

PLATTER PANTRY
 FROMAGERIE CAFE

ALL DAY MENU

<i>Laurent fruit loaf, toasted with whipped lavender honey butter</i> <i>Add jam + 2</i>	12	<i>P.P's Benedict, two poached eggs & burnt butter hollandaise on brioche buns w your choice of</i> <i>Ham 25 Bacon 26 Salmon 27 Florentine 23 (V, GFO)</i>	
<i>Steel cut oat & chia porridge w poached pear & rhubarb, topped w streusel crumble (V)</i>	16	<i>Bacon & Gruyère croquettes, served with pear, walnut & roquette salad</i>	21
<i>Peaches & crème French toast, fresh berries, honey walnuts, cinnamon sugar, maple syrup (V)</i>	24	<i>Quiche of the day served with pear, walnut & roquette salad, relish (V)</i> <i>See cabinet for options</i>	21
<i>Folded French omelette w Gruyere cheese, chives, sourdough toast & cos salad (V, GFO)</i>	20	<i>Poached chicken, dill, mayonnaise & avocado sandwich on fresh sourdough, choice of chips or salad</i>	23
<i>Brioche bun w fried egg, bacon, Jack cheese, potato rosti, mayo & chilli relish (VO)</i>	22	<i>Pear & walnut roquette salad, French bleu cheese & honey sesame dressing (GF, V)</i> <i>Add chicken + 8</i> <i>Add smoked salmon + 7</i>	20
<i>Croque Monsieur sandwich with shaved free range ham, cheese, bechamel, egg dipped & oven baked</i> <i>Make it a Madame, add fried egg + 3</i> <i>Takes min 15 minutes</i>	21	<i>Signature cheese board, three cheeses, crackers, cornichons, olives, baby figs & honeycomb (GF)</i> <i>Add warm bread + 4</i>	45
<i>Cauliflower & potato fritters w spiced pumpkin puree, beetroot labneh, avocado, poached egg & Mount Zero pistachio dukkah (V)</i> <i>Add bacon + 6</i>	23	<i>Charcuterie board, prosciutto, salami, pickled chillies & Oliver Lane crackers (GF)</i> <i>Add warm bread + 4</i>	35
<i>Tasmanian smoked salmon w dill crème fraiche, potato rosti, cucumber, snow pea tendrils & poached eggs</i>	23		

Eggs Your Way

Two eggs, poached or scrambled on sourdough or GF bread 14
+ Relish | Ex egg | Ex bread 3
+ Grilled tomato | Sauteed spinach | Burnt butter hollandaise | Meredith's goats cheese 5
+ Avocado | Dijon mushrooms | Potato rosti | Bacon & Gruyère croquette 5.5
+ Bacon 6 | Tasmanian smoked salmon 7

Small Sides

Truffle cheese chips 11 | Side French fries 6 | Side salad 6

V - vegetarian VO - vegetarian option VG - vegan VGO - vegan option GF - gluten-free GFO - gluten-free option

Not all ingredients are listed on the menu, please advise us of any dietary requirements or allergies before ordering. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and we are unable to guarantee that any item can be completely free of allergens. Please consider this information in light of individual requirements and needs.

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DRINKS

Coffee Supreme

Espresso	4.20
Cappuccino / Latte / Flat white	4.90
Long Black	
Magic	5.20
Mocha / Dirty Chai	5.20
Hot Chocolate	4.90
Chai Latte / Powdered	4.90
Honey wet chai / by Love Tea	0.50
Babyccino	1.50
Extra shot / Strong / Mug	0.50

Milks

Milk Lab Almond / Bonsoy Califa	0.70
Oat Milk	

Syrups

Caramel / vanilla / hazelnut	0.50
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Get Cultured

French hot choc w crème	5.20
White Turkish delight	6.00
Vienna hot chocolate	6.20
Bailey's Irish coffee	6.70
Matcha latte	5.00
Affogato	5.70

Love Tea in a pot (Organic)

Eng Breakfast / French Earl grey /	4.70
Peppermint / Green / Chamomile	
Lemongrass & Ginger	
+ Milk	0.20

Iced

Coffee / Chocolate / Chai /	6.00
Matcha / Mocha	
+ Ice cream + cream	0.50

Bottled

Lemonade / Creaming Soda	4.80
Coca Cola / Coca Cola No Sugar	4.80
Capi Sparkling Mineral Water	4.80
Capi Blood Orange	4.80
Capo Grapefruit	4.80

Organic Pressed Juice

- Antiox / Apple, raspberry, passionfruit & rhubarb
- Orange

Noah's Juices

- Apple
- Watermelon, apple, mint
- Peach, kiwi, apple, mango
- Guava, blackcurrant, blueberry

Bubbles

Charles Pelletier Blanc De Blancs	G 13.00
White Stone Fruits / Citrus / Floral	B 49.00
Burgundy, France	

White

House White	G 12.00
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Rob Dolan True Colours

Chardonnay	G 13.00
Melon / Nectarine / Cashew	B 49.00
Warrandyte, Vic	

Rose

Pierre et Papa Rose	G 13.00
Peach / Strawberries	B 49.00
Herault, France	

Red

House Red	G 12.00
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Beers

Corona	9.00
Stella Artois	9.00
James Boag Premium Light	8.00

Cider

Mr Finch Apple Cider	9.00
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Cocktails

Lavender Love

Pink gin, lemon, vermouth, whites &	17.00
Botanikos lavender Syrup	
Like Sitting in a Garden	

French Martini

Grey Goose, Chambord, pineapple	18.00
Fun & Fruity	

SEE OUR CATERING MENU

WWW.PLATTERPANTRY.COM

Thank you for visiting



I WENT TO PLATTER PANTRY

Kiddies

12 years & under only

Sourdough Toast 6

w jam, vegemite or honey

Cheese Toastie 6

Ham & Cheese Toastie 8

Dippy Egg 9

Soft boiled egg & soldiers

Egg on Toast 9

Scrambled, poached or fried
+ bacon 2

Mini French Toast 10

With maple syrup & berries

Chicken Strips & Chips 12

Crumbed chicken w french fries & tomato sauce

Drinks | 4

Orange juice

Apple juice

Lemonade

