

Brunch

Free Range Eggs \$16 (Gf option available)

*Poached, fried or scrambled (+\$2 for scrambled) with sourdough toast and butter
+bacon \$6 / +slow roasted tomato \$4 / +avocado \$4 / +mushroom \$6*

Chocolate & Hazelnut Crepe \$19

Nutella filled crepe with fresh fruit, whipped cream and toasted hazelnuts

Avocado Toast \$24 (Gf option available, DF, Veg)

Smashed avocado on sourdough, two poached eggs, rouille & tomato feta salad

La Crêpe Complète \$19

Ham, fried egg and Gruyère filled crêpe served with side salad

Mushroom Duxelles Crêpe \$21 (Veg)

Sautéed mushroom duxelles, spinach and Gruyère filled crêpe served with side salad

Chicken & Leek Crêpe \$24

Sautéed leek, poached chicken, roasted tomato and brie served with side salad

Croque Monsieur \$19

*Ham, Swiss cheese, dijon mustard and bechemel toasted sandwich
(**Croque Madame**- add fried egg \$4)*

Aligot Croquettes \$27

Served with bacon, poached eggs (2), balsamic salad, slow roasted tomatoes & shaved parmesan

Soup Of The Day \$18

Served with buttered sourdough. Please ask our friendly staff for today's soup!

Four Cheeses Soufflé \$19 (Veg)

Twice baked with four cheese and leek sauce served with toasted sourdough

Chicken Livers in Pernod \$22

Pan fried chicken livers with lardons & onions in creamy Pernod sauce served with sourdough toast

Chilli Prawn Pasta \$29

Shark Bay tiger prawns with harissa & garlic, lemon butter sauce on fresh linguine

Steak Sandwich \$29 (Gf option available)

Black Onyx Ranger Valley rump, aioli, caramelised onion, Swiss cheese and salad on house baked ciabatta with side of frites

Steak a la Minute \$32 (Gf)

Black Onyx Ranger Valley rump served with frites, salad and your choice of sauce- red wine jus, mushroom, blue cheese or peppercorn