

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
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Smoked salmon	\$8.50	Feta	\$6
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Hot smoked trout	\$8.50	Ham	\$8
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Hollandaise sauce	\$5	Portobello	\$6
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Homemade tomato sauce	\$2	Mushrooms	
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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.