



Breakfast (until 11am)

Grain & rye sourdough toast, Tasmanian farmhouse butter, house-made raspberry preserve or orange marmalade	\$8
Fruit rustique toast, Tasmanian farmhouse butter, house-made raspberry preserve or orange marmalade	\$8
Seasonal fruit salad (gf)	\$10
Apricot & almond granola, poached apples, yoghurt & cinnamon	\$12
Bruschetta of smoked ham hock & baked cannellini beans with goat's feta	\$14
Sourdough toast with poached or scrambled eggs	\$14
Pan-grilled prosciutto & Gruyere cheese Croque Monsieur	\$15
Brioche, smoked salmon & scrambled eggs	\$16
Avocado, tomato & marinated goat's feta on sourdough toast	\$16
Belgian waffles, vanilla poached pear, Belgian chocolate cream	\$18
Chorizo, smoked bacon, eggs, bubble & squeak, roast tomatoes, relish (gf)	\$20

All our eggs and meat are local and free range, and our bread house-baked.

Gluten free almond bread is available upon request.

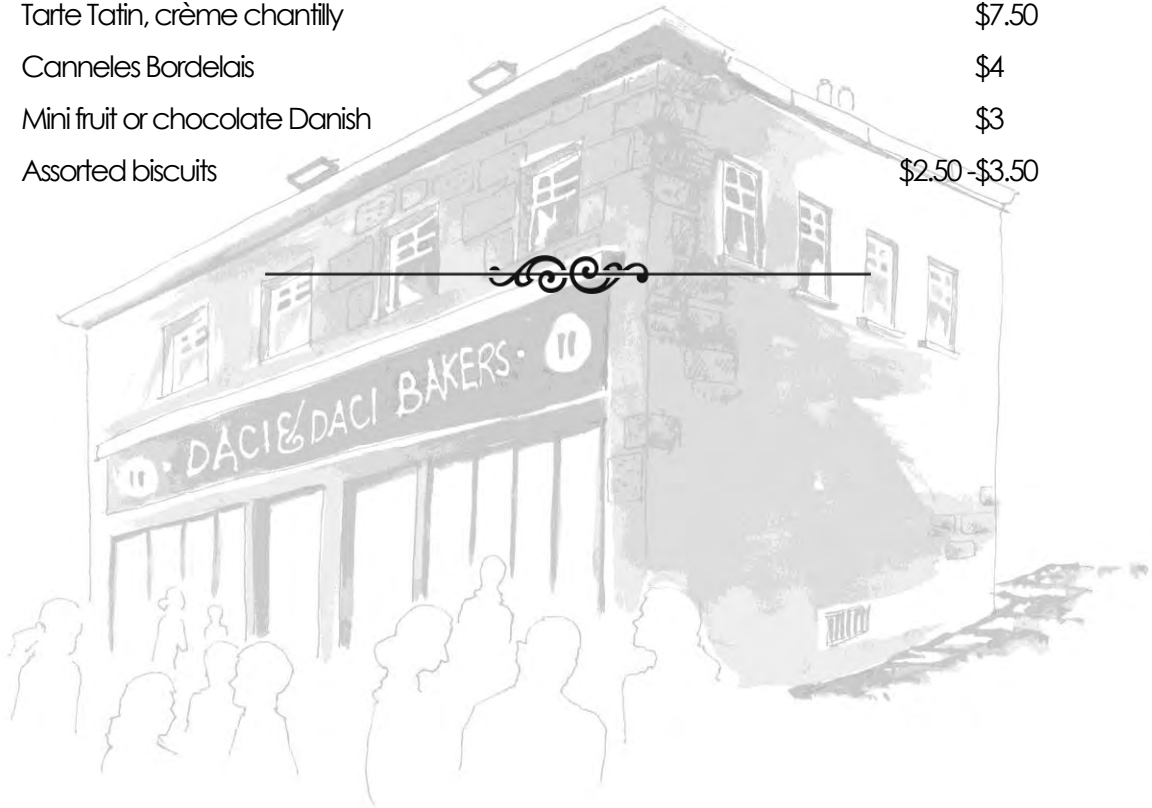
NO MENU CHANGES, THANK YOU





Viennoiserie

Croissant, raspberry preserve or orange marmalade	\$6
Almond croissant	\$7
Seasonal fruit galette, crème chantilly	\$7.50
Fruit Danish	\$7
Pain au chocolat	\$6
Escargot	\$6
Raspberry bombaloni	\$4.50
Mascarpone & berries brioche bun	\$6.50
Portuguese custard tart	\$4.50
Orange & almond Madeleine	\$4
Tarte Tatin, crème chantilly	\$7.50
Canneles Bordelais	\$4
Mini fruit or chocolate Danish	\$3
Assorted biscuits	\$2.50-\$3.50

