

De Clieu

SPRING SUMMER MENU

Served until 3:30pm

Toast or Fruit Toast with cultured butter and house made jam \$8.50

Muesli of puffed grains, seeds and nuts, served with fresh fruit and yoghurt \$14.00

Warm coconut polenta with fresh blueberries, lime and orange blossom syrup \$15.00

Toasted waffles with espresso mascarpone, crisp bacon, raspberries and Mörk chocolate sauce \$17.50

Bodega egg sandwich with house aioli, crispy bacon, swiss cheese and caramelized onion \$12.50

Eggs on toast, your way \$10.50

Sliced avocado on toasted light rye with pistachio dukkah, beetroot jam, fresh herbs and lemon \$14.50
Add Egg \$2.50
Add Bacon \$4.50

Pressed tuna & egg melt sandwich with aged vermont cheddar served with green salad and potato crisps \$18.00

Kale and goats cheese omelette with house cured salmon and pickled walnut on toasted light rye \$18.00

Benedict Eggs - your choice of shaved ham, cured salmon or sautéed kale with poached eggs and house made hollandaise with toast \$17.00

Breakfast fry up of chorizo, potato, eggs, tomato, kale, spiced yoghurt, avocado and dukkah with grilled ciabatta \$20.00

Zucchini & sweet potato fritters with charred corn salsa, poached eggs, kale, chilli, whipped cashews and sumac \$19.00

Beer batter white fish burger with baby cos lettuce, house made tartare, pickled onions and potato crisps \$17.00

SALADS

Charred corn and black bean salad, sautéed greens, jalapeños, pomegranate, cherry tomatoes and salted ricotta \$17.00

BBQ pulled pork with red cabbage slaw, pineapple and chilli salsa, fresh herbs and avocado \$20.00

Ginger peanut kale with tofu, quinoa and red rice, sesame, broccolini and Japanese mayonnaise \$17.00

Smokey babaganoush with slow braised lamb, roasted cauliflower, lentils, fresh herbs, pomegranate, fetta and roasted cherry tomatoes \$20.00

EXTRAS

Japanese Mayo, Spiced Yoghurt, Beetroot Jam \$2.00

Caramelized Onions, Feta, Chilli Salsa Roasted Cherry Tomatoes, Sautéed Kale \$3.50

Bacon, Avocado, Chorizo, Shaved Ham \$4.50

House Cured Salmon \$6.00



Fatto A Mano gluten free bread available. Add \$2.00. We only use free range eggs. Please inform us of any food allergies, no alterations unless required.

COFFEE

White: Dukes Espresso Blend	\$4.00
Black: Rotating Single Origin	\$4.00
Batch Brew	\$4.00
Iced Choc / Coffee	\$6.00
+ Bonsoy	+ .50
+ Almond Milk Lab Co.	
+ .50	
+ Large	+ .50

TEA

English Breakfast, Early Grey	\$4.50
Sencha Green, Peppermint	
Lemongrass and Ginger & Fresh Chai	

HOT DRINKS

60% Dominican Republic Single Origin Dark Chocolate	
Hot Chocolate	\$5.00
Mocha	\$5.50
Chai Latte	\$5.00
Tumeric Latte	\$4.50

COLD

Fresh Orange Juice	\$6.00
Organic Coconut Water	\$3.50
Blended Drink	\$10.00
#1 Banana, Peanut Butter, Cacao Nibs, Honey & Almond Milk	
#2 Pineapple, Spinach, Avocado, Pear, Kale, Dates & Coconut Water	
Sodas	\$4.50
Ginger Beer, Cola, Blood Orange & Lemonade	

Iced Tea	\$6.00
Cold Infused Organic Ceylon Tea with lemon	

BRUNCH COCKTAILS

Mr De Clieu	\$12.00
<i>Sailor Jerry's Spiced Rum, Cold Infused Ceylon Iced Tea, Lemon & Mint</i>	
Gin Time	\$10.00
<i>Four Pillars Gin, Tonic Water & Cucumber</i>	
Mimosa	\$10.00
<i>Sparkling & Fresh Orange Juice</i>	
Bloody Mary	\$13.00
<i>Tomato juice, Vodka, Tabasco, Worcestershire, Celery, Lemon & Pepper</i>	

WINE

	G	B
NV Jacqueline Brut <i>France</i>	\$9	\$40
2015 Bellissimo Pinot Gris <i>McLaren Vale S.A</i>	\$9	\$40
2012 Stefani Estate 'The View' Chardonnay, <i>Yarra Valley VIC</i>	\$10	\$45
2015 DiGiorgio Tempranillo <i>Limestone Coast, SA</i>	\$9	\$40
2015 Yering Station Pinot Noir <i>Yarra Valley</i>	\$10	\$45
2012 Churchview Estate Shiraz <i>Margaret River WA</i>	\$9	\$40
2017 Vigna Stefani Rosé <i>Heathcote VIC</i>	\$9	\$40

BEER & CIDER

Sample Pale Ale. <i>Collingwood</i>	\$8.00
3 Ravens White Witbier <i>Thornbury</i>	\$8.00
Coburg Brewing Co. Lager <i>Coburg</i>	\$9.00
2 Birds Golden Ale <i>Spotswood</i>	\$9.00
Monteith's Crushed Apple Cider <i>New Zealand</i>	\$8.50

