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All day

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from 8am - 2.30pm

FRUIT TOAST <i>House made fruit & nuts loaf served w butter</i>	6.0	MONSIEUR BENEDICT <i>Poached eggs with smoked ham & hollandaise sauce on house toasted brioche served w fennel salad</i>	16.5
BONJOUR PUDDING <i>Coconut and açai chia pudding topped with mango & blueberry compote & croissant crouton</i>	9.5	ATHELETE DE AVIGNON <i>Fluffy omelette of ham cheese & mushroom topped with garden salad and a croissant crouton</i>	13.5
THAT FRENCH BI-ATCH <i>Baked golden delicious apple on granola topped with yoghurt, blue berries compote & honey</i>	13.5	DUCK CRÊPE A L'ORANGE <i>Duck confit, potato & onion crepe topped with orange maple syrup & sautéed spinach</i>	16.0
VEGIE PATCH <i>French onion hash brown topped with garlic & tarragon seasonal vegetables on eggplant puree</i>	15.5	HANG OVER CASSOULET <i>Home made baked beans, chorizo & bacon cassoulet with slow braised lamb shoulder croquette</i>	17.5
CHIC CHICK <i>Smashed avocado, apple & mint with house cereal bread topped with olive dukkah & tomato oil</i> + poached egg - 3.0 + grilled chorizo - 5.0	13.5	FRENCH TOAST <i>Butter pan fried egg brioche with crème pâtissière, fresh strawberries & caramelised pecan</i>	16.5
TUTTI FRUTTI <i>Seasonal fruit salad topped with coconut & lime granite and finished with honey</i> + warm crepe - 3.0	12.5	CROQUE MONSIEUR <i>Baked white bread sandwich filled with gruyere cheese, smoked ham & topped w béchamel sauce</i> + make it madame (add fried egg) - 2.0	13.5
BESPOKE BREAKFAST <i>Choice of poached, scrambled or fried eggs with toasted house bread</i>	9.5	<i>Ham & cheese croissants (7.0), Boiled egg w cheese soldiers (6.0) & other baked goods available in our pastry display</i>	

ADD ON

Egg - 3, Bacon - 4, Spinach - 3, Mushroom - 4, Slow roast tomato - 3, Avocado - 4, Grilled chicken tenderloin - 5, French onion & potato hash brown - 4, Hand cut chips - 5, Bread - 1, GF bread - 1.5, Croissant - 3, Hollandaise sauce - 2, Chorizo - 5

From 11am

ASSIETTE DE CHARCUTERIE <i>Assortment of saucisson, jambon cru, pork rillettes and duck liver paté served with house pickles and fresh baguette</i>	24.0	POISSON DU JOUR <i>Chargrilled salmon on ruban crêpe and finished with asparagus & champagne sauce</i>	29.0
TARTARE DE BOEUF <i>Beef tartare topped with 62 degree celcius egg & pomme paile & served w baguette</i>	15.5	BEEF BRIOCHE <i>Chargrilled wagyu beef patty with caramelised onion, bacon, cheese, lettuce and tarragon & grain mustard aioli, on house sesame brioche buns, served w hand cut chips</i>	18.5
SUMMER IN NICE <i>Searred tuna on a potato, green beans, capsicum, olive, boiled egg & anchovies salad</i>	24.0	CITROUILLE <i>Smoked pumpkins on peas & coconut puree topped with pink pepper vinaigrette & bee pollen</i>	22.0
CHEVRE CHAUD <i>Baked goat cheese crouton with thyme and honey on pear, walnut and roasted beetroot salad</i>	24.0	PARISIAN BAGUETTE <i>Ham, cornichon & fresh butter</i>	9.0
CHEEKY BEEF <i>Slow braised beef cheek in red wine served with lardon & mushroom sauce on potato puree</i>	28.0	POULET BAGUETTE <i>Chargrilled chicken tenderloin with smoked aioli, lettuce & red onion</i>	12.0
POULET <i>Chargrilled chicken breast with tartiflette potato, crispy kale & tarragon sauce</i>	25.0		

Sides

POMMES FRITES 9.0

Triple cooked hand cut chips with smoked aioli

MONET'S GARDEN 9.0

Salad mix with beetroot

Desserts

CRÈME BRULEE 12.0

Star anis crème brulee

PARFAIT A LA FRAMBOISE 15.0

Raspberry parfait with mint gel & finished with toasted pistachio marshmallow

Tea & Coffee

COFFEE 3.8

Latte, flat white, cappuccino, piccolo, long black.
Mug - extra 1.0

CHAI LATTE 4.5

HOT CHOCOLATE 4.5

MOCHA 4.5

MACHIATTO 3.2

ESPRESSO 3.0

FILTERED COFFEE 6.0

ICED COFFEE OR CHOCOLATE 6.0

POT OF LOOSE LEAF TEA 6.0

English breakfast, green tea, peppermint, earl grey, chamomile, chai tea

Soy/almond/lactose free milk - extra 1.2

Freshly squeezed Juices

FRESHLY SQUEEZED ORANGE JUICE 6.0

MOULIN ROUGE 9.0

Apple, watermelon, strawberry & mint

GINGERAMA 9.0

Orange, apple, carrot & ginger

GREEN BARET 9.0

Pineapple, orange, cucumber, celery & kiwi

KIDS SIZE JUICES 5.0

Milk Shakes

CHOCOLATE, VANILLA, STRAWBERRY, SALTED CARAMEL, COFFEE 7.0

KIDS MILK SHAKES 4.5

Soft Drinks

PEPSI, PEPSI MAX, LEMONADE, LEMON SQUASH, SODA, TONIC 4.0

LEMON LIME BITTERS, SODA LIME BITTERS 5.0

Sparkling & Champagne

CHEVALIER METHODE TRADITIONELLE - NV - blanc de blanc | burgundy, france

gls 9.0
btl 41.0

NICCOLO - NV - prosecco | adelaide hills, SA

10.0 46.0

POL ROGER - NV - cuvee de reserve | champagne, france

150.0

Morning cocktails

FRENCH MIMOSA, BLOODY MARY, BELLINI - ALL 12.0

CHECK OUT OUR BAKED GOODS...

we baked all our bread in-house and have a selection of pastries available in our pastries cabinet