

Just toasties,
but done the
French way! 🇫🇷



SAVOURY TOASTIES

Pick your bread : Sourdough / Gluten Free (+\$2)

CROQUE MONSIEUR (VEGE OPTION) \$14
Ham, emmental cheese, béchamel,

CROQUE MADAME (VEGE OPTION) \$16
Ham, emmental cheese, béchamel, 2 eggs,

SAUMON (PESCEARIAN) \$17
Smoked salmon, avocado, tomato, spinach,

POULET \$17
Pulled chicken, mushrooms, béchamel, whole seed mustard,

CHÈVRE (VEGETARIAN) \$16
Goats cheese, figs, walnuts, honey, rocket,

RACLETTE (VEGE OPTION) \$19
French Raclette cheese, ham, caramelised onions,

BUCHERON \$17
Bacon, caramelised onions, béchamel, mushrooms, emmental cheese,

BLTA (VEGE OPTION) \$15
Bacon, lettuce, tomato, avocado,

CHAMPI (VEGETARIAN) \$17
Béchamel, mushrooms, emmental cheese, spinach, vegan pesto,

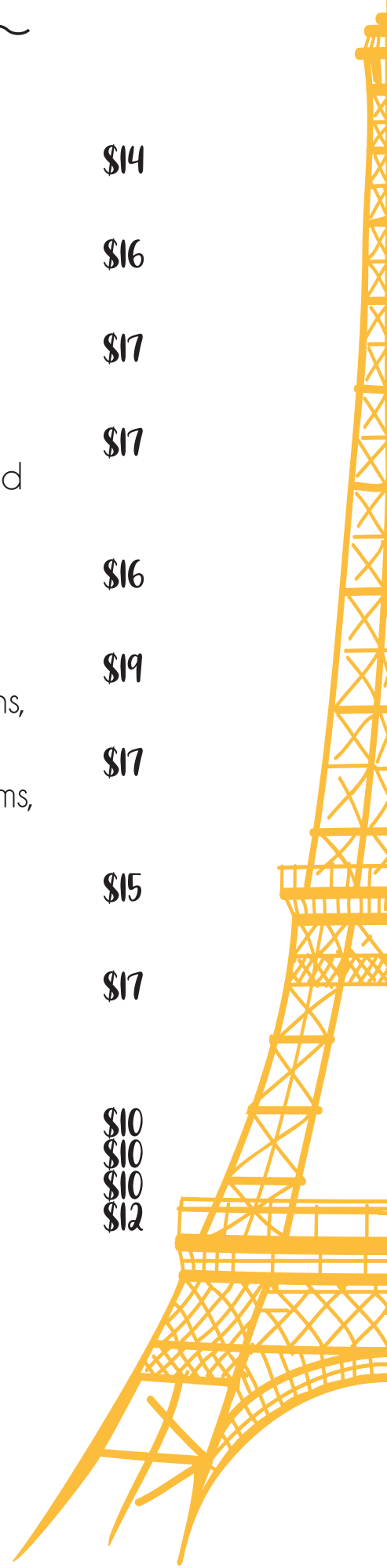
HAM & CHEESE \$10
BACON & EGG \$10
CHEESE & TOMATO \$10
HAM, CHEESE & TOMATO \$12

EXTRAS

smash avocado \$5 / Mushrooms \$3.5 / Emmental cheese \$3

Fresh spinach \$3 / Homemade vegan pesto \$3 / Green salad \$3

Ask for Vegan option



SWEET TOASTIES

Pick your bread : Sourdough / Gluten Free (+\$2)

PLAIN	\$8
HOMEMADE SALTED CARAMEL	\$11
NUTELLA	\$12
MONKEY Banana, Nutella	\$12
TATIN Caramelised apples, homemade salted caramel	\$12
CANADIEN Bacon, maple syrup	\$14

EXTRAS

Vanilla ice cream \$1.5 / Homemade salted caramel \$2 / Nutella \$2 / Banana \$2 /
Maple syrup \$2

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

1% surcharge applies on all card payments
10% surcharge on weekends
15% surcharge on public holidays

DRINKS MENU

Because we care for our planet, we will not serve in a takeaway cup if you are dining in.

COFFEE

Long black, Latte, Flat white, Cappuccino, Piccolo, Macchiato **\$4.4**
(Large +\$0.6)

Short black **\$3.5** - Magic **\$4.5** - Mocha **\$5** - Iced latte **\$6**
Iced long black **\$4.5**

BonSoy / MilkLab almond milk / Oat milk + **\$0.6**
Decaf / extra shot + **\$0.6**
Vanilla / hazelnut / caramel syrup + **\$0.6**

NOT COFFEE

Teas by T2 : English Breakfast, Earl Grey, French Earl Grey,
Peppermint, Lemongrass & Ginger, Sencha Green Tea, Chamomile **\$4.5**
Chai latte : Prana chai leaves **\$5.5** / Vanilla chai Powder **\$4.5**
Hot chocolate : Regular **\$4.5** / Large **\$5**
Babyccino **\$3**

COLD DRINKS

Milkshakes : Chocolate, Vanilla, Double espresso **\$8**

Juices by Daylesford & Hepburn : Apple / Banana, mango, passionfruit
Orange **\$5**

Softs : Lemonade / Lemon, Lime, Bitters by D&H organic
San Pellegrino **\$5**

French syrup : Grenadine or Mint **\$5**

Diabolo : Grenadine or Mint syrup served with lemonade **\$6.5**

BEERS & WINE

BEERS : Stella Artois,, Peroni **\$10**

RED WINE : The Winner Tank SHIRAZ, Prendo PINOT NOIR **\$12**

WHITE WINE : Marble Leaf SAUVIGNON BLANC,
Millton CHARDONNAY **\$12**