

CAFE MENU



Croque Monsieur

Please order & pay at the counter

PASTRY

Croissant, Pain au Chocolat, Pain Raisin, Almond Croissant or Danish Pastry
With Artisan Butter and Jammery Jam

BASKET OF TOAST

Served with Artisan Butter and Jammery Jam, Vegemite or Honey

Choose 3 slices from

Sourdough: Country Loaf, French Mountain Bread, New York Rye or Quinoa & Soya (grain)

Fruit Loaf: Sour Cherry or Date & Apricot Loaf

Brekkie Toasted Muesli with Yoghurt, Banana & Berry Compote 10

Power Porridge with Organic Oats, LSA, Vanilla, Apple & Cinnamon 10

Warm Croissant with Melted Gruyere & Barkly Grandmother Ham 7

Sourdough Pancakes with Stewed Berries & Honeycomb Cream 14

All Eggs are Free Range

Boiled Egg & Soldiers 7.5

Florentine Panini – Fried Egg, Bacon, Spinach & Hollandaise 11

Crispy Bacon, Poached Eggs, Slow Roast Tomatoes on Sourdough Toast 15

Poached Eggs, Smoked Trout, Parsley & Feta Salad on Sourdough Toast 14

Pulled Pork and Sweet Potato Hash with a Fried Egg 17

SANDWICHES

Schiacciata (Skiah-CHA-Tah) toasted with Prosciutto, Rocket & Tomato Relish 10

Croque Monsieur with Barkly Ham, Dijon Mustard & Gruyere 12

Spicy Tuna and Green Beans on Quinoa and Soya Bread 12

Lemon Roasted Chicken with Celery, Apple & Pine Nuts on Grande Roll 12

Pork Salami with Grilled Zucchini Salad on Olive & Rosemary Bread 12

OPEN SANDWICHES

Sautéed Mushrooms, Parsley & Lemon served with Ricotta on Wholemeal Toast 9

Quinoa & Soya Bread Toasted with Avocado, Fresh Tomato & Goats Curd 12

Tuna Salad with Greens & a Boiled Egg 12

DRINKS

Orange Juice/Cloudy Apple Juice 6

Kids Juice 3

Hepburn Springs Mineral Water – Still or Sparkling sml 3/lg 6

Pure Fruit Sodas - Pear & Blueberry, Lime, Apple & Ginger, Blood Orange 4.5

Organic Cola 3.5

Iced Coffee/Iced Chocolate 5

Coffee by Allpress Espresso

Espresso/Short Macchiato 2.5

Flat White/Cappuccino/Latte/Long black/Long Macchiato 3.5

Coffee in a Mug 4.5

Tea by Tea Craft

Served in a Pot for One

Good Morning, Yunnan Red, Karavan, Heal, Peace & Quiet, Cloud & Mist, Peppermint 4

White Peony 4.5

Masala Chai – served with Soy & Honey 4.5

Hot Chocolate by Grounded Pleasures cup 4/mug 4.5

Brasserie Bread

Everybody at Brasserie Bread is passionate about the quest to bake true artisan products. Expert training, skill, and a love of quality ingredients have all come together to create Australia's leading sourdough bakery. Our award winning breads and pastries are now enjoyed by foodies, mums and dads, kids and chefs alike.

FREE Saturday Baking Classes for junior bakers aged 5 to 12 years. These wildly popular classes will get the kids shaping and baking their very own goodies to take home, while parents relax with a coffee and a treat of their own in the Café.

Bookings are essential, and classes will run each Saturday at 10am.

Call our office on **1300 966 845**, to book these and other upcoming classes.

www.brasseriebread.com.au

OPENING HOURS

Monday to Friday 7.30am to 3.00pm

Saturday 8.00am to 2.00pm

Closed Sundays & Public Holidays

Ph 1300 966 845

150 Thistlethwaite Street, South Melbourne