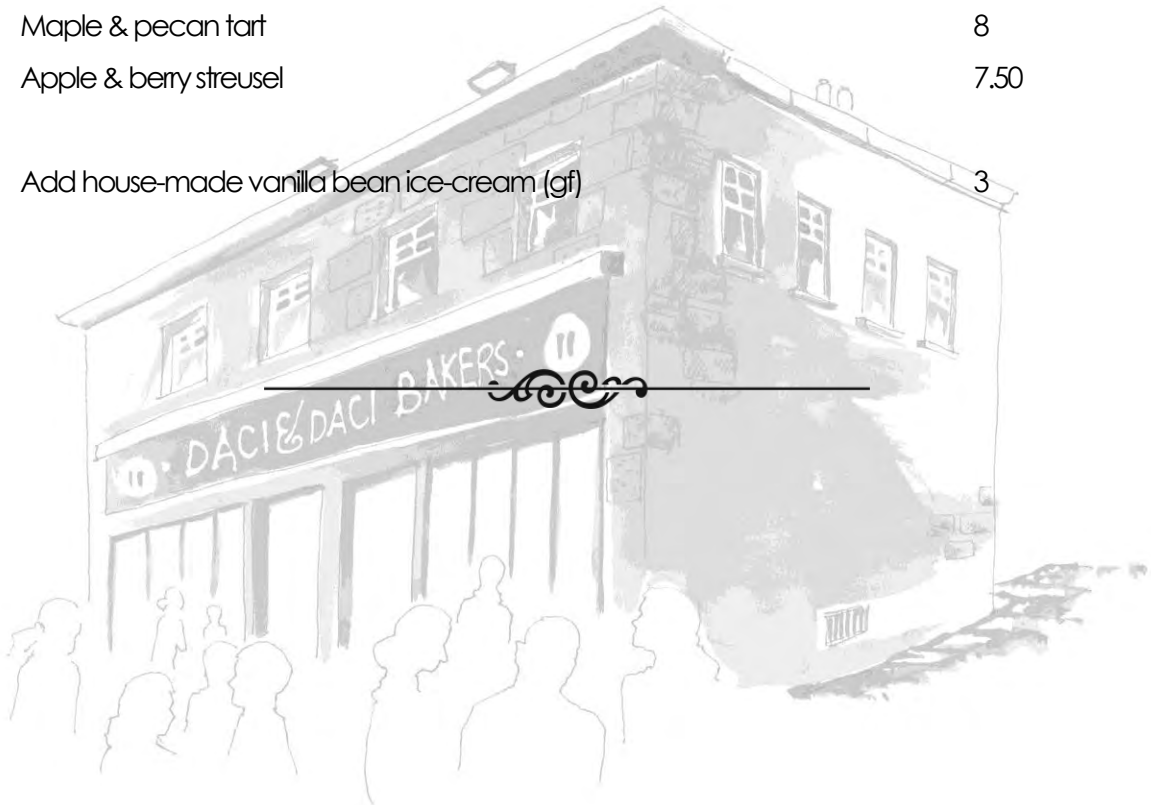




Cakes & Tarts

Served with vanilla crème Chantilly

Orange, coconut & almond cake, cinnamon & anise syrup (gf, df)	7.50
Baked ricotta & berries cheesecake	7.50
Meringue – Rosewater & pistachio or Violet (gf)	6.50
Pear Bourdaloue	7.50
Lemon & coconut tart	7.50
Raspberry & vanilla clafoutis	7.50
Belgian chocolate ganache & roasted hazelnut tart	8
Chocolate & orange brownie	6
Raspberry oat slice	6
Maple & pecan tart	8
Apple & berry streusel	7.50
Add house-made vanilla bean ice-cream (gf)	3





Petits Gateaux

Le Concorde

Belgian chocolate mousse, Belgian cocoa meringue (gf) 9

Saint Clements

Carrot & coconut sponge, lemon & lime curd, blood orange jelly, Belgian white chocolate & vanilla bean cheesecake 9

