

EST  2012

# CARPENTER & COOK

ARTISAN BAKERY & CAFE

## BRUNCH

GREEN BREAKFAST (V) 29

*Grilled Halloumi, Chargrilled Broccolini, Scrambled Eggs, Tomatoes, Frisée Salad, Sourdough*

BIG BREAKFAST 29

*Bacon, Chicken Sausages, Hashbrowns, Scrambled Eggs, Frisée Salad, Sourdough*

🍷 SMOKED SALMON OPEN TOAST 27

*Norwegian Salmon, Cream Cheese, Smashed Avocado, Pomegranate, Red Onions, Capers, Sourdough*

CROQUE MADAME 25

*Sunny Side Up, Smoked Ham, Bechamel, Parmesan, Emmental Cheese, Dijon*

🍷 THE SANDWICH 25

*Smoked Ham, Emmental, Roasted Beetroot, Avocado, Dijonaise, Sourdough*

MEDITERRANEAN BAKED EGGS (V) 25

*Slow-Cooked Tomato Sauce, Parmesan, Sourdough*

*Add Nduja Minced Pork +4*

BABAGANOUSH TOAST (V) 23

*Roasted Eggplant Spread, Kalamata Olives, Pomegranate, Red Radish, Balsamic Glaze, Sourdough*

THE SIMPLE TOAST (V) 18

*Scrambled Eggs, Avocado, Whipped Ricotta, Chilli Flakes, Sourdough*

🍷 FRENCH TOAST (V) 26

*Fruit, Almond Flakes, Berry Coulis, Vanilla Bean Chantilly, Maple Syrup, Dried Flowers*

GRANOLA BOWL (V) 25

*Greek Yogurt, Housemade Granola, Mixed Fruit, Chia Seeds, Kiwi Puree, Passionfruit Compote, Dried Flowers*

## ADD-ONS

2 Eggs 5

*Scrambled/Sunny Side Up/Overeas*

Chicken Sausage 6

Bacon 6

Smoked Salmon 8

Grilled Halloumi 8

Sourdough or Brioche 5

*With Butter*

Chargrilled Broccolini 7

Smashed/Sliced Avocado 6

Hashbrowns 6

\* Our eggs are sourced from local farms to ensure freshness and quality #support local



**SERVED ON WEEKDAYS ONLY, EXCLUDING PUBLIC HOLIDAYS**

**PASTA**

AL GRANCHIO 29

*Crab Claw Meat, White Wine, Tomato Cream Sauce, Parmigiano Reggiano 18 months, Spaghetti*

PRAWN AGLIO OLIO 29

*Pacific White Prawns, Broccolini, Garlic, Chilli Flakes, Parsley, Spaghetti*

PORK RAGOUT 29

*Braised Pork Cheeks, Slow-Cooked Tomato Sauce, Parmigiano Reggiano 18 months, Paccheri*

CREAMY MUSHROOM (V) 26

*White Button Mushroom, French Cream, In-house Mushroom Paste, Parmigiano Reggiano 18 months, Paccheri*

BASIL PESTO (V) 26

*In-house Fresh Pesto, Zucchini, Pine Nuts, Parmigiano Reggiano 18 months, Paccheri*  
*\*\*Limited portions daily*

POMODORO (V) 25

*Slow-Cooked Tomato Sauce, Whipped Ricotta, Basil, Pine Nuts, Spaghetti*

  
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**COFFEES**  
*Made with  
 Liberty Coffee*

PICCOLO LATTE 6	ESPRESSO 5
FLAT WHITE 7.5	MACCHIATO 5.5
LATTE* 7.5	LONG BLACK* 6.5
CAPPUCCINO 7.5	
MOCHA* 8.5	
MERRY TRIO LATTE* 8.5	
<i>Vanilla, Caramel, Hazelnut</i>	
SPANISH LATTE* 8.5	*Ice +1
<i>Condensed Milk</i>	Oat Milk +1
ICED OAT PUMPKIN SPICE LATTE 8.5	Espresso Shot +1
ICED ORANGE ESPRESSO 8.5	Vanilla/Hazelnut/Caramel Syrup +1

**TEAS**  
*Serving Amuse &  
 Matchaya Teas*

ENGLISH BREAKFAST 8	<b>DECAF</b>
FUKAMACHI SENCHA 8	CHAMOMILE 8
HOJICHA LATTE 8	SWEET DREAMS 8
MATCHA LATTE 8	PEPPERMINT 8
	*Ice +1

**COCOA**

BABYCINO 3
HOT CHOCOLATE 7
ICED CHOCOLATE 8

**FRAPPES**

MOCHA 10
DOUBLE ESPRESSO 10
STRAWBERRY MATCHA 10
BANANA CHOCOLATE 10
CHOCOLATE SEA SALT CARAMEL 10
SALTED CARAMEL HOIJICHA 10

**SMOOTHIES**

WILLIAMS PEAR 9
STRAWBERRY & BANANA 9
MANGO 9

**FRESH JUICES**

APPLE 8
ORANGE 8

**COOLERS**

YUZU LIME TEA 8
GREEN APPLE FLOWER BLOSSOM TEA 8

**FIZZES**

PASSIONFRUIT MINT 8
LEMON LIME GINGER 8
RED GRAPEFRUIT OSMANTHUS 8
COKE/ COKE LIGHT 3
SPRITE 3

  
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**PASTRIES**

QUICHE OF THE DAY 9 – 12  
 HAM AND CHEESE CROISSANT 9  
 MUSHROOM BACON CROISSANT 9  
 MOZZARELLA TOMATO BASIL CROISSANT 8.5  
  
 CROISSANT 5  
 PAIN AU CHOCOLAT 7  
 SEASONAL FRUIT DANISH 8 – 10  
 ALMOND CROISSANT 7  
 CINNAMON ROLL 7  
 PLAIN/FRUIT SCONE WITH HOUSEMADE JAM 5  
*Add Cornish Clotted Cream +2*  
 LEMON DRIZZLE LOAF 6.5  
 BAKE OF THE DAY 7 – 11

**TARTS**

BANOFFEE 4.5  
 CHOCOLATE SEA SALT CARAMEL 4.5  
 LEMON CREAM 4.5  
 MATCHA YUZU 4.5  
 MIXED FRUIT 4.5  
 PASSIONFRUIT MERINGUE 4.5  
 PISTACHIO 4.5  
 MIXED TART BUNDLE 17/25/48  
*4/6/12 pieces*

**SLICED CAKES**

RASPBERRY LYCHEE ROSE 10.5  
*Chia Seed Sponge, Dried Flowers*