coffee
Iced Chocolate
Iced Mocha +0.5
Iced Matcha Latte +0.5

FRESHLY PRESSED JUICES

8.5

Kids 5.5

THE INVINCIBLE

Carrot, orange, beetroot, ginger.

CITRUS FRUIT

Orange, lemon, apple, lime.

DAILY REFRESH

Orange, watermelon, mint.

GREEN GIANT

Kale, cucumber, apple, lemon, ginger.

PINEAPPLE SMITH

9

Kids 6

Pineapple, granny smith apple, ginger.

MILKSHAKE or THICKSHAKE

8

Kids 5

Dark Chocolate
Salted Caramel
French Vanilla

SMOOTHIE

8.5

Kids 5.5

BERRY BOOSTER

Mixed berries, vanilla bean ice cream,
honey, coconut flakes, milk.

BANANA BANG

Banana, salted caramel syrup, vanilla
bean ice cream, milk.

PROTEIN PUNCH

Mixed berries, banana, honey, vanilla
bean ice cream, whey protein, milk.

MANGO OATS DF

9

Kids 6

Mango, passionfruit, banana, rolled
oats, oat milk.

ACAI ACTION DF

11.5

Kids 8.5

Acai puree, mixed berries, banana,
honey, chia seed, mint, coconut
flakes, coconut milk.

CHEF'S SPECIAL

From 7:00am till 3:00pm (Weekends till 3:30pm)

OMELETTE KING CRAB CROISSANT

27

Alaskan king crab omelet, spinach, balsamic glaze with chef special raspberry mustard sauce, serving with asparagus and fish roe on our freshly baked french croissant.

SOUTHERN CHICKEN WAFFLE

25

Fluffy belgian waffle, serve the southern fried chicken, bacon, finished with cinnamon poached pear and chopped parsley, side of chef made honey pepper sauce.

LAMB KEBAB WITH ROASTED VEGETABLES GF-O

26

Oregano & spiced lamb kebab, served with tortilla, chef's tzatziki sauce, fresh tomato salsa, roasted seasonal vegetables and a bite of chips.



+ Extra side, please check on Side Choice page.

V: Vegetarian

VE: Vegan

GF: Gluten Free

V-O: Vegetarian Option

VE-O: Vegan Option

GF-O: Gluten Free Option

Please advise our staff with any dietary / allergy requirements.

Alterations may not be accepted during busy periods.

GF-O request may cause extra \$1.5 charge for GF sourdough.

Please order at the counter, if you want to split the bill.

ALL DAY SALAD

From 7:00am till 3:00pm (Weekends till 3:30pm)

GREEN BOWL V, VE-O, GF

19

Asparagus, broccolini, green beans, quinoa, rocket, mint, pomegranate, avocado, lemon with soft boiled egg.

add extra poached chicken **5** / smoked salmon **5** / grilled king prawn **12**

MR. PORK BOWL GF

21

6 hours' slow-cooked Texas style pulled pork, with apple slaw, shredded kale, housemade miso dressing, black sesame seed and pine nuts.

BUFFALO PROSCIUTTO SALAD GF

23

Buffalo cheese, prosciutto, cherry tomato, tomato, seasonal persimmon / peach, rocket, finish by the house made lemon dressing and crispy quinoa.

SIGNATURE SWEET

From 7:00am till 3:00pm (Weekends till 3:30pm)

LGR ACAI BOWL V, VE-O, GF, DF

21

Acai berry sorbet, served with seasonal fruits, granola & coconut yogurt.

IT'S PANCAKE TIME V

21

Ricotta cheese pancakes, chef's special mascarpone, mixed fruits, fairy floss & cookie, with side of maple syrup.

add extra vanilla ice cream **2** / maple bacon **5**

BREAKFAST

From 7:00am till 2:00pm (Weekends till 3:00pm)

- TATER BENNY** V-O, GF | SIGNATURE **21**
Two house crisp potato rösti, beetroot hummus, poached eggs, hollandaise sauce, spinach, pomegranate **with your choice of** bacon / halloumi / ham / smoked salmon / chipolata OR Alaskan king crab **7**.
- SWEET CORN FRITTER** V-O, GF **20**
Stack of two fritters with bacon, smashed avocado, poached egg topped with pesto rocket, tomato salsa and balsamic glaze.
- LGR GIANT BREKKIE PLATES** GF-O **25**
Bacon, chipolata, smoked salmon, thyme roasted mushroom, roasted tomato, avocado, sautéed kale, toast, poached / fried / scrambled eggs.
- NOURISHING BOWL** V, VE-O, GF **21**
Roasted pumpkin, poached egg, sautéed kale, roasted turmeric cauliflower, crisp potato rösti with beetroot hummus and poppy seeds.
VE Thyme roasted mushroom & avocado instead of poached egg & rösti.
add extra halloumi cheese **5** / grilled chicken **7**
- CAPRESE AVO 2.0** V, GF-O **18**
Two slices toast with smashed avocado, cherry tomato, danish fetta cheese, quinoa and a drizzle of basil pesto.
add extra two poached eggs **5**
- GRANDMA'S MUSHROOM GARDEN** V, GF-O **20**
Two slices sourdough, pumpkin, garlic, serve the sautéed kale and truffle pâté mixed mushrooms, pine puts.
add extra two poached eggs **5** / pulled pork **8** / Alaskan king crab **12**
- TWO SLICES TOAST** GF-O **8**
White sourdough / soy linseed sourdough / gluten free / six fruit toast with your choice of condiment (butter / peanut butter / jam / nutella / vegemite).
add extra eggs your way: poached / fried / scrambled **5**

+ Extra side, please check on Side Choice page.

