

# PATISSEZ

cafe & bakehaus

10% surcharge applies on weekends  
15% surcharge applies on public holidays

## VENEZIANO CRAVE

**CAPPUCCINO** \$4.5 | \$5.5  
**FLAT WHITE** \$4.5 | \$5.5  
**LATTE** \$4.5 | \$5.5  
**LONG BLACK** \$4 | \$5

**ESPRESSO** \$3.5  
**PICCOLO** \$4  
**MACCHIATO** \$4  
**BABYCCINO** \$3.5

## ICED RANGE

**ICED LATTE** \$7  
**ICED MOCHA** \$8  
**ICED LONG BLACK** \$6  
**ICED CHAI LATTE** \$7  
**ICED CHOCOLATE** \$7  
**ICED VANILLA MATCHA LATTE** \$8

## ESPRESSO-FREE

**ARTISANAL HOT CHOCOLATE** \$5.5  
**VANILLA MATCHA LATTE** \$7.5  
**TUMERIC LATTE** \$8  
**CHAI LATTE** \$5.5

## EXTRAS

**EXTRA SHOT** \$0.7  
  
**ALTERNATIVE MILK** \$1  
**ALMOND / OAT / SOY**  
**MILKLAB LACTOSE FREE**  
  
**SYRUP**  
**CARAMEL / VANILLA / HAZELNUT** \$1

## JUICE

fresh juice serves with ice  
no ice \$1 extra

**FRESHLY SQUEEZED ORANGE** \$7  
**FRESHLY SQUEEZED APPLE**  
**FRESHLY SQUEEZED CAGO**  
(carrot, apple, ginger, orange)

**SUMMER SNOW GRANNY SMITH** \$5  
**SUMMER SNOW ORANGE**  
**SUMMER SNOW APPLE & GINGER**

## SOFT DRINK

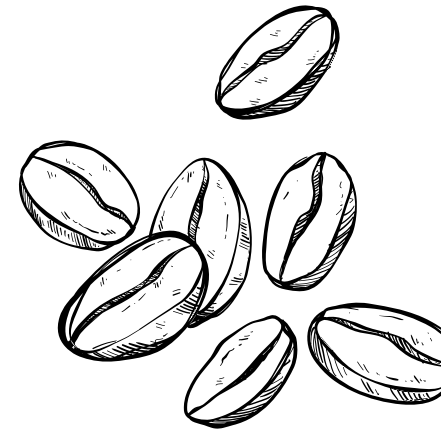
serves with ice

**COKE** \$4.5  
**COKE ZERO SUGAR**  
**SCHWEPES LEMONADE**  
**SUMMER SNOW SPARKLING WATER**

## LOOSE LEAF TEA

with free refills

**ENGLISH BREAKFAST**  
**FRENCH EARL GREY**  
**SENCHA GREEN**  
**HONEY STICKY CHAI**  
**PEPPERMINT**  
**CHAMOMILE BLOSSOMS**  
**OOLONG ROSE**



## SMOOTHIES

### ACAI

Amazonian Açai, raw honey, coconut water, toasted coconut chips

### BANANA

Fresh banana, milk, raw honey, greek yoghurt, cinnamon

### BLUEBERRY

Blueberries, raw honey, coconut water, toasted grains

### ENVY

Spinach, avocado, banana, celery, green apple, raw honey, coconut water, coconut chips

### SUNRISE

Layered mixed berry & mango smoothie, greek yoghurt, raw honey, coconut water, coconut chips

## FREAKSHAKES \$9.5

### SUPER CHOCOLATE FUDGE

Goey chocolate fudge sauce, choc chips, brownie

### REAL STRAWBERRY

Proper strawberry sauce made with fresh strawberries

### VOTE FOR PEDRO

House made dulce de leche (spanish milk caramel), honeycomb, choc chips

### ESPRESSO YOURSELF

House made salted butterscotch, double espresso, choc chips, whipped cream

### ITALIAN STALLION

Nutella on Nutella on Nutella, salty pretzels

### BISCOFF

That smooth spiced buttery biscuit heaven...if you know you know

### BUTTERCUP

House made salted butterscotch

### MICHAEL JACKSON

Super choc fudge brownie, goey chocolate fudge, white chocolate chips, white chocolate ganache, fudge brownie, cookie crumb

Drink Menu

## PATISSEZ CLASSIC BRUNCH

### THE AVO STANDARD \$23

Fresh avo & danish feta smash, sourdough, pomegranate, 2 poached eggs, lemon, sumac and mixed seeds

### PHIL'S BREAKFAST \$23

Soft parmesan scrambled eggs, smashed avo, smoked salmon, sourdough

### CHILLI FUNGI \$21

Fresh chilli, herbed mushroom, scrambled eggs, crispy bacon, sourdough

### HOTCAKES \$23

3 ricotta hotcakes, whipped honeycomb butter, Canadian maple, vanilla ice cream, granola, honeycomb crumble

### BEEF NACHO \$23

House made beef nacho with fresh guacamole, corn chips, sour cream and fresh herbs

