

Jour Café & Store

Yoghurt & Granola cup \$8

Organic yoghurt or coconut yoghurt (+\$1), seasonal fruit, house compote **(VGO)**

Sourdough Toast / Croissant \$9/\$11

True Organic butter & a choice of preserves or avocado (+\$2) **(VGO)**

Omelette du Jour \$20

French style Free range omelette filled with garlic chives & Gruyère served with toasted sourdough

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 an English muffin

Eggs Benedict \$25

Poached eggs, hollandaise & Adelaide Hills smoked ham on an English muffin

Croque Monsieur \$23

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

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

Warm Lentil & Pumpkin salad \$23

Braised puy lentils, roasted pumpkin, spinach & tahina **(VG)(GF)**

Galette du Jour \$20

Served with organic beetroot salad

Organic Beetroot, Smoked Trout & Horseradish \$23

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

Soupe du Jour \$18

Served with toasted organic sourdough

Savoury Crêpes \$16

French style crepes with house marinated feta, confit garlic honey and thyme

Poached Pears \$16

Red wine poached pears with salted caramel & honey comb crumble

Café Gourmand/Gourmand for 2 \$16/\$30

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