

La Bastide

VIENNOISERIES et BAGUETTE

croissant	6	pain au chocolat	8
croissant aux amandes	8	pain aux raisins	8
la bastide brioche	8	pain au cinnamon	8
half a baguette with French butter and Bonne Maman jam (fresh or toasted)			9

La Bastide Combination:

*your choice of any of the above + coffee or tea +
orange or green juice*

19



LES PLATS

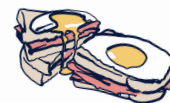
free range eggs (poached, fried or scrambled), toasted sourdough (low gfo)	16
saumon fumé maison, scrambled eggs, crème fraîche, chives, rye	28
three cheese omelette, confit tomatoes, dijon, cornichons, sourdough	26
champignons, confit garlic, parsley, poached eggs, chilli jam, sourdough	26
provençale ratatouille, fried egg, basil, toasted sourdough (vgo, low gfo)	23
terriner, caperberries, dijon, toasted sourdough (s&n, low gfo)	24
assiette de saucisson, canard et foie gras parfait, fromage, cornichons, pickles, dijon, sourdough (low gfo)	26

Personalise:

confit tomatoes garlic et parsley mushrooms pommes frites pommes pavé croustillantes streaky bacon	5 ea
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*'gf' gluten free. 'vg' vegan. 'v' vegetarian. 's&n' contains seeds and/or nuts, 'o' option
15% surcharge will apply on public holidays*

LE CROQ



croque monsieur: pan toasted gruyère, smoked leg ham and creamy béchamel	24
croque madame: all of the above with the added lusciousness of a sunny-side-up fried egg	27

DOUX

crème brûlée (gf)	18
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BOISSONS

Café		Chocolat		Thé	
espresso	5.50	mocha	6.50	english breakfast	6.50
macchiato	6.50	hot chocolate	6.50	earl grey	6.50
cappuccino	6.50	iced chocolate	6.50	peppermint	6.50
flat white	6.50			green	6.50
latte	6.50			lemongrass & ginger	6.50
café iced	6.50	Jus	8.00		
chai latte	6.50	fresh orange or green juice			
decaf	6.50				
babycino	3.50				
extra shot	2.00				

ALCOOLS full wine list available plus ...

moët & chandon	28
bloody mary	22
mimosa	22

