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All day

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from 8am - 2.30pm

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

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

Lunch

11.30am - 2.30pm

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| PARISIAN BAGUETTE Ham, cornichon & fresh butter | 9.0 | SQUID Chargrilled local squid tossed in garlic, coriander & chilli dressing & served with fregola & heirloom tomato salad | 18.0 27.0 |
| POULET BAGUETTE Chargrilled chicken tenderloin with smoked aioli, lettuce & red onion | 12.0 | CREVETTES (GF) Wild caught local King prawns cooked in garlic & verjus sauce served with pilaf rice & confit fennel | 18.0 29.0 |
| PATATE DOUCE (V) Breaded sweet potatoes on mild spice puy lentils finished with yoghurt curd & basil oil | 13.5 | POULET ROTI (GF) Roasted chicken breast served with aligot & chard broccolini & finished with roasting jus | 23.0 |
| AUBERGINE (VG) Crispy eggplant served with confit tomato salsa | 14.0 | CHEEKY BEEF (GF) Slow braised beef cheek in red wine served with lardon & mushroom sauce on potato puree | 28.0 |
| TARTARE DE BOEUF Classic beef tartare topped with quail egg yolk & served with house croutons | 16.0 | POISSON DU JOUR (GF) Pan seared Tasmanian salmon on smashed peas & edamame & served with lemon beurre noir & crème fraiche | 28.0 |
| CRÊPES AUX HOMARD Prawn & lobster crepes in a spice cream sauce | 22.0 | MONSIEUR T (GF) Chargrilled 400g T-Bone steak served with clarified herb butter & roasted garlic | 34.0 |
| ASSIETTE DE CHARCUTERIE Assortment of saucisson, jambon cru, pork rillettes and duck liver paté served with house pickles and fresh baguette | 24.0 | | |
| CHÈVRE CHAUD (V) Baked goats cheese crouton with thyme and honey on a pear, walnut and roasted beetroot salad | 23.0 | | |

Sides

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| POMMES FRITES 8.5 Straight cut chips with smoked aioli | MONET'S GARDEN (VG/GF) 8.0 Salad mix with beetroot | POMMES PURÉE (GF) 8.5 House potato purée |
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Desserts

CRÈME BRÛLÉE (GF) 12.0
Star anis crème brûlée

TART AU CITRON 14.0
Caramelised lemon tart served with pistachio purée & finished with earl grey tea anglaise & raspberries

Sharing Banquet

CHEF'S SELECTION | \$39 / person (min 2 people)
Let our chef feed you with some of our best seasonal dishes on the house

Tea & Coffee

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| COFFEE | 3.8 |
| <i>Latte, flat white, cappuccino, piccolo, long black. Mug - extra 1.0</i> | |
| 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 |
| <i>English breakfast, green tea, peppermint, earl grey, chamomile, chai tea</i> | |
| <i>Soy/almond/lactose free milk - extra 1.2</i> | |

Freshly squeezed Juices

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| FRESHLY SQUEEZED ORANGE JUICE | 6.0 |
| MOULIN ROUGE | 9.0 |
| <i>Apple, watermelon, strawberry & mint</i> | |
| GINGERAMA | 9.0 |
| <i>Orange, apple, carrot & ginger</i> | |
| GREEN BARET | 9.0 |
| <i>Pineapple, orange, cucumber, celery & kiwi</i> | |
| KIDS SIZE JUICES | 5.0 |

Milk Shakes

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| CHOCOLATE, VANILLA, STRAWBERRY, SALTED CARAMEL, COFFEE | 7.0 |
| KIDS MILK SHAKES | 4.5 |

Soft Drinks

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| PEPSI, PEPSI MAX, LEMONADE, LEMON SQUASH, SODA, TONIC | 4.0 |
| LEMON LIME BITTERS, SODA LIME BITTERS | 5.0 |

Sparkling & Champagne

| | gls | btl |
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| CHEVALIER METHODE TRADIONELLE - NV - blanc de blanc burgundy, france | 9.0 | 41.0 |
| NICCOLO - NV - prosecco adelaide hills, SA | 10.0 | 46.0 |
| POL ROGER - NV - cuvee de reserve champagne, france | | 150.0 |

Morning cocktails

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| FRENCH MIMOSA, BLOODY MARY, BELLINI | ALL 12.0 |
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CHECK OUT OUR BAKED GOODS...

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