### PULLED PORK BENEDICT \$25

12hr braised pork shoulder, house special bacon jam, 2 poached eggs, sourdough, wilted spinach, hollandaise, pork crackling

### FISH & CHIPS \$26

2 pieces beer battered hake, half size fries, lemon, mixed leaves, tatare sauce

### THE BREAKFAST PLATTER \$45

sourdough, avo, feta cheese, roasted tomatoes, hash brown, bacon, chorizo, scrambled eggs, seasonal fresh fruits

### EGGS ON TOAST \$10

1 sourdough toast and 2 eggs of choice

build your own brunch by choosing from the list of sides on the right

## FRENCH TOAST

Rich cream custard, coated in cinnamon sugar

### PLAIN (HALF SIZE) \$15

served with vanilla ice cream and maple syrup

### OH CANADA! \$23

served with vanilla ice cream and maple syrup, and double bacon

### STUFFED NUTELLA \$25

nutella-stuffed French toast, served with vanilla ice cream, strawberries, toasted hazelnut

### BERRY & CREAM \$27

house made berry compote with granola, mixed fresh berries and vanilla ice cream

### BANANA FOSTER \$27

banana foster with granola, dollop cream, and honeycomb  
\*may contain traces of alcohol

## SIDES

### SMASHED AVO \$4

### GUACMOLE \$6

smashed avo, onion, tomato, pepper, lime juice, coriander

### ROASTED TOMATO \$4

### DUCK FAT ROASTED POTATO \$6

seasoned with salt & pepper, roasted in duck fat for ultra crispiness, with a hint of rosemary

### SAUTÉED MUSHROOM \$4

### SPINACH \$4

### HASH BROWN (2) \$5

### SOURDOUGH TOAST \$4

served with butter, add \$3.5 for Gluten Free

### EGGS OF CHOICE (2) \$5

### DOUBLE BACON \$5

### CHORIZO \$5

### PROSCIUTTO \$5

### TURKEY BREAST \$5

### SMOKED SALMON \$6

## GOURMET SANDWICHES & BURGERS

add \$6 for side chips and choice of soft drink

### TURKEY BLT \$22

Double shaved turkey breast, double crispy bacon, mixed leaves, tomato, garlic aioli, buttered & grilled sourdough

### OUR REUBEN \$22

Double sliced corned silverside, melted Swiss cheese, house Zuni pickles, house special sauce, buttered & grilled sourdough, mixed leaves

### THE ULTIMATE CHICKEN BURGER \$22

crispy fried thigh fillet, iceberg lettuce, sliced tomatoes, maple bacon, butter grilled brioche bun

### THE HANGRY BURGER \$22

12hr bbq pulled pork, house bacon jam, caramelised onions, pickled onions, butter grilled brioche bun & special sauce

### THE HOUSE BURGER \$22

double beef patty, cheddar, america mustard, house made Zuni pickles, tomato relish, leaves, butter grilled brioche bun

### THE LOADED BREAKFAST BURGER \$20

2 fried eggs, double bacon, American cheddar, smashed avo, hash brown, house bacon jam, house bbq sauce, butter grilled brioche bun

## TIJUANA TACOS

tacos are 1 per serve, add \$1 for gluten free corn tortilla  
add \$6 for side chips and choice of soft drink

### CARNE 🍴 \$12.9

12hr braised pulled beef brisket, melty Mexican cheese, fresh guacamole, shallots, crispy tortilla

### CHANCHO \$12.9

12hr braised bbq pulled pork shoulder, melty mexican cheese, caramelised onions, fresh guacamole, fried garlic, crispy tortilla

### LOS POLLOS HERMANOS \$12.9

panko crumbled, crispy fried chicken tenderloins, melty mexican cheese, sticky sesame sauce, kewpie slaw, crispy tortilla

### LA GAMBA 🍴 \$15

Garlic butter & chilli grilled king prawns, fresh guacamole, house made pineapple relish, crispy tortilla, fried garlic

### FISH TACO 🍴 \$15

Beer battered hake, pico de galo, pickled onion, special sauce, crispy tortilla

### LA LANGOSTA \$25

Chopped lobster tails, grilled in garlic & parsley infused butter, with melty Mexican cheese, coleslaw, crispy tortilla

## SOMETHING TO SHARE

### BOWL OF FRIES \$12

choice of regular, or sweet potato fries, served with house special sauce

### LOADED FRIES \$18

crunchy fries with special sauce, liquid blue cheese, sliced chorizo, shallots and seasoning

### CHICKEN KARAAGE \$18

Japanese style chicken karaage, served with kewpie mayo, mixed leaves and lemon (gluten free)

## FOR THE LITTLE ONES

### KIDS CHEESE BURGER \$15

beef patty, american cheese, tomato sauce on milk bun slider, with side chips

### KIDS PANCAKE \$10 / \$15

choose 1 or 2 pancakes, with strawberries, maple syrup and ice cream

### KIDS CHEESE TOASTIE \$8

butter grilled wholemeal bread with double cheese

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