

CROISSANT With Butter and Jam	\$9.00
GAUFRES AU CHOCOLAT Belgium waffles with chocolate sauce and whipped cream	\$15.00
GRANOLA Toasted granola, yogurt and berry compote	(GFA) \$16.00
SIMPLY EGGS ON TOAST Eggs Your Way, Rye bread and your Choice of Salmon or Bacon	(GFA) \$18.00
EGGS BENEDICT Brioche, Poached Eggs, Salsa, Hollandaise, Your Choice of Salmon or Bacon	(GFA) \$19.00
FRENCH TOAST With Bacon, Berry Compote and Maple Syrup	(GFA) \$19.00
FRENCH OMELETTE Filled with Ham, Spinach, Caramelised Onion and Cream Cheese	(GF) \$20.00
PÂTÉ DE FOIE DE VOLAILLE Chicken Liver Pâté, Fruit Chutney, Toasted Breads	(GFA) \$17.00
PENNE A LA FORESTIERE penne pasta, creamy sauce, ham, mushroom, spinach, Parmesan	\$19.00
SALADE DE CREVETTES Marinated prawns, bacon, parmesan and piri piri sauce	(GF) \$20.00
MOULES FRITES Green Lip Mussels, Red Onion, Garlic, White Wine Sauce, Fries	(GF) \$22.00
SANDWICH AU POULET Chargrilled chicken breast, caramelised onions , Tomato Chutney, aioli and fries	(GFA) \$23.00
SANDWICH AU BOEUF Sirloin Steak, Caramelised Onions, Tomato Chutney, Aioli, Fries	(GFA) \$24.00
RISOTTO DU JOUR Ask your waiter for the chef's daily risotto	(GF) \$25.00
FILET DE CABILLAUD Chatham Island Blue Cod Fillet, Seasonal Vegetables, Red Onion and Tarragon Sauce	(GF) \$27.00

## *Nibbles & Sharing*

OLIVES Mixed Olives	(GF) \$7.00
GARLIC VIENNA French Vienna, Garlic Butter, Salsa	(GFA) \$9.00
PLATEAUX DE CHARCUTERIE FOR TWO (GFA) Brie, Aged Cheddar, Port wine Cheddar, Ham, Jambon Cru, Olives, Toasted Breads	\$39.00

## *On the Side*

FRIES With Aioli and Tomato Sauce	\$8.00
VEGETABLES Steamed Vegetables	\$8.00
SALAD Mixed Leaf Green Salad	\$8.00
BREAD Rye, Ciabatta & Wholemeal	\$5.00

GF: Gluten Free

GFA: Gluten Free Available



Please inform your waiter of any dietary requirements

# Desserts

CRÈME BRULÉE Whipped cream and almond crumble	(GF) \$14.00
MILLE-FEUILLE AU CAFÉ Sweet pastry, layered with Cappuccino Cream and Caramel Sauce	\$16.00
TIRAMISU AUX FRAMBOISES Traditional Mascarpone Mousse, raspberry flavoured sponge	\$14.00
CHEESECAKE Baked White Chocolate Cheesecake with Berry Compote	(GF) \$16.00
AFFOGATO Vanilla Ice Cream, Espresso Shot Or try it with your choice of liqueur	(GF) \$8.00 \$15.00

## Le Delice PÂTISSERIE

A delicious selection of  
cakes and slices are  
baked daily by our  
pastry chef

Please ask your waiter  
to see

*"The Cake Tray"*

### COFFEE

Served Double Shot

Flat White	\$4.00
Cappuccino	\$4.00
Latte	\$4.00
Macchiato	\$3.50
Long Black	\$3.50
Moccachino	\$5.00
Liqueur Coffee	\$12.00

### Hot Drinks

Hot Chocolate	\$5.00
Tumeric Latte	\$5.00
Chai Latte	\$5.00
Lemon, Honey & Ginger	\$3.50
Hot Berry Juice	\$3.50
Turkish Apple	\$3.50

### TEA

English Breakfast	\$3.50
Earl Grey	\$3.50
Peppermint	\$3.50
Green	\$3.50
Grans Garden	\$3.50
Otago Summer Fruits	\$3.50
Japanese Lime	\$3.50
Chamomile	\$3.50

A full range of drinks are available to view on our beverage menu. Merci



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