

# all day dine-in menu – 9:00am to 3:00pm

## Galettes – savoury crêpes made with gluten free buckwheat flour\*

<b>Mushroom</b> - with gruyère, mushrooms and potatoes sautéed in parsley and garlic butter, baby spinach(V)(GF).....	\$22.50
<b>Smoked Salmon</b> - with Gruyère, tomato, hard boiled egg, capers, sour cream & wedge of lemon (GF).....	\$23.00
<b>Ham and Cheese</b> (imported Gruyère) (GF).....	\$12.00
<b>Bacon/Egg</b> - with egg (soft yolk), gruyère, fresh tomato, streaky bacon(GF).....	\$21.50

### **Optional extra toppings:**

- Baby spinach, egg (soft yolk), fresh tomato, roquette, avocado.....**each item**, add \$3.50
- Sautéed mushrooms, smoked salmon, goat's cheese, bacon.....**each item**, add \$4.50

## Sweet Crêpes – made with wheat flour (Add \$2.50 if served on a gluten free buckwheat galette\*)

Sugar and <i>Beurre Breton</i> (butter from Brittany).....	\$ 7.00
Sugar and lemon.....	\$ 8.00
Brown sugar and lemon.....	\$ 8.50
Strawberry Jam OR Leatherwood Honey OR Nutella OR Maple Syrup.....	\$ 9.00
Homemade dark chocolate sauce OR homemade salted caramel sauce.....	\$ 9.50
Homemade lemon curd and strawberries.....	\$13.50
<b>ADD</b> strawberries or banana to ANY crêpe.....	\$ 3.50

## Other Treats

French Breakfast – toasted brioche, warm croissant, fresh baguette slices with <i>Beurre Breton</i> (butter from Brittany) and strawberry jam, Nutella or Leatherwood honey.....	\$12.50
Omelette - with broken potatoes, caramelised onion and cheese, served with wilted spinach & toasted baguette (V).....	\$19.50
“Casse-Croûte”-sandwich made to order on a Petite Baguette–choose any 3 ingredients from the list below:.....	\$12.00
Ham, cheese, tomato, lettuce, roquette, goat's cheese, avocado, hard-boiled egg, camembert, chicken. Additional items.....	<b>each item</b> , add \$ 3.00
“Croque Croissant”, baked ‘til golden and crispy, topped with cheese and filled with: Ham, Gruyère cheese and Mornay sauce.....	\$11.00
Mushrooms, Gruyère cheese and Mornay sauce (V).....	\$11.00
With the addition of a side serving of salad leaves with homemade mustard vinaigrette.....	\$13.50
Quiche of the day, served warm from the oven (see display cabinet for today's selection).....	\$ 9.50
With a side serving of salad leaves and homemade mustard vinaigrette.....	\$12.00

## Salads

Green Side Salad - mixed leaves with homemade mustard vinaigrette (GF)(DF)(V).....	\$ 5.00
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### **Optional extra toppings to add to your salad:**

- Hard boiled egg, avocado, tomato.....**each item**, add \$3.50
- Smoked salmon, bacon, chicken.....**each item**, add \$4.50

# DRINK LIST

## Hot Beverages

Coffee.....	Small \$4.00 / Large \$5.00
Mocha.....	Small \$4.50 / Large \$5.50
Hot Chocolate (Breizh Special Blend).....	Small \$4.00 / Large \$5.00
Breizh Blend Spicy Hot Chocolate.....	Small \$5.50 / Large \$6.50
Affogato.....	\$6.00
Iced Coffee.....	\$7.00
Iced Chocolate.....	\$7.00

### Extras:

Extra shot.....	\$0.50
Soy milk / Lactose free milk.....	\$0.50
Decaf.....	\$0.50

### Tea:

English Breakfast.....	\$4.50
Supreme Earl Grey.....	\$4.50
Honeydrew Green.....	\$4.50
Lemongrass & Ginger.....	\$4.50
Peppermint.....	\$4.50

## Cold Beverages

Soft Drink / Juice.....	\$4.50
<i>Please see varieties in our display cabinet.</i>	
Orangina.....	\$5.50
<i>Imported from France. Soft drink with a unique blend of orange, lemon, grapefruit and mandarin juices.</i>	