

(GF) Gluten Free  
(V) Vegetarian  
(DF) Dairy Free



## Breakfast and Lunch

<i>Warm ham and cheese croissant</i>	9
<i>Toast basket with butter and jam (V)</i>	8
<i>Sourdough pancakes with berries and honeycomb cream (V)</i>	16
<i>Soft boiled egg and sourdough soldiers (V)</i>	8
<i>Breakfast plate of soft boiled egg, tomato, avocado, gruyere and sourdough toast (V)</i>	12
<i>Bacon and egg panini with our BBQ Sauce</i>	10
<i>Poached eggs &amp; bacon with oven roasted tomatoes and avocado</i>	16
<i>Smoked salmon on sourdough with feta and poached eggs</i>	16
<i>Avocado toast with baked cherry tomatoes (DF,V) (Option: Add feta / Add bacon)</i>	12/16
<i>Tuna &amp; Barley Salad with rocket, radicchio, pepitas and a soft boiled egg (DF)</i>	14
<i>Kale and Quinoa Salad with feta, mint, toasted nuts and pomegranite (GF,V) (Option: Add grilled chicken terderloins)</i>	12/16
<i>Roasted Veggie Bowl with quinoa, tahini yoghurt, lemon and sprouted wheat sourdough (V)</i>	16

## Sandwiches

<i>Croque Monsieur or Madame</i>	10/13
<i>BLT with Bacon, tomato and iceberg on sourdough (Option: Add Avocado)</i>	12/15
<i>Slow cooked beef brisket on sourdough with house-made cabbage slaw</i>	12
<i>Smoked chicken on sourdough with avo, gruyere, roast tomato and aioli</i>	14
<i>Roast beef, mustard, mayonnaise and Westmont pickle on schiacciata</i>	12
<i>Grilled vegetables, fior di latte and pesto mayo on emmer wholegrain sourdough</i>	14
<i>Egg salad on sprouted wheat sourdough (V)</i>	10



Cold drinks		Hot drinks	
			Sml/lg
Berry smoothie <i>Mixed berries, yoghurt and milk</i>	8	Flat white	3.80/4.50
Chocolate milkshake <i>Premium Callebaut dark chocolate, Vanilla icecream and milk</i>	6.5	Cappuccino	3.80/4.50
Salted caramel milkshake <i>salted caramel sauce, vanilla icecream and milk</i>	6.5	Latte	3.80/4.50
Iced chocolate <i>Dark chocolate ganache and milk</i>	6.00	Espresso	3
Iced coffee <i>Double espresso, chocolate and caramel syrup</i>	6.00	Macchiato	3
Fresh lemon lime bitters <i>Crushed lemon and lime with soda and Angostura Bitters</i>	5.50	Ristretto	3
Organic cola/ginger beer	4.00	Piccolo	3.30
Fresh orange juice	5.50	Long Black	3.50/4.00
Milla natural fruit sodas <i>Lemon, lemon myrtle and Kakadu plum</i>	5.00	Mocha	4.00/4.50
<i>Apple, ginger and rosella</i>		Hot chocolate	4.20/4.80
<i>Lemon, rainforest lime and lavender</i>		Chai latte	4.30/5.00
Still mineral water	4.5	Babycino	1.50
		Teas <i>Teacraft Organic teas by Kerthyasa &amp; Tong: English breakfast, green, earl grey, chamomile and peppermint</i>	4.50
		* Soy milk and almond milk available	0.60

# BRASSERIE

BREAD

SINCE 1995

## CATERING MENU

### **PATISSERIE BOX      4 / head**

*An assortment of fresh crossiants, danish and pastries.  
Flourless Chocolate Brownies and Flourless Orange & Hazelnut Cakes.*

### **MORNING BOX      9 / head**

*Bacon & Egg Panini Rolls with house-made BBQ sauce  
Granola cups with yoghurt and berry compote*

### **SANDWICH BOX      10 / head**

*An assortment of freshly made sandwiches. Can include Beef Brisket & house-made Slaw; Smoked Chicken Roasted Tomato & Avocado; Tomato Basil & Fior di Latte Baguette; Egg Mayo & Swiss Chard; Roast Beef & Pickles with Rocket.*

Pick up from 1737 Botany Rd, Banksmeadow 2019 NSW  
Minimum order 8 heads. Must order 24 hours in advance.

Call 1300 966 845 or email [cafe@brasseriebread.com.au](mailto:cafe@brasseriebread.com.au) providing order and payment details, including pick up date and time.

