

Jour Café & Store

Weekdays Menu

Home-made Granola \$15
Served with coconut yoghurt, Queen Garnet plums & almond milk **(VG)**

Organic Sourdough Toast /Croissant \$9/\$11
True Organic butter & a choice of preserves **(V)(VGO)(GFO)**

Free-range Eggs your Way \$13
Scrambled/poached/fried served with organic sourdough toast **(V)(GFO)**

Add:

Half Avocado	\$5	Smoked Salmon	\$7.50
Feta	\$5	Hot smoked trout	\$7.50
Spinach	\$5	Mushrooms	\$5

Avocado Tartine \$20
Avocado, confit tomato & garlic with feta on toasted organic sourdough **(V)(VGO)(GFO)**
+ poached egg \$3

Portobello Mushroom & Truffle Tartine \$20
Portobello mushrooms cooked in cream & thyme with truffle oil & shavings of parmesan on toasted organic sourdough **(V)(VGO)**
+ poached egg \$3

Shakshuka \$22
Oven baked eggs in spiced tomato & capsicum sauce with yoghurt & coriander served with toasted organic sourdough **(V)(GFO)(DFO)**

Specials

Please check our specials board for daily specials, salads, quiche and soupe du Jour.

For pastries, baguettes & home-made cakes, please check our cabinet.

Soupe du Jour \$16
Served with toasted organic sourdough

Quiche du Jour \$18
Served with leaf side salad

Beetroot, Smoked Trout & Horseradish \$22
Marinated beetroot, hot smoked trout, capers, rocket & a soft boiled egg w horseradish crème dressing **(VO)**

Roasted Pumpkin, Courgette, Chilli & Ricotta Penne \$22
With confit garlic, olives, basil & parmesan **(V)(VGO)**

*V = Vegetarian, VG = Vegan, VGO = Vegan Option
GFO = Gluten Free Option DFO= Dairy Free Option
(Please let us know of any allergies as several dishes contain nuts)*

Jour Café & Store

Weekend Menu

Home-made Granola **\$15**
Served with coconut yoghurt,
seasonal fruit & almond milk **(VG)**

Organic Sourdough Toast /Croissant **\$9/\$11**
True organic butter & a choice of preserves **(V)(VGO)(GFO)**

Free-range Eggs your Way **\$13**
Scrambled/poached/fried eggs
served with organic sourdough toast **(V)(GFO)**

Add:

Half Avocado	\$5	Mushrooms	\$5
Feta	\$5	Smoked Salmon	\$7.50
Spinach	\$5	Hot Smoked Trout	\$7.50

Avocado Tartine **\$20**
Avocado, confit tomato, garlic & feta with hemp seed Zatar
on toasted organic sourdough **(V)(VGO)(GFO)**
+ poached egg \$3

Portobello Mushroom & Truffle Tartine **\$20**
Portobello mushrooms cooked in cream & thyme
with truffle oil & shavings of parmesan
on toasted organic sourdough **(V)(VGO)(GFO)**
+ poached egg \$3

Eggs Florentine (V) / Benedict / Royale **\$21/\$23/\$24**
Poached eggs & hollandaise with spinach/ham or smoked salmon
Served on organic sourdough **(GFO)**

Shakshuka **\$22**
Oven baked eggs, spiced tomato & capsicum with yoghurt,
coriander and sourdough **(V)(GFO)**

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