

CAFE
Lumiere
By Borchelli

MENU

CHICKEN LIVER PARFAIT ^{GFFO} 17
with house baguette & cornichons

BOWL OF POMMES FRITES ^{V, GFF} 12

FRENCH ONION SOUP ^{GFFO} 16
hearty beef & onion soup, topped
with gruyere cheese crouton

CROQUE MONSIEUR ^{GFFO} 17
French cheese & ham grilled
toast finished with bechamel

QUICHE LORRAINE 17
pork lardons, bacon & cheese filled
baked tart with cress

SALADE DE POULET ^{VO, GFF} 19
refreshing herb salad, tossed with
grilled chicken breast, tomato, roasted
beetroot, capsicum & goats cheese

SALADE NICOISE ^{VO, GFF} 19
delightful salad featuring brined
cooked tuna, eggs, olives, potatoes,
beans & tomato, tossed in a mustard
mayonnaise

RATATOUILLE TART ^V 17
traditional vegetable medley in a baked
tart with cress

BOEUF BOURGUIGNON 25
slow cooked beef stew with
mushrooms served with Parisian mash

COQ AU VIN ^{GFF} 25
chicken breast slow cooked with
mushroom, bacon & onion served
with Parisian mash

SEAFOOD BOUILLABAISSSE 25
flavorful prawn bisque soup filled with
fresh seasonal seafood & house baguette

CONFIT DUCK ^{GFF} 27
twice cooked duck leg with braised
red cabbage & lentil stew

Dietary indicators (may contain traces):

GFF ~ Gluten Free Friendly **V** ~ Vegetarian
O ~ Option Available

DESSERT

CREPE SUZETTE 12
with classic citrus sauce

CREPE POMME CANNELLE 12
with cinnamon apple

CREME BRULEE ^{GFF} 12
baked French custard with
caramelised top

PROFITEROLE 5
filled with creme patissiere, dipped
in chocolate

BISCUIT

MADELEINE 3
classic soft sponge lemon biscuit

CROISSANT

PLAIN 7

CHOCOLATE 8

ALMOND 9

HAM & CHEESE 11

WEDNESDAY to SUNDAY

10AM – 5PM

FOOD AVAILABLE UNTIL 4PM

10% surcharge applied on Sundays

15% surcharge applied on Public Holidays & card payments incur a surcharge

Menu & prices are subject to change

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SOFT DRINK

COKE / COKE ZERO / LEMONADE LEMON SQUASH / RASPBERRY	5.5
SPIDER - LEMONADE / COKE RASPBERRY	8.5
LEMON LIME & BITTERS	10.5

JUICE & WATER

ORANGE / APPLE / PINEAPPLE	6
SODA / TONIC / DRY GINGER	5.5
SAN PELLAGRINO 250ML	6
SAN PELLAGRINO 750ML	10.5

TEA & COFFEE

POT OF TEA - FOR 1 ENGLISH / EARL / CHAI / GREEN LEMONGRASS & GINGER / PEPPERMINT CHAMOMILE	5.5		
ICED - LATTE / LONG BLACK	7.5		
ICED - COFFEE / CHOC / MOCHA	9.5		
ESPRESSO / PICCOLO / MACCHIATO	4.5		
LONG MACCHIATO	5.5		
		CUP	MUG
FLAT WHITE / CAPPUCCINO	6	6	7
LATTE / LONG BLACK			
MOCHA / HOT CHOCOLATE			
CHAI LATTE - POWDER / STICKY			
SOY / OAT / ALMOND / LACTOSE FREE	1		
DECAF / EXTRA SHOT	1		
SYRUPS - VANILLA / HAZELNUT	.7		

SPIRITS

BASIC	12
VODKA / SCOTCH / GIN / BOURBON / WHISKEY RUM / SPICED RUM	

CIDER

HILLS APPLE CIDER	10
HILLS APPLE CIDER NON-ALCOHOLIC	7

WINE

	GLASS	BOTTLE
ROSE BERTRAND BESPOKE	12	60
BLANC DE BLANCS BRESS (SPARKLING)	12	60
PINOT GRIS JEAN-PAUL TRIJSBURG	12	59
BEAUJOLAIS VILLAGES CRU DU VIEUX BOURG	12	59
PINOT NOIR BRESS	12	59
PINOT BLANC GUSTAVE LORENTZ "CRUSTACES"	/	57
CHABLIS LE GRAND COQ NOIR, BRESS	/	75
CHARDONNAY ARNAUD BAILLOT BOURGOGNE	/	75
PINOT NOIR ARNAUD BAILLOT BOURGOGNE COTE D'OR	/	75
MALBEC GILGRAVES WINES	/	60
CHAMPAGNE PIPER-HEIDSIECK	/	95

BEER

CASCADE LIGHT 2.4%	8
CROWN LAGER 4.9%	9
STELLA ARTOIS 4.8%	10
KRONENBOURG 5%	10

COCKTAIL

FRENCH MARTINI	19
SPRITZ APEROL OR CAMPARI	18
MIMOSA	12
ESPRESSO MARTINI	19

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