

# MON AMOUR

FOOD + WINE

## BREAKFAST - TIL 3PM

---

Sourdough, rye, multigrain or fruit toast with butter and house-made preserves (V) 8.5

Two Dr Marty's crumpets with honey and butter (V) 11

Apple and chia bircher muesli, rhubarb compote, raspberry curd, house baked granola (V) 15.5

Waffle with house-made peach and basil sorbet, strawberry, apricot coulis, cashew praline (V) 16

Crushed avocado, bocconcini cheese, heirloom tomatoes, free range poached egg, spiced and toasted seeds, mascarpone and basil on top of a Dr Marty's crumpet (V) 19

Chorizo hashbrown with house-made baked beans, crunchy leek and chorizo and a chermoula spiced free range poached egg (GF) 19.5

House confit salmon with labneh, pickled cauliflower, watercress velouté and a free range poached egg on top of a Dr Marty's wholemeal crumpet 20.5

Omelette with ham hock, sautéed mushrooms, caramelised onions and raclette cheese on toast 19

## FROM THE BAKERY

---

Croissant with butter and house-made preserves (V) 6.5

Croissant with cured Black Forest Ham and Emmental cheese 9

Croque Monsieur: brioche, cured Black Forest Ham, Emmental cheese and Béchamel sauce 14.5 (add a free range fried egg + 1)

Breakfast Brioche: Spanish chorizo, Emmental cheese, free range fried egg and tomato relish 8

Vegetarian Breakfast Brioche: Beetroot, caramelised onions, fresh goat cheese and a fried free range fried egg (V) 8

Sandwiches or Quiche of the day served with a green salad 12.5

## EGGS AND SIDES

---

Two free range eggs served any way you like - on toast (V) 12.5

Add a free range egg 3.5

Add extra toast 2.5 (+1 for Gluten Free bread, +2 for a Dr Marty's Crumpet)

Add sautéed spinach, fresh goat cheese or fresh heirloom tomatoes 4.5

Add house citrus cured ocean trout / crispy free range bacon / smashed avocado / house-made baked beans / sautéed mushrooms 5.5

# MON AMOUR

FOOD + WINE

## LUNCH - FROM 11.30

---

### ENTRÉES

Mixed marinated olives, dukkah, extra virgin olive oil and warm bread 12.5

Fresh olive tapenade served with toasted baguette 8

House citrus cured trout on a fresh baguette with labneh and beetroot 14.5

Cheese or charcuterie platter (ask our staff for selection available) 27/35

### MAINS

Niçoise tartine with cured tuna loin, green beans, free range poached egg, baguette with tapenade and heirloom tomatoes 19

Confit duck salad with mâche, witlof, fresh pear, celeriac remoulade, walnuts and blue cheese sauce (GF) 20

House citrus cured trout with roquette, leeks, citrus fruit, radish, sumac and fennel vinaigrette (GF) 19.5

Ancient grain salad with beetroot, cauliflower, labneh, zucchini ribbons and fennel dressing (V) 18.50 (add warm free range chicken +5.5)

Oven baked cheese with caramelised onion, toasted baguette and pear salad (V) 16

Soup of the day with toasted sourdough 12.5

### SIDES

French fries 8

Sautéed greens 8

Green salad 5

Roasted beetroot, roquette and fresh goat cheese salad 8

*Please inform our staff of any allergies when you place your order. During peak times we may not be able to cater to menu changes or split bills. Please note a 15% surcharge applies on public holidays.*