

15% Surcharge Applies on All Public Holidays Monday & Friday

BREAKFAST MENU

Strictly from 7 am - 11.15 am Only

Eggs and Sourdough Toast (V, GFO) \$15

2 Eggs cooked your way on Sourdough Toast. Served with a side of Barbecue Sauce.

Add: Bacon, Chorizo or Smoked Salmon + \$5.50, Avocado, Tomato, Spinach, Mushrooms or Baked Potatoes + \$4.50

Grand Breakfast (GFO) \$30

2 Eggs cooked your way, Bacon, Chorizo, Mushrooms, Baked Potatoes, Grilled Tomatoes and Fresh Baby Spinach. Served with a Homemade Croissant.

Add: Avocado, + \$4.50 Hollandaise + \$3

Smashed Avocado (V, VGO, GFO, NUTS) \$22

Smashed Avocado, Cherry Tomatoes, Creamed Feta, Green Pesto, Pine Nuts, Radish and Balsamic Glaze. Served on Sourdough Toast.

Add: Egg + \$3, Tomato or Mushrooms + \$4.50, Bacon or Smoked Salmon + \$5.50

Mighty Bacon and Egg Sandwich \$19

2 Fried Eggs, Bacon, Cheese, and Barbecue Sauce in between Turkish Bread.

Add: Avocado, Mushrooms or Baked Potatoes + \$4.50

Ham and Cheese Croissant \$12

Homemade Croissant Layered with Melted Ham and Cheese.

Add: Fried Egg \$3, Tomato or Avocado + \$4.50

Croissant Hollandaise \$24

Homemade Croissant with Hollandaise. Served with 2 Poached Eggs & Fresh Baby Spinach.

Choose: Bacon, Smoked Salmon, or Grilled Mushrooms.

French Pig in a Pond \$24

A Pastry Croissant Nest base filled with Bechamel, Crispy Bacon and topped with a Poached Egg and a drizzle of Hollandaise on a bed of Baby Spinach.

Add: Avocado or Mushrooms + \$4.50

Classic French Omelette (GFO, VO) \$22/\$24

Creamy, Buttery, Fluffy Egg French Omelette. Served with Sourdough Toast.

Choose: Ham & Cheese or Tomato & Cheese \$22 or Smoked Salmon & Creamed Feta \$24

Add: Avocado + \$4.50 or Bacon + \$5.50

Champignon Eggs Benedict (GFO, V) \$24

2 Poached Eggs, Mushrooms, Baby Spinach On Sourdough Toast.

Topped with Hollandaise and Fried Onion

Add: Bacon or Smoked Salmon \$5.50

Seasonal Fruit Crêpe (V) \$19

2 Crepes, Served with Seasonal Fruit, Maple Syrup & Vanilla Ice-Cream.

Add: Cream + \$3

Pain Perdu French Toast (V) \$22

Croissant French Toast with Chantilly Cream and Seasonal Fruit. Topped with Caramel Sauce

Add: Ice-Cream + \$3

Add Ons:

Bananas, Strawberries, Ice-cream, Cream, Maple Syrup, Egg, Feta, Hollandaise, Cheese, Sourdough + \$3

Avocado, Tomato, Mushrooms, Baby Spinach, Baked Potatoes + \$4.50

Bacon, Chorizo, Smoked Salmon, + \$5.50

Gluten Free Bread Surcharge + \$4

20% Surcharge Applies on Sunday Public Holidays

LUNCH MENU

Strictly from 11.30 am - 2.30 pm Only

Bowl of Seasoned Baked Potatoes (GF, V, VG) \$12

Baked Hand Cut Potatoes. Cooked in Olive Oil, Rosemary, Salt & Pepper.

Choice of Sauce: Tomato, BBQ, Aioli, Sweet Chilli, Additional Sauce + 50c

French Quiche & Salad (V) \$19

Homemade Tomato, Spinach & Feta Quiche. Served with Cherry Tomatoes, Radish, Mesclun Salad & French Dressing.

Add: Baked Potatoes + \$4.50

Summer Bruschetta (V, VGO, GFO) \$26

Sourdough Toast with Diced Tomato, Parsley, Shallots, Olive Oil, Creamed Feta and a Drizzle of Balsamic Glaze.

Add: Fried Egg \$3, Bacon + \$5.50, Baked Potatoes + \$4.50

Creamy Chicken Nest \$28

A Pastry Croissant Nest filled with Creamy Chicken, slow-cooked onions, Shallots, Carrots and Mushrooms. Served with Side Salad

Add: Baked Potatoes + \$4.50

Confit Duck Salad \$28 (GF)

Slow Cooked Pulled Confit Duck with Fried Shallots, Cherry Tomatoes, Radish on a bed of Mixed Leaves. Dressed with a Classic French Vinaigrette and Garnished with Fresh Chill.

Add: Sourdough Toast + \$3 or Baked Potatoes + \$4.50

Truffle Burrata & Prosciutto Sandwich (GFO) \$28

Toasted Turkish Bread filled with Creamy Burrata, Prosciutto and Rocket, finished with a Drizzle of Infused Truffle oil.

Add: Pesto + \$2 or Baked Potatoes + \$4.50

Beef Burger (GFO) \$26

Beef Patty, Bacon, Burger Sauce, Melted Brie, Caramelised Onion, Tomato, and Mixed Leaf, in a Homemade Brioche Bun. Served with a side of Baked Potatoes.

Add: Fried Egg + \$3

Steak Sandwich \$29 (GFO)

150g Seared Sirloin Steak in Sourdough with Caramelised Onions, Sliced Tomato, Fried Egg and Creamy Pepper Sauce. Served with a side of Baked Potatoes.

Add: Extra Fried Egg + \$3, Bacon + \$5.50 or a Bowl of Salad + \$6

Chicken Caesar Salad (GFO) \$28

Crisp cos lettuce tossed with grilled chicken, crispy bacon, shaved parmesan, house-made croutons and boiled egg, finished with a classic Caesar dressing.

Add: Sourdough, Diced Bacon or Extra Egg + \$3, Baked Potatoes + \$4.50

Ratatouille (V, VG, GFO) \$21

Roasted Eggplant, Zucchini, Capsicum & Onion in a Tomato and Herb Sauce.

Served with Sourdough Toast.

Add: Fried Egg + \$3, Baked Potatoes + \$4.50

Seasonal Fruit Crêpe (V) \$19

2 Crepes, Served with Seasonal Fruit, Maple Syrup and Vanilla Ice-Cream.

Add: Cream + \$3

Add Ons:

Bananas, Strawberries, Ice-cream, Cream, Honey, Maple Syrup, Cheese, Fried Egg, Sourdough Toast + \$3

Tomato, Mushrooms, Baby Spinach, Baked Potatoes + \$4.50. Bacon or Smoked Salmon + \$5.50

Side Bowl of Salad (Mesclun, Radish, Cherry Tomatoes and Dressing) + \$6

Gluten Free Bread Surcharge + \$4