

HOT DRINKS

COFFEE

Regular \$3.9 - Large \$4.5

Long black, Latte, Flat white, Cappuccino, Piccolo, Macchiato

Short black \$3.5 - Magic \$4.4 - Moka \$4.5 - Iced latte, Iced long black \$4.5

BonSoy / MilkLab almond milk / MilkLab oat milk / decaf / extra shot +50c

vanilla / hazelnut / caramel syrup +60c

NOT COFFEE

Teas by T2 : english breakfast, earl grey, french earl grey, peppermint,

lemongrass & ginger, sencha green tea, chamomille \$4.5

Prana Chaï leaves \$5

Hot Chocolate : Small \$4.5 / Large \$5

Babyccino \$2.5

COLD DRINKS

MILKSHAKES : chocolate, vanilla, double espresso \$7

JUICES \$5

apple / banana, mango, passionfruit / pineapple / orange by D&H all natural

SOFTS \$5

Lemonade / Lemon, Lime, Bitter by D&H organic - Badoit sparkling water

FRENCH SYRUP \$5

Grenadine or Mint (add \$2 for a diabolito with lemonade)

BEERS & WINE

BEERS \$10 : Kronenbourg, Stella Artois, Leffe Blonde, Furphy

RED WINE \$12 : The Winner Tank SHIRAZ - Nikkal PINOT NOIR

WHITE WINE \$12 : Marble Leaf SAV BLANC - Millton CHARDONNAY

1% surcharge applies on all cards payment - 10% surcharge on weekends - 15% surcharge on public holidays

LES CROQUES SALÉS

Pick your bread : White / Sourdough / GF Precinct (+\$2)

LE CROQUE MONSIEUR : ham + emmental cheese + bechamel \$12

LE CROQUE MADAME : ham + emmental cheese + bechamel + 2 eggs \$15

AU SAUMON! : smoked salmon + avocado + tomato + spinach \$16

AU POULET! : pulled chicken + creamy mushroom sauce + whole seeds mustard \$17

CHÈVRE : goat cheese + figs + walnut + honey + rocket \$17

RACLETTE : raclette cheese + ham + caramelised onions \$17

BLTA : bacon + lettuce + tomato + avocado \$15 (vgo)

CHAMPI : bechamel + mushroom + emmental cheese + spinach + vegan pesto \$16 (vgo)

HAM+CHEESE \$10 / CHEESE+TOMATO \$9 / HAM+CHEESE+TOMATO \$12

EXTRAS half avocado \$5 / mushrooms \$3.5 / emmental cheese \$3

/ fresh spinach \$3 / homemade vegan pesto \$3 / green salad \$3 / (vgo) = vegan option

LES CROQUES SUCRÉS

Made on brioche / GF Precinct (+\$2)

NUTELLA \$8

BANANA+NUTELLA \$10

BISCOFF SPREAD \$8

CARAMELISED APPLES \$11

As we use gluten, dairy and nuts in our kitchen,
please inform us of any dietary requirements.



the French do it better :)