

Brunch

Free Range Eggs \$16 (Gf option available)

Poached, fried or scrambled (+\$2 for scrambled)

Served with sourdough toast and butter

+bacon \$6 / +slow roasted tomato \$4 / +avocado \$4 / +mushroom \$6

+baked beans \$6

Cinnamon French Toast \$19 (Gf option available)

Made with house baked pain de mie served with orange blossom yoghurt and fresh fruit

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

Smashed avocado, sourdough, tomato & charred corn with two poached eggs

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)

Four Cheeses Soufflé \$19 (Veg)

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

Aligot Croquettes \$27

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

Chilli Prawn Pasta \$29

Shark Bay tiger prawns with harissa, garlic, lemon and spicy garlic crumb

Chicken Escalope à la Piperade \$27

Crumbed chicken breast, piperade sauce, balsamic salad, shaved Parmesan

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 or peppercorn