

Brunch

Berry French Toast \$17 (veg)

with berry compote, whipped cream, toasted almonds & saffron honey

French Toast with Bacon \$20

Served with bacon, caramelised banana, maple syrup & whipped cream

Strawberries & Cream Crêpe \$17 (veg)

Fresh strawberries, creme pâtissier, whipped cream, strawberry coulis, toasted almonds

Banoffee Crêpe \$18 (veg)

Fresh banana, crème pâtissier, salted caramel, whipped cream, chocolate ganache, walnuts

Free Range Eggs \$14 (gf option available)

Poached, fried or scrambled (+\$2 for scrambled)
Served with sourdough toast, tomato relish & butter
+bacon \$6 / +salmon \$8 / +avocado \$4

Aligot Croquettes \$20 (veg option available)

Poached eggs, bacon, rocket and parmesan salad, tomato pickle relish

La Piperade Scrambled Eggs \$19 (veg option available)

Basque stewed peppers and tomatoes, parmesan scrambled eggs & ham on sourdough toast

La Crêpe Complète \$17

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

Mushroom Duxelles Crêpe \$19 (veg)

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

Croque Monsieur \$17

Ham, Swiss cheese, dijon mustard and bechemel toasted sandwich
(add fried egg \$3)

Soup of the Day \$14

Served with brioche croutons and buttered sourdough