# BREAKFAST

*8am / 11am*



## FREE-RANGE EGGS & SALADS

*All eggs served with sourdough bread. Gluten-free option on request.*

SCRAMBLED EGGS
Truffle paste, aged Parmesan, mesclun
*$21*

CROQUE MARCEL
Bayonne ham, béchamel, French Morbier cheese, mesclun
*$27*

BENEDICT EGGS
Organic Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun
*$25*

SMOKED SALMON & POACHED EGGS
On toasts, spinach, hollandaise sauce, ikura & mesclun
*$27*

TWO POACHED EGGS
Avocado, beetroot hummus, sesame seeds, mesclun
*$25*

QUINOA SALAD
Beetroot, feta, pomegranate, avocado, mixed seeds
*$21*

FRENCH RATATOUILLE
Slow cooked bell peppers & onions, poached egg, coriander
*$24*

CAESAR SALAD
Chicken, Bayonne ham, egg, croutons, aged Parmesan
*$25*

## SWEETS & GRAINS

PEANUT BUTTER TARTINE
Sourdough, fresh banana, chia seeds
*$14*

HOMEMADE GRANOLA
Fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate
*$18*

CHIA SEED YOGHURT
Coconut milk, mixed berries, blueberry, mint
*$10*

FRENCH TOAST BRIOCHE
Berries, honey, almonds, homemade whipped cream
*$21*

CHOCOLATE CAKE
Homemade whipped cream
*$12*

CRÈME BRÛLÉE
Speculoos coulis
*$12*

## FRENCH BAKERY

*Our bakeries are made with 100% French butter*

CROISSANT
*$4.50*

PAIN AU CHOCOLAT
*$4.50*

TARTINE
Sourdough bread, butter & jam
*$9*

BAKERY ASSORTMENT
2 croissants, 2 pains au chocolat, sourdough, baguette, butter & jam
*$24*

HAM & CHEESE CROISSANT
Buttery croissant, truffle béchamel, Comté, cooked ham, baby spinach
*$17*

*All prices subject to 10% service charge and 9% GST*

*Cash Free Zone*