CROISSANTERIA

FRESH EVERY DAY

ASK FOR OUR WINE LIST...

SPECIALTY COFFEE

	Reg/Medium/Large
Espresso / Double Espresso	4.5 / 5
Macchiato / Long Macchiato	5 / 5.5
Long Black	5.5 / 6 / 6.5
Latte	5.5 / 6 / 6.5
Flat White	5.5 / 6 / 6.5
Cappuccino	5.5 / 6 / 6.5
Mocha	5.5 / 6 / 6.5
Magic	5.5
Piccolo	5
Iced Latte / Iced Chai Latte	7
Iced Mocha	7
Iced Long Black	6.5
Iced Chocolate	7
Chai Latte	5.5 / 6 / 6.5
Hot Chocolate	5.5 / 6 / 6.5

Extras

Oat, Soy, Almond, Lactose Free (milk)	+1
Extra Shot	+0.5
Vanilla, Caramel, Hazelnut, Honey	+0.5

TEAS

6

Chamomile, Darjeeling, Peppermint, Lemon & Ginger, English Breakfast, Green tea, Earl Grey

WINTER SIGNATURE TEA

Orange & Spices Tea	7
Iced Orange & Spices Tea	8

JOIN OUR COMMUNITY

Scan the QR code to visit our website and discover more.

OUR COCKTAILS SUGGESTIONS

24

Peach & Tea Bellini
(Champagne, White Peach, Black Tea)

House Mimosa
(Champagne, Fresh Orange juice)

Aperol Spritz
(Aperol, Prosecco, Soda water)

BEER & CIDER SELECTION

Peroni Lager	12
Peroni 0%	9
Estrella	13
Corona	13
White Rabbit Dark Ale	14
Goat Pale Ale	13
Coldstream Cider	13

BOTTLED WATER

	Small/Large
San Pellegrino Sparkling Water	4/6
Acqua Panna Still Water	4/6

SOFT DRINKS

5.5

San Pellegrino: Chinotto, Limonatta, Aranciata, Aranciata Rosso
Coke, Coke Zero, Diet Coke
Fanta
Sprite
Fever Tree Ginger Beer, Ginger Ale
Fever Tree Tonic, Grapefruit Tonic

COLD PRESSED JUICE

Orange	7
Pink lady Apple	7
Kale, Celery, Apple, Lemon and Ginger	8
Beetroot, Carrot, Orange and Apple	8
Carrot, Orange, Pineapple and Ginger	8
Watermelon, Apple and Mint	8

CROISSANTERIA

FRESH EVERY DAY

BREAKFAST

Weekdays from 8:00am to 12:00pm
Week-end from 9:30am to 3:00pm

CROISSANT CRUNCH GRANOLA BOWL 18
House-made Croissant Granola, Fresh seasonal fruits, Peanut Butter, Greek Yogurt
(G, D, N) (V)

COCONUT & MANGO PORRIDGE 15
Warm Coconut oat porridge, Mango puree, Passionfruit, Cocoa nibs, Coconut flakes
(G, N) (V)

LOBSTER CROISSANT ROLL 27
Your favourite croissant filled with Lobster, sriracha Mayo and Lettuce sauce
(G, D, E, SF)

EGGS BENEDICT CROISSANT 25
Two poached eggs served on our Croissant roll, Spinach, Hollandaise foam, crispy Guanciale or smoked Salmon (+4 $)
(G, D, E) (VO: without meat/fish)

SHAKSHUKA EGGS 22
Two eggs cooked in spiced Tomato & Capsicum sauce served with our toasted Focaccia
(G, E) (V, GF option available)

ZA'ATAR LABNEH EGGS 23
Two poached eggs, Labneh with za'atar, Chickpeas, pickled Cabbage & Cucumber served with our Croissant sticks
(G, D, E, Ses) (V, GF option available)

AVO TOAST 23
Two poached eggs, smashed Avocado, roasted Cherry tomatoes & Crumbled feta on toasted sourdough
(G, D, E) (V)

MAKE IT EXTRA

Poached egg +$4 Fresh avocado +$5
Crispy guanciale +$7 Smoked salmon +$8

HAM & CHEESE TOASTIE 16
Gruyère, ham, Dijon & seeded mustard with Sriracha mayo
(G, D)

VEGGIE TOASTIE 16
Gruyère, grilled eggplants, zucchinis and capsicums, Dijon & seeded mustard with Sriracha mayo
(G, D) (V)

FOCACCIA SANDWICHES

available everyday from 9:00am

MORTADELLA 18
Mortadella, Stracciatella, and crushed Pistachios

PROSCIUTTO 20
Prosciutto, Ricotta, Walnuts, Pears, Honey

CAPRESE 18
Stracciatella, Rocket pesto, Olive paste, Tomato, Fresh basil

CHICKEN CAESAR 19
Grilled chicken, Caesar dressing, Parmesan, Lettuce

EGGPLANT 18
Roasted eggplant, Capsicum and Nduja spread, Provolone cheese

SWEET & SAVOURY PASTRIES

Check our display for today's selection !

Our handcrafted viennoiseries are made in-house and freshly baked every morning

Allergens: G = gluten, D = dairy, E = egg, N = nuts, SF = shellfish, Ses = sesame
V = Vegetarian | VG = Vegan | VO = Vegetarian option available | GF = Gluten free option available
Please inform our team of any allergies. While all care is taken, we cannot guarantee an allergen-free kitchen

10% weekend surcharge. 15% public holiday surcharge. 1.5% card transaction fee applies.