

what the MENU

CROQUES

Served with potato crisps

The OG Croque (GF available) 16

Leg ham, Swiss cheese, parmesan cheese and home-made béchamel sauce on toasted sourdough bread

The Croque Madame (GF available) 20

Exactly the same as an OG but served with a fried egg on top

The Shroom Croque (VG, GF available) 16

Braised mushroom, caramelised onion and vegan cheese on toasted sourdough bread.

Add an egg +4

The Ragu Croque 20

Our home-made, slow cooked beef Ragu and parmesan cheese on toasted sourdough bread

Add an egg +4

KIDS

all \$12.50 - includes fruit box

Healthy Platter (VG, GF available)

cherry tomatoes, cucumber and carrot sticks, strawberries, hummus and crackers. Add ham +3

Kid's Toasty

Leg ham and cheese toasty served with crisps

Pasta (V available, GF available)

A bowl of Alsatian egg pasta with either Beef Ragu or butter and cheese. GF +2

Egg on Toast (V, GF available)

One egg (fried, poached or scrambled) on a piece of toast.

Add bacon +5 / smashed avo +6 / GF bread +2

Crêpe

1 crêpe with choice of topping and a ball of ice cream.

Toppings: blueberry compote, lemon and sugar or chocolate/nutella sauce

Raisin Toast - 2 slices, with butter 7

Toast Sourdough (2 pcs) 7 Toast White Bread (2 pcs) 6

with butter and your choice of jam, vegemite, peanut butter or nutella.

Please see our display fridge for a range of croissants, ciabatta rolls, cakes and slices

Our small business is based on the sale of food and drinks. Lots of care is taken to provide options for everyone and we are always happy to make adjustments. PLEASE help to keep us open by NOT bringing in outside food and drinks.

Thank you, Amy and Eric

ALL DAY BREAKFAST

BIG Brekkie (GF available) 31

Two eggs your way, toasted sourdough, bacon, halloumi, braised mushrooms and smashed avo.

Eggs your way (GF available) 15

Two eggs your way on toasted sourdough bread.

add Bacon +5 / hollandaise +3 / mushrooms +5 / avo +6 / halloumi +5

Brekkie Burger 18

Fried egg, bacon, cheese and caramelised onion on a delicious croissant bun. Add fries +4

Pain Perdu /French Toast (V, GF available) 19

sourdough bread soaked in eggs and sugar, grilled and served with blueberry compote, ice cream and maple syrup. Add bacon +5

Eggs Benedict 23

Two poached eggs, toasted sourdough, bacon, topped with hollandaise sauce. Add avo +6

BURGERS

served with a side of fries

Brisket Burger 23

Slow cooked brisket served with red cabbage sauerkraut, mayo and a pickle on a delicious croissant bun.

Chicken Schnitzel burger 23

Chicken Thigh Schnitzel, lettuce, tomato, home-made aioli and cheese on a brioche bun

SPÄTZLE

Spätzle is a hand-made Alsatian pasta prepared right here in our kitchen from eggs and flour.

Beef Ragu Spätzle (GF available) 23

Spätzle/pasta served with slow-cooked tomato based sauce with tender beef and parmesan

Mushroom Ragu Spätzle (V, GF available) 23

Spätzle/pasta served with creamy mushrooms, thyme and parmesan

FRIES

Loaded Fries (GF and V available) 18

Fries topped with slow-cooked brisket and a home-made cheese sauce. Vegetarian will come with mushrooms instead of beef

Side of Fries (GF) sm 7 lg 10

GF - Gluten Free

V - Vegetarian

VG - Vegan

DRINKS

Milkshakes 8

Chocolate, strawberry, caramel, vanilla, blue heaven. Add alt milk \$1 / brownie bite \$2

Smoothies 8

Banana & Berry, Banana & Mango. Add alt milk \$1

Soft Drink 3

Coke, Coze Zero, Sprite/Lemonade

Bottled Water - still 3

Bottled Water - sparkling 4

BESA cold pressed juice 6

assorted flavours

Fruit box 2.5

assorted flavours

Extra shot +1, Alt milk +1 Decaf +1 Honey +0.5

Barista Beverages...

	<u>SM</u>	<u>MED</u>	<u>LG (t/a only)</u>
<u>Latte</u>	5	5.8	6.6
<u>Cappuccino</u>	5	5.8	6.6
<u>Flat White</u>	5	5.8	6.6
<u>Long Black</u>	5	5.8	6.6
<u>Piccolo</u>	5	-	-
<u>Macchiato</u>	4.5	-	-
<u>Espresso</u>	4	-	-
<u>Mochaccino</u>	5.8	6.6	7.4
<u>Hot chocolate</u>	5	5.8	6.6
<u>Chai Latte</u>	5	5.8	6.6
<u>Dirty Chai</u>	5.8	6.6	7.4
<u>Iced Coffee</u>	-	-	8.5
<u>Iced Chai</u>	-	-	8.5
<u>Iced Chocolate</u>	-	-	8.5

What The Croque PTY LTD was established in 2022 by Amy and Eric, who dreamed of sharing their joy of life with others through serving delicious food and coffee!

Eric, a born and bred Frenchman and Amy, Australian with Italian heritage met in 2008 and bonded quickly over their love of food and zest for life.

14 years, some travel, a wedding and two kids later, they wanted to build a business of their own and show their children the value of working hard for something.

Specialising in French Toasties inspired by the 'Croque Monsieur' and incredible coffee, their custom vintage caravan quickly became well known for catering to private and corporate events, school functions and markets around Adelaide.

What The Croque CAFE takes this to the next level by offering locals a place to get their favourite French Toasties in a permanent location, plus an expanded menu for all to enjoy.

The OG caravan still makes its way to special events around Adelaide - so be sure to look out for it!



OPENING HOURS:

MON - FRI 8AM - 2.30PM, (KITCHEN OPEN 8.30 - 1.30)

SAT 9 AM - 2PM (KITCHEN OPEN 9 - 1.30)