

patisse

Breakfast 8.30 to 11.30 (all day on Saturday)

Sweet

Sourdough Toast w berry jam \$6

French Toast w Maple Syrup & seasonal berries \$8

Banana Bread toasted with butter \$5.50

Patisse Muesli, yoghurt, apple, seasonal berries \$9.50

Seasonal Fruit plate w yoghurt \$10

Crêpes – lemon & sugar or berry jam \$9.50

Savoury

Portobello Mushrooms, avocado, roast tomato & goats cheese on sourdough \$13

Croque Monsieur \$12.50

Scrambled eggs on sourdough toast w sliced smoked salmon \$18

Eggs Benedict \$17.90

Salads 11 to 3

Salade Lyonnaise - curly endive, crisp bacon, croutons & poached egg \$14.50

Salad of Rocket, baby spinach, pear, walnuts & goats cheese \$14

Salmon Nicoise \$17

**Patisse offers Cooking Classes, monthly High Teas,
& Food Tours to France**

**We are licenced and offer a large selection of Drinks,
Coffees & Teas**

Mains 11.30 to 3

Steak Sandwich & frites \$19.50

Fish & Frites w lemon & house made tartare \$22

Three Cheese Soufflé w a waldorf salad \$14.50

Ocean Trout w Potato & crème fraiche Tourte, cress salad \$22

Pasta of the day \$17.90

Wagyu Beef Ragout Pie, relish, salad greens \$13.50

Chicken Leek & Celery Pie, salad greens \$13.50

Quiche (bacon or spinach & feta), salad greens \$12

Charcuterie plate – pâté, prosciutto, cured sausage, cornichons, caramelized red onion & toasted baguette \$16.50

Bowl frites \$6

Sandwiches - fresh or toasted 11.30 to 3

Roast Chicken breast, avocado, semi dried tomato & rocket on Rye \$12

Rare Roast Beef, horseradish & red onion jam & greens on baguette \$13

Gruyere, tomato & rocket on sourdough \$9.50

Please see our black board for today's additions

Weekend cover charge per person \$3

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