LUNCH

From 10:00am till 3:00pm (Weekends till 3:30pm)

CHILLI KING PRAWN LINGUINE	25
King prawn with chilli, garlic, rocket, sun-dried tomato, parsley and side of lemon wedge.	
ALASKAN KING CRAB PASTA	25
Alaskan king crab meat cooked in light white sauce, with garlic, lemon, chilli flakes, parsley, parmesan cheese & lemon zest.	
KOREAN BIBIMBAP V-O	24
Brown rice bowl with kimchi, thyme roasted mushroom, grilled green beans, sautéed spinach, fried egg, sesame seed with your choice of grilled chicken / smoked salmon / halloumi cheese OR sirloin steak 8 .	
OPEN SIRLOIN STEAK SANDWICH GF-O	26
220gm sirloin steak with cheddar, baby cos lettuce, caramelized onion, gherkin on soy linseed sourdough, side mushroom sauce, chips.	
SOUTHERN FRIED CHICKEN BURGER GF-O	19
Chef recipe gluten free southern fried chicken, sliced pineapple, lettuce, slaw, chipotle mayo on milk brioche bun, served with chips.	
PULLED PORK NACHOS GF	20
6 hours' slow-cooked Texas style BBQ pulled pork, avocado, tomato salsa, pomegranate, liquid cheese, parsley, gherkin, serve with greek yogurt and corn chip nachos.	
LGR'S CHEESY BEEF BURGER GF-O	22
House beef patty with cheddar cheese, baby cos lettuce, caramelized onions, tomato, maple bacon, spicy mayo on charcoal bun, served with chips. add extra beef patty 5	
HALLOUMI BURGER V, GF-O	21
Grilled halloumi cheese, thyme roasted mushroom, beetroot, spinach, smashed avocado, aioli in charcoal bun, served with chips.	

+ Extra side, please check on Side Choice page.

ALL DAY SNACK / KIDS MENU

From 7:00am till 3:00pm (Weekends till 3:30pm)

BACON N EGG BURGER GF-O	12
Fried egg, bacon, smashed avocado, caramelized onion, tomato relish, green rocket on milk brioche bun.	
add extra chips 5 / hash brown 5	
BEST CROISSANT V-O	10
House baked croissant, hash brown, bacon, cheese, baby cos lettuce.	
BELGIAN WAFFLE V	15
Waffle stack with fruit, nutella, vanilla ice cream.	
add extra whipped cream 2	
GRILLED CHICKEN BROWN RICE BOWL	14
Grilled chicken breast, serving with brown rice, cherry tomato & avocado.	
add extra housemade miso dressing 2	
SALMON POKE BOWL	18
Grilled 100gm salmon fillet, serving with brown rice, brocolini & avocado.	
add extra housemade miso dressing 2	
AUSSIE HAMBURGER GF-O	16
Housemade beef patty, sliced beetroot, cheddar cheese, baby cos lettuce, gherkin & aioli sauce on milk brioche bun, served with chips.	
HAPPY PLATTER	15
Chicken nuggets, halloumi sticks, served with chips, side chilli mayo and tomato sauce.	
BOWL OF CHIPS	8
Lightly seasoned with sea salt & parsley, serve aioli sauce.	

+ Extra side, please check on Side Choice page.

SIDE CHOICE

CREATE YOUR POKE BOWL

From 7:00am till 3:00pm (Weekends till 3:30pm)

+ EXTRA SIDE, PLEASE INFORM OUR STAFF

Extra Two Eggs (Poached, Fried, Scrambled)	5
House-made Rösti Potato / Sweet Corn Fritter	6
Extra Two Slices of Toast / Corn Chip Nachos	4
Waffle	7
Side Salad / Side Chips / Hash Brown	5
Quinoa/ Brown Rice / Feta Cheese	3
Fresh Sliced Tomato / Cherry Tomato / Kimchi	3
Avocado / Roasted Tomato / Thyme Mushroom / Mixed Mushroom / Sautéed Spinach / Sautéed Kale / Turmeric Cauliflower / Beetroot Hummus	4.5
Bacon / Chipolata / Poached Chicken	5
Halloumi Cheese / Smoked Salmon	5
Grilled Chicken Breast	7
Chef Recipe Slow-cook Pulled Pork	8
Grilled 100gm Salmon Fillet	11
Grilled King Prawn / Alaskan King Crab	12
Grilled 230gm Sirloin Steak	15

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WELCOME TO LITTLE GIANT ROASTERS COFFEE HOUSE

Now, we invite you to immerse yourself by visiting our world of "The Giants Coffee Group". The Giants Coffee Group is a community cafe group operating several cafes in New South Wales, Australia.

We specialised at specialty coffee and modern Australian brunch. We are dedicated to sourcing only the finest ingredients, cherishing authentic producers, and masterfully roasting our own beans in-house to ensure that each cup of coffee is an impeccable work of art.

Our commitment extends beyond exceptional flavours, it encompasses our love for serving communities. With every sip, we pour our hearts into creating an experience that resonates with warmth and passion from our team. Whether you seek a moment of bliss, a short escape from your morning, or need a sanctuary to enjoy a nice hot coffee or meal, we are here with you.



SCAN ME
step into our world

thegiantsgroup.com.au

LITTLE GIANT ROASTERS COFFEE HOUSE

525 Willoughby Rd,
Willoughby NSW 2068

SALVAGE SPECIALTY COFFEE (ARTARMON)

5 Wilkes Ave, Artarmon
NSW 2064

SALVAGE SPECIALTY COFFEE (CHATSWOOD)

Shop 2 / 809-811 Pacific
Hwy, Chatswood NSW 2067