

BREAKFAST MENU  
(7:30AM - 11:30AM)

**Build your own breakfast** GFO, VEG 13  
Poached, fried or scrambled on sourdough toast  
Swap the toast for croissant add \$3  
Add sides below

**Add-ons**

Bacon 5	Potato rösti 5
Grilled haloumi 6	Mushroom 5
Smoked salmon 7	Avocado 5
Hollandaise sauce 3	Free range egg 3
Gluten free toast 2	Tomato relish 2
Bowl of Fries 8	Breakfast sausage 6

**Pavlova French Toast** 24  
French brioche, passion fruit curd, fruits, whipped cream, meringue, fairy floss, freeze dried fruit

**Haloumi Breakfast Roll** GFO, VEG, 23  
Rocket, avocado, fried egg, haloumi cheese, sumac, dill and lemon mayo on brioche bun

BRUNCH MENU ALL DAY  
(7:30AM - 2PM)

**Chilli Scrambled Eggs** GFO, VEG 24  
Chilli scrambled eggs, chilli jam, onion, fresh coriander, crispy shallots, lime, sourdough  
Add chorizo +\$5 / Swap the toast for a croissant +\$3

**Chipotle Goodness Eggs** GFO, VEG 24  
Garlic and herb labneh, poached eggs, chipotle infused butter, sumac, sourdough

**Miso Scrambled Eggs** GFO, VEG 24  
Scrambled egg, miso butter, onion on sourdough finished with grated parmesan and herbs  
Swap your toast for croissant add \$3  
Add extra sides

**Pulled Pork Benny** GFO 29  
Pork shoulder cooked in apple juice, poached eggs, hollandaise sauce, chilli, apple slaw

**Mushroom Benedict** GF, VO, DFO 27  
Poached eggs, sauteed mushroom with garlic, potato rösti, hollandaise sauce, chive & enoki salad

**Smashed Avocado Toast** GFO, VO, DFO 23  
Smashed Avocado, dukkah, micro herbs, radish, sourdough  
Add poached egg/ smoked salmon/ bacon extra

LUNCH MENU  
(11:30AM - 2PM)

**Cherry Tomato Pasta** VEG 25  
Blistered cherry tomatoes, linguini pasta, parmesan cheese, basil,

**Thai-style Wombok Salad** GFO, VO, DFO 25  
Wombok cabbage, cucumber, onion, fresh coriander, chilli, peanut, crispy shallots, fresh mint, Thai dressing  
Add grilled chicken +\$6

**Katsu Chicken Burger** 24  
Crumbed chicken, katsu sauce, white cabbage slaw, spring onion, Kewpie mayo, brioche bun  
Add chips +\$3

**Chef's Special Butcher cut / or fish market special  
(until sold out)**

Please check our special board or ask our friendly staff

PLEASE ADVISE US OF ANY ALLERGY, AS SOME OF OUR MENU ITEMS MAY CONTAIN NUTS AND GLUTEN

(GFO) GLUTEN FREE OPTION (VO) VEGAN OPTION (DFO) DAIRY FREE OPTION (VEG) VEGETARIAN

PLACE YOUR ORDER AT THE FRONT COUNTER

MERCHANT CARD FEES APPLY TO EFTPOS PAYMENTS

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# DRINKS

## HOT DRINKS

BABYCHINO	2
ESPRESSO   MACCHIATO	4
PICCOLO	4.5
LONG BLACK   LATTE   FLAT WHITE	4.9
CAPPUCCINO   HOT CHOCOLATE	4.9
MOCHA   CHAI LATTE	5.4
DIRTY CHAI LATTE	5.9
LARGE UPGRADE	+ 1
EXTRA SHOT   DECAF	+0.50
ALTERNATIVE MILK	+ 1
* Soy, Almond, Oat and Lactose Free	

## TEAS (BY T2)

ENGLISH BREAKFAST   FRENCH EARL GREY   GORGEOUS GREEN   PEPPERMINT   CAMOMILE	5
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## COLD DRINKS

SPARKLING WATER 250ml (San Pellegrino)	5
ICED LATTE   ICED LONG BLACK	5.7
ICED CHAI LATTE	6.2
ICED DIRTY CHAI   COLD BREW	6.7
ICED COFFEE (WITH ICE CREAM)	8.9
ICED CHOCOLATE (WITH ICE CREAM)	8.9
ICED MOCHA (WITH ICE CREAM)	9.5

## MILKSHAKES

CHOCOLATE   STRAWBERRY   VANILLA	9
- Thickshake	+ 2

## JUICES

ORANGE   APPLE   GREEN	8
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## SIGNATURE BRUNCH COCKTAILS

<b>CLASSIC MIMOSA 12</b> (NON-ALCOHOLIC AVAILABLE) Orange juice & Prosecco
<b>L'ANSE MIMOSA 14</b> (NON-ALCOHOLIC AVAILABLE) Orange & mango juice, prosecco, pomegranate syrup
<b>GRAND MIMOSA 16</b> Orange juice, Grand Manier, prosecco
<b>FRENCH CHAMBORD 18.5</b> Chambord, prosecco, raspberries

## CLASSIC COCKTAILS

<b>SAINT GERMAIN SPRITZ 18</b> Elderflower liqueur, prosecco, soda water, orange
<b>ESPRESSO MARTINI 18</b> Espresso, coffee liqueur, vodka, sugar
<b>FRENCH MARTINI 18</b> Pineapple juice, Chambord, vodka

## SPARKLING & CHAMPAGNE

BIRD IN HAND SPARKLING PICCOLO 200ml (SA)	15
GRANT BURGE PETITE BUBBLES SPARKLING (SA)	50
VEUVE CLICQUOT CHAMPAGNE (France)	120

## GLASS | BOTTLE

## WINE & BEER

STONELEIGH SAUVIGNON BLANC (NZ)	13   52
ST HALLETT BAROSSA ROSE (SA)	13   52
RUNNING WITH BULLS TEMPRANILLO (SA)	13   52
GOLDEN CHILD - PINOT NOIR (SA)	14   55
SALTY SESSION ALE BEER (PORT LINCOLN)	11
STONE & WOOD PACIFIC ALE BEER (NSW)	11

## GLASS | BOTTLE

## ALCOHOL FREE WINE

TRIPLE CREEK 0% VINTAGE SPARKLING (SA)	12   50
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@LANSEFRENCHCAFE

PLEASE PLACE YOUR ORDER AT THE COUNTER

\*A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS\*

MERCHAND FEES APPLY TO EFTPOS PAYMENTS

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