Hazelnut Dacquoise

Crisp hazelnut meringue sponge, whipped praline buttercream, chocolate 9

Trio de Chocolats

Trio of chocolate mousses, almond sponge 9

Raspberry Caramel Crunch

Raspberry chocolate biscuit, puffed rice crunch, raspberries, milk caramel toffee, milk chocolate & caramel mousse 9

Crème Brulee

Vanilla bean crème (gf) with an orange & almond Madeleine 9

Strawberry Royale

Strawberry mousse, spiced berry jelly, Belgian white chocolate crunch, coconut dacquoise (gf) 9

Belgian Chocolate Roulade

Chocolate mousse, salted caramel & marmalade roll (gf) 9

Tropicana

Passionfruit, mango & banana cremeux, coconut & vanilla chantilly, red fruit Jelly, almond sponge 9

Lime & Lemon Tart

Sable, lime & lemon curd, coconut meringue 9

Banoffee

Salted digestive, milk caramel toffee, banana mousse, spiced popcorn 9

Strawberries & Cream Macaron Tart

Vanilla pannacotta, strawberry & lime jelly, strawberry macaron (gf)

Tarte aux Fruits

Crème diplomat, seasonal fruits 9

Cappuccino Cake

Brownie, chocolate and orange custard layers, espresso Bavarian 9

Éclair

Patissier's daily selection 5.50

Sable Tartelettes

Summer berry & crème diplomat or Lime & lemon curd, candied zest 4.50

Macaron selection

Patissier's daily selection 3



Lunch

Served with local greens salad & Dijon vinaigrette


Sandwiches

Pan-grilled prosciutto & gruyere Croque Monsieur	15
Tasmanian smoked salmon, avocado, tomato & coriander salsa baguette (df)	12
Smoked free range ham, Tasmanian smoked cheddar, rocket & spiced pear chutney	12
Sea salt focaccia with hummus, spinach, roast pumpkin, marinated eggplant, roast capsicum, artichoke, olives, & basil (vegan)	12
Roast chicken wrap with crisp salad & curried mango dressing	12



Salads

Russian salad (gluten free, dairy free, v)	14	8
Mediterranean pasta salad with asparagus, roasted tomato, roast capsicum, marinated mushroom, marinated olives, artichokes, basil, & buffalo mozzarella with pesto dressing (v)	14	8
Green bean, roasted pumpkin, feta, red rice, toasted almonds, radish & chickpea salad with red wine vinaigrette dressing (gluten free, v)	14	8
Caesar salad with baby cos, ciabatta croutons, crisp smoked bacon, parmesan and anchovy lemon dressing	14	8



Please see the refrigerated display for the daily selection of salads and sandwiches available, thank you

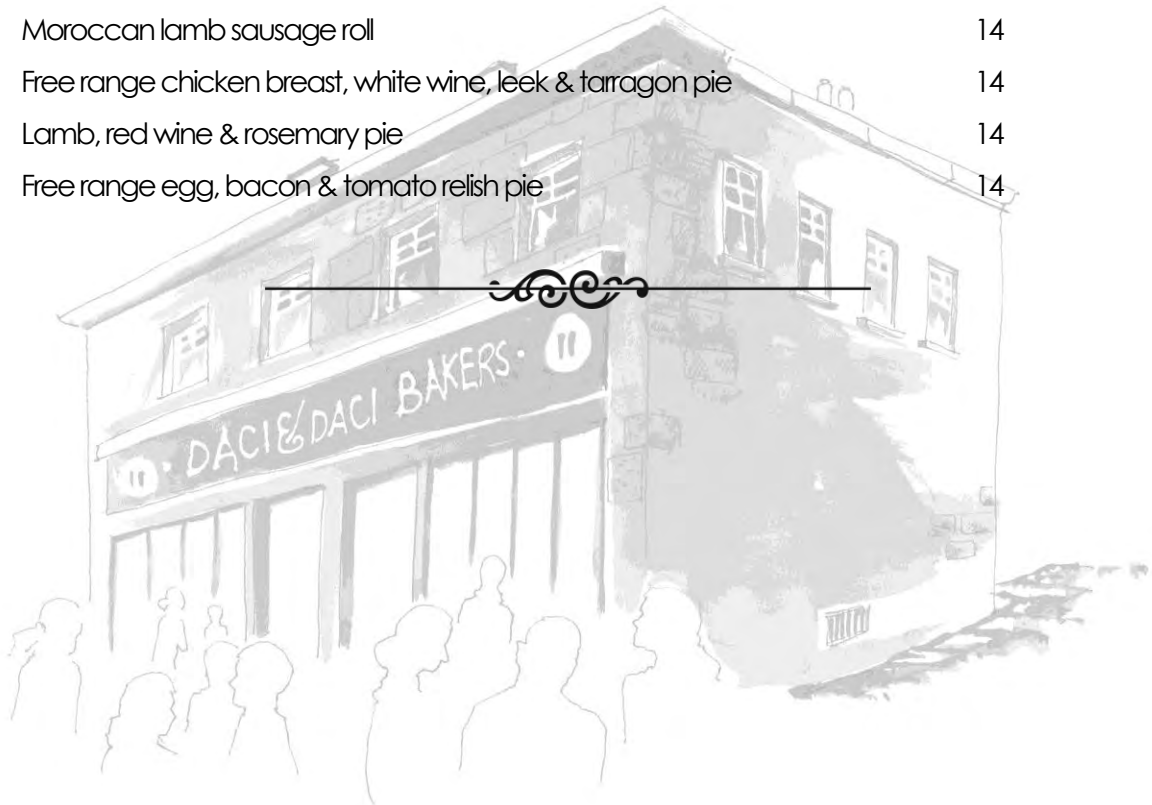


Lunch

Served with local greens salad, Dijon mustard vinaigrette & red pepper relish

Savouries

Pissaladiere, caramelised onion, roasted tomatoes, black olives, feta & basil (v)	12
Tasmanian smoked salmon, spinach & caramelised onion tart	12
Zucchini, ricotta & herbs tart (v)	12
Roast pumpkin, thyme, caramelised onion, goat's cheese & walnut tart (v)	12
Sweet potato & kale tortilla (gf)	14
Spinach, leek & feta pastie (v)	14
Pork & fennel sausage roll	14
Moroccan lamb sausage roll	14
Free range chicken breast, white wine, leek & tarragon pie	14
Lamb, red wine & rosemary pie	14
Free range egg, bacon & tomato relish pie	14





Hot beverages

	Cup	Mug
Flat white, latte, cappuccino, long black	4	4.50
Short black	3.50	
Piccolo	3.80	
Short macchiato	3.50	
Long macchiato	4	
Double shot additional	0.50	
Belgian hot chocolate	4	4.50
Belgian mocha	4.50	5
Chai latte	4.50	5
CocoVelle (Spiced coconut latte)	4.50	5
Soy milk additional	0.50	
Tea - English breakfast, Earl Grey, lemongrass & ginger, peppermint, green, chai, chamomile	4	

Please let us know if you would like some extra hot water or milk with your hot drinks



Cold beverages



Coke or diet coke	4
Freshly squeezed orange juice	5.50
Lucaston Park apple juice (Tasmanian)	4
Cape Grim still or sparkling water (Tasmanian)	4
Ashbolt elderflower sparkling (Tasmanian)	5
Ashbolt elderberry sparkling (Tasmanian)	5
Gillespies ginger beer (Tasmanian)	5
T2 Iced tea – Pomegranate & Turkish Apple	5
Iced coffee	7
Iced Belgian chocolate	7
Milkshake – Vanilla bean, Belgian chocolate, fresh strawberry or double espresso with vanilla bean ice-cream	7



Wine list

OUR CAKES AND SWEET FRIVOLITIES

Dunes & Green Sparkling Brut Piccolo (200ml)	9
NV Cava Dominio de Requena	40

OUR DESSERTS, FRUIT TARTS AND PASTRIES

2011 Coal Valley Vineyard FGR Riesling (Tasmania)	9 / 40
2004 Craigow Botrytis Riesling (375ml) (Tasmania)	43

OUR SAVOURIES SELECTION

2013 Bream Creek Pinot Noir (Tasmania)	9 / 40
2014 Priory Ridge Sauvignon Blanc (Tasmania)	9 / 40

OUR BEER & CIDER SELECTION

Bertinchamps Blonde (Belgian beer)	8
Bertinchamps Brune (Belgian beer)	8
Lost Pippin Wild (Tasmanian cider)	8
Lost Pippin Pear (Tasmanian cider)	8

