

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

Build Your Own Breakfast GFO, VEG 13.5
Your choice of poached, fried or scrambled eggs on sourdough toast
Swap your toast for a croissant +\$4
Add sides of your choice

Suzette Buttermilk Pancakes (until sold out) 26
Buttermilk pancakes, chai spiced crumble, blueberry compote, orange suzette sauce, cinnamon whipped yoghurt & seasonal fruits

Miso Scrambled Eggs GFO, VEG 24
Scrambled eggs, miso butter, onions & parmesan cheese
Swap your toast for a croissant +\$4
Add sides of your choice

Asian Style Chilli Scrambled Eggs 2.0 GFO, VEG 24
Chilli scrambled eggs, crispy chilli oil, fresh coriander, green papaya & daikon pickles on sourdough toast
Swap your toast for a croissant +\$4 

Brunch Board GFO, VEG 28
Mini granola with seasonal fruits, avocado toast, poached egg & bacon
Served with orange or apple juice
Add sides of your choice

Mushroom Benedict GF, VO, DFO 28
Poached eggs, sautéed mushroom with garlic, potato rösti, hollandaise sauce, chives & enoki salad

Falafel Plate GFO, VEG, DFO, VO 25
Hummus/ beetroot jam, kasundi tomato, dukkah, falafel & sourdough toast
Add on recommendations: bacon/ avocado/ eggs/ smoked salmon

Red Pesto Mushrooms Medley GFO, VEG 27
Sautéed mushrooms, sun dried tomato pesto, goat cheese, herb pangritatta & poached egg on toast

Croissant Madame 27
House made croissant, black truffle and cheese mornay sauce, bacon jam kale cabbage & fried egg

Citrus and Togarashi Avocado Toast GFO, VO, DFO 24
Smashed avocado, feta cheese, micro herbs, radish, yuzu and honey dressing, togarashi powder & nori salt on toast
Add on recommendations: poached egg/ smoked salmon/ bacon

LUNCH MENU
(11:30AM - 2PM)

Chimichurri Steak Sando. DFO 31
Rump steak, chimichurri sauce, provolone cheese, rocket & red onion on house made focaccia bread

Squid Glass Noodle Salad GFO, DFO 30
Glass noodle, shiitake mushroom, ponzu sauce, carrot julienne, edamame & garlic gochujang squid

Buttermilk Cajun Chicken Burger 25
Cajun spice coated chicken, tomato, onion, lettuce & chef's secret sauce on a 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

Add-ons

Bacon 6
Grilled haloumi 6
Smoked salmon 7
Hollandaise sauce 3
Gluten free toast 2
Bowl of fries 8

Potato rösti 6
Mushroom 5
Avocado 5
Extra free range egg 3
Tomato relish 3
Breakfast sausage 6

PLEASE INFORM US OF ANY ALLERGENS, 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 FEE APPLIES TO EFTPOS PAYMENTS



See next page

DRINKS

HOT DRINKS

BABYCHINO	2
ESPRESSO MACCHIATO	4
PICCOLO	4.5
LONG BLACK LATTE FLAT WHITE	5
CAPPUCCINO HOT CHOCOLATE	5
MOCHA CHAI LATTE	5.5
DIRTY CHAI LATTE	6
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
--	---

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
------------------------	---

SIGNATURE BRUNCH COCKTAILS

CLASSIC MIMOSA 14 (NON-ALCOHOLIC AVAILABLE)

Orange juice & prosecco

L'ANSE MIMOSA 16 (NON-ALCOHOLIC AVAILABLE)

Orange & mango juice, prosecco, pomegranate syrup

GRAND MIMOSA 18

Orange juice, grand manier, prosecco

FRENCH CHAMBORD 18.5

Chambord, prosecco, raspberries

SAINT GERMAIN 18.5

Saint germain, prosecco, orange zest

COCKTAILS

ESPRESSO MARTINI 19

Espresso, coffee liqueur, frangelico, vodka, sugar syrup

MADAME CASSIS 20

Vodka, rum, pineapple juice, lemon juice, sugar syrup, blackcurrant

SPARKLING & CHAMPAGNE

GLASS | BOTTLE

BIRD IN HAND SPARKLING PICCOLO 200ml (SA)	15
GRANT BURGE PETITE BUBBLES SPARKLING (SA)	50
VEUVE CLICQUOT CHAMPAGNE (France)	130

WINE & BEER

GLASS | BOTTLE

STONELEIGH SAUVIGNON BLANC (NZ)	13 52
ST HALLETT BAROSSA ROSE (SA)	13 52
DOMAINE DE CHATILLON ROSE (FRA)	13 52
RUNNING WITH BULLS TEMPRANILLO (SA)	13 52
STONE & WOOD PACIFIC ALE BEER (NSW)	12
JUMP SHIP PEARLAH SESSION ALE	11

ALCOHOL FREE WINE

GLASS | BOTTLE

TRIPLE CREEK 0% VINTAGE SPARKLING (SA)	12 50
--	---------



@LANSEFRENCHCAFE

PLEASE PLACE YOUR ORDER AT THE COUNTER

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

MERCHANT FEE APPLIES TO EFTPOS PAYMENTS

See next page »»