

## **BEVERAGES**

### **COFFEE**

	REGULAR	MUG
Espresso   Macchiato	4	
Doppio   Long macchiato	5	
Piccolo	5	
Cappuccino   Flat white   Latte	5	6
Hot chocolate   Mocha	5	6
Iced long black   Iced latte	6	
Alternative milk	0.5	
Almond, Soy, Lactose-free, Oat		

### **TAVALON TEA**

Aussie Breakfast, Earl Grey Reserve, Rooibos Bilberry, Kama Chai Sutra, Double Mint, Peach Oolong, Royal Chamomile, Jasmine 5

### **ICED TEA**

Earl Grey & lemon, Peach Oolong & grapefruit, Rooibos Bilberry & cranberry 6

### **JUICES**

Orange, Pineapple, Cranberry, Cloudy apple 5

## **COLD PRESSED JUICES**

### **RUBY TUESDAY 9**

Watermelon & Pear

### **BLOOD BLANK 9**

Beetroot & Apple

### **LITTLE GREEN 9**

Super Greens

### **ORANGE SKY 9**

Orange & Pineapple



## LIGHTER

### **Banana Crumpet**

Toasted Wholly crumpet with caramelised banana and whipped maple butter 15

### **Bircher Muesli**

Blueberry compote and seven seed brittle 10

### **Fruit & Fromage**

Grilled figs, blue cheese, whipped honey, and rocket, on fruit toast 20

### **Assiette de Fruit**

A plate of seasonal cut fruit 12

### **Vegan Bowl**

Pickled, raw, and steamed vegetables with white bean emulsion, smoked almonds and dukkah - *Can be made nut free upon request* 17

## LOADED CROISSANTS

### **New Farm**

Sliced avocado with labne, zaatar and Aleppo butter 18

### **Florentine**

Sauteed mushroom, caramelised onion and spinach with Comte cheese 20

### **Benedict**

Smoked bacon, poached eggs and spinach with hollandaise sauce 22

### **Royale**

Smoked salmon, poached eggs and spinach with hollandaise sauce 24

### **FRENCH AFFAIR**

A warm custard filled cronut with rotisserie pineapple glazed in salted caramel, rose almond praline with vanilla bean ice cream 20

## HOT BREAKFAST

### **Le Grande**

Two eggs, smoked bacon and pork chipolatas with hash brown, baked mushrooms and dressed tomatoes 26

### **A La Francaise**

Two eggs, thick-cut bacon, black pudding and braised white beans Lyonnaise 26

### **Hot Vegan**

Courgette and broad bean slice with vegan scramble “eggs”, baked mushrooms, dressed tomatoes and macadamia emulsion 24

### **Eggs on Toast**

Free range eggs cooked your way poached, fried, scrambled or boiled with sourdough 14

### **Breakfast Burger**

Two fried eggs on brioche roll, smoked bacon, hash brown and tomato relish 18

### **Croques Monsieur/ Madame**

Leg ham, swiss cheese and wholegrain mustard bechamel on toasted sourdough. Add two fried eggs 19 / 22

## EXTRAS

bacon rashers 6, baked mushrooms 6, chipolata sausages 6, black pudding 6, sliced avocado half 4, hollandaise sauce 4, hash brown 4, gluten free bread 4, extra egg 4 (Poached, fried or boiled).

\*Please note:

There is a 1.3% surcharge on all card purchases.

A 10% surcharge applies every Sunday and a 15% surcharge applies on public holidays.

### **Important notice regarding allergies and dietary requests.**

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

*Please inform a member of staff of any food allergies or dietary requirements.*