



At Clementine, our purpose is to highlight local and seasonal Australian produce with a constant evolving menu.

We support local. Bee One Third Neighbourhood Honey. Bread baked fresh by Brasserie. Fruit and Veggies by Suncoast Fresh. Gelato from Allora Black.

Thank you from the bottom of our heart for dining with us,
The Clementine Family

Coffee

Black served on single origin		from 4. ⁰⁰
White		from 4. ⁰⁰
Mug	0. ⁵⁰	
Single Origin Blend	0. ⁵⁰	
Alternative Milk	0. ⁵⁰	
Syrup	0. ⁵⁰	
Extra Shot	0. ⁵⁰	
Batch Brew		6. ⁰⁰
Cold Brew		5. ⁰⁰
Iced Long Black served on single origin		4. ⁵⁰
Iced Latte		5. ⁰⁰
Scoop of vanilla bean gelato	1. ⁰⁰	

Hot Drinks

Tea served in a pot		5. ⁰⁰
Hot Chocolate		5. ⁰⁰
Sticky Chai		5. ⁰⁰

Cold Drinks

Iced Chocolate served with vanilla gelato		6. ⁰⁰
Kombu Native Kombucha		6. ⁰⁰
strawberry + rose, ginger + lemon myrtle OR raspberry + thyme		
Soft Drinks		4. ⁰⁰
coke, diet coke, lemonade, ginger beer OR lemon, lime + bitter		
San Pellegrino Sparkling Water 1L		7. ⁰⁰

House Pressed Juices

Orange or Apple		8. ⁰⁰
Orange, Carrot, Lemon + Ginger		8. ⁰⁰
Watermelon, Pink Lady Apple + Lime		8. ⁰⁰
Kale, Celery, Lemon, Green Apple + Ginger		8. ⁰⁰



Beers available from 10 am

Balter XPA 5.0%	10. ⁰⁰
Kaiju Crush Tropical Pale Ale 4.7%	12. ⁰⁰
Modus Operando IPA 6.0%	11. ⁰⁰
Sydney Brewery Lager 4.7%	10. ⁰⁰
Byron Bay Pale Ale 4.5%	10. ⁰⁰
Young Henrys Apple Cider 4.2%	9. ⁰⁰
Pepperberry Sobah 0.5%	9. ⁰⁰

Wine available from 10 am

	GLS	BTL
Printhie Sparkling <u>Cuvee Orange, NSW</u>	8. ⁰⁰	40. ⁰⁰
Lark Hill Regional <u>Riesling Canberra, NSW</u>	10. ⁰⁰	45. ⁰⁰
Murdoch Hill <u>Sauvignon Blanc Adelaide, SA</u>	10. ⁰⁰	45. ⁰⁰
The Pawn El Desperado <u>Pinot Grigio Adelaide, SA</u>	9. ⁰⁰	40. ⁰⁰
Amelia Park Trellis <u>Chardonnay Margaret River, WA</u>	8. ⁰⁰	35. ⁰⁰
La La Land <u>Rosé Victoria</u>	8. ⁰⁰	35. ⁰⁰
Rameau d'or Petit Amor <u>Rosé France</u>	11. ⁰⁰	45. ⁰⁰
In Dreams <u>Pinot Noir Yarra Valley, VIC</u>	11. ⁰⁰	50. ⁰⁰
Aphelion Welkin <u>Grenache McLaren Vale, SA</u>	11. ⁰⁰	50. ⁰⁰
Head Red <u>Shiraz Barossa Valley, SA</u>	10. ⁰⁰	45. ⁰⁰
Hesketh Twist of Fate <u>Cab Sauv Limestone Coast SA</u>	8. ⁰⁰	30. ⁰⁰



Autumn Menu served from 6 am – 3 pm

Toast GFO, VO, VGO, DFO house whipped butter + chosen spread	7. ⁰⁰
Eggs GFO, VO, DFO 2 free range eggs your way, roasted tomato chutney + toast	11. ⁰⁰
Banana Bread v thick cut served with a salted maple butter	8. ⁰⁰
Brioche Benny GFO, DFO, VO 2 poached eggs, streaky bacon + herbed hollandaise	19. ⁰⁰
Berry Hotcake v ricotta hotcake, seasonal berries, berry gelato + raspberry caramel	18. ⁰⁰
Native Avocado GFO, V, VGO, DFO grilled multigrain, textures of avocado, poached egg + fingerlime	19. ⁰⁰
Spanner Crab Omelette GFO fraser island crab, fermented chili + grilled sourdough	24. ⁰⁰
Light and Fresh Crumpet v lemon curd, mandarin + toasted white chocolate crumb	16. ⁰⁰
Seasonal Mushrooms GFO, DFO, V, VGO potato rosti, puffed wild rice, leek, pesto + poached eggs	19. ⁰⁰
Salmon and Rye GFO rye bagel, salmon gravlax, whipped dill dressing + poached eggs	22. ⁰⁰
Winter Pasta beef cheek ragu, fresh pappardelle + sheep's milk pecorino	26. ⁰⁰



Sides

Egg, Toast OR Sauce	2. ⁰⁰
Wilted Greens, Mushrooms OR Avocado	4. ⁰⁰
Streaky Bacon OR Potato Rosti	5. ⁰⁰
Salmon Gravlax OR Beef Cheek	7. ⁰⁰
Chips <i>served with preserved lime aioli</i>	8. ⁰⁰
Sweet Potato Chips <i>served with black garlic aioli</i>	9. ⁰⁰

Kids Menu

Toast or Crumpet with spread	5. ⁰⁰
Egg Your Way served with Toast ADD Bacon 2. ⁰⁰	6. ⁰⁰
Strawberry Pancake with Vanilla Bean Gelato	10. ⁰⁰
Flavoured Milk Chocolate or Caramel	5. ⁰⁰

*GF = Gluten Free, V = Vegetarian, DF = Dairy Free,

VG = Vegan, O = Option

*Please note any dietary request upon ordering

