

# Jour Café & Store

## Home-made Granola **\$17**

Served with coconut yoghurt, seasonal organic fruit & almond milk **(VG)**

## Sourdough Toast / Croissant **\$9/\$11**

True Organic butter & a choice of preserves **(VGO)**

## Free-range Eggs your Way **\$14**

Poached or scrambled eggs served with sourdough toast

- **Swap Toast for Croissant + \$2**

### Add:

Half avocado \$5 Spinach \$5

Smoked salmon \$8.50 Feta \$6

Hot smoked trout \$8.50 Ham \$8

Hollandaise sauce \$5 Portobello \$6

Homemade tomato sauce \$2 Mushrooms

## Portobello Mushroom & Truffle Tartine **\$23**

Portobello mushrooms cooked in cream & thyme with truffle oil & shavings of parmesan on toasted organic sourdough  
+ poached egg \$3

## Eggs Florentine **\$23**

Poached eggs & hollandaise with spinach served on sourdough

## Eggs Benedict / Royale **\$25**

Poached eggs & hollandaise with Adelaide Hills smoked ham or smoked salmon served on sourdough

*\*Sourdough can be replaced with house made gluten free bread upon request.*

### Specials

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

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

## Croque Monsieur **\$22**

Classic French toasted sandwich with Adelaide Hills smoked ham, gruyere, and leek bechamel. Served with beetroot salad.

- *Ham can be replaced with Portobello Mushroom for a vegetarian option.*

## Zucchini Fritters **\$22**

Served with dukkah, homemade tomato sauce and leaf side salad **(VG)(GF)**  
+poached egg \$3

## Quiche du Jour **\$18**

Served with organic leaf side salad

## Organic Beetroot, Smoked Trout & Horseradish **\$22**

Organic marinated beetroot, hot smoked trout, capers, organic mixed leaves & a soft boiled egg with horseradish crème dressing **(VO)(GF)**

## Potato Gratin **\$22**

Served with braised fennel & Salsa Verde **(VG)(GF)**

## Soupe du Jour **\$18**

Served with toasted organic sourdough

## Choice of sweet or savoury crêpes **\$14**

Lemon crêpes with seasonal fruit or

Savoury crêpes served with house marinated feta, confit garlic honey and thyme

### Dessert

## Café Gourmand/Gourmand for 2 **\$16/\$29**

Coffee of your choice paired with a selection of bite sized pastries & gelato.

## Gelato **\$3.50 per scoop**

Please inform us of any allergies as several menu and cabinet items contain nuts.

10% surcharge applies on weekends, 15% on Public Holidays.