Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**BREQUET BREAKFAST MENU**
*(served all day)*

**Breakfast Sandwich with Egg, Spinach & Cheese** $8.5
choose: English Muffin, Biscuit, Croissant, White, Multigrain
choose: Ham, Bacon or Sausage

**Breakfast Burrito** with Scrambled Eggs, Cheese, Spinach, Tomato, Jalapeno & Tomatillo Salsa $12
choose: Ham, Bacon or Sausage

**Avocado Toast** on Pain Levain Bread, lightly smeared with White Miso, topped with Arugula, Avocado, Szechuan Pepper, Ponzu Roasted Black Sesame Seeds, Pan Roasted Cherry Tomatoes; topped with a Fried Egg $12

**Corn, Zucchini & Cilantro Fritters** topped with Avocado, Refried Beans, Fried Egg, Bacon & Pan Roasted Cherry Tomatoes $13

**Mushroom & Beet Toast** with Slow Cooked Shiitake & Portabella Mushrooms served on Pain Levain Smear with Homemade Ricotta & topped with English Spinach, Roasted Beet Relish & Goats Cheese $12

**Ricotta Hotcakes** with Honeycomb Butter, Caramelized Bananas & Fresh Strawberries $13

**Eggs Benedict** with Soft Scrambled Truffled Eggs, Black Forrest Ham, Spinach & Tangy Hollandaise Sauce on an English Muffin $14

**Biscuits & Homemade Sausage Gravy** $8.5 *(add a Fried Egg +$2)*

**Oatmeal** with Berries & Honey or Brown Sugar $7

**Granola** with Yoghurt & Berries $7

**Cinnamon & Raisin Toasted Challah** with Homemade Ricotta & Strawberry Jam $6

**Vegemite Toast** *(an Aussie staple – go on, give it a try!)* on your choice of toast $4

**SANDWICHES with a Side Salad**
*(on our baked in-house bread)*

**French Poached Chicken** with Walnut, Celery & Zesty Herb Aioli on White Bread $10

**Cuban Confit Pork & Cider Braised Cabbage** with English Spinach, Honey Mustard, Mayo on Pain Levain $11

**B. A. T. Bacon, Avocado, Tomato** on lightly toasted Pain Levain Bread with English Spinach, Gruyere Cheese & Russian Dressing $11

**Chicken Banh Mi** with Pickled Vegetables, Cilantro, Jalapenos & Mayo on Baguette $11

**Corned Beef** with Jarsberg Cheese, Pickled Watermelon Rind & Russian Dressing on Rye $11

**Grilled Vegetables & Arugula** Zucchini, Sweet Potato, Egg Plant, Tomato with Tamarind Onion Jam & Herb Aioli on Baguette $10

**Smoked Black Forest Ham** with Gruyere & Dijonnaise OR Brie, Apples & Honey Mustard on Baguette $9
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SOUPS & SALADS

Jerk Salad $12
Chicken, Avocado, Ruby Grapefruit, Fried Paneer Cheese, Pine Nuts & Spring Greens

Braised Lentil Salad $12
Twice Cooked Pork Belly, Braised Lentils, Baby Spinach, Figs, Goat Cheese, Mint & Balsamic Vinaigrette

Moroccan Salad $12
Israeli Cous Cous, Arugula, Roast Pumpkin, Marinated Chickpeas, Ruby Grapefruit, Grilled Haloumi, Pomegranate & Tamarind Vinaigrette

Quinoa & Watermelon Salad $12
Quinoa, Watermelon, Mint, Haloumi, Arugula, Macadamia Nuts, Chili Salt & Lime Vinaigrette

Niçoise Tuna Salad $12
Italian Tuna in Olive Oil, Green Beans, Avocado, Corn, Cucumber, Cherry Tomatoes & Mayo

Lulu Chicken Salad $10
Chicken Salad on Spring Mix topped with Poppy Seeds & Cranberries

Soup du Jour Cup $4 / Bowl $6.5
Served with Baguette (ask our Server for the daily special)

AUSTRALIAN PIES & SAUSAGE ROLLS

Beef & Red Wine Pie $9
Beef & Cheesy Potato Pie $9
Chicken, Leek & Mushroom Pie $9
Greek Style Lamb Pie $9.5
Smoky Vegetable Pie $9

Pork & Fennel Sausage Roll $7.5
Lamb & Harissa Sausage Roll $7.5
Kangaroo, Sage & Juniper Sausage Roll $8
Spinach, Feta & Pine Nut Veggie Roll $7.5

QUICHE & PIZZAS

Truffled Leek & Gruyere Quiche $6.5
Asparagus & Goat Cheese Quiche $6.5
Black Forest Ham & Manchego Quiche $6.5
Egg White, Roast Peppers, Chives & Provolone Quiche $6.5

Pancetta with Mozzarella & Provolone Pizza $7
Pesto, Cherry tomato, Provolone & Mozzarella Pizza $7
Potato, Rosemary & Olive Tapenade Pizza $7

Ask about our Gluten-Free Options
All Egg dishes can be substituted with Egg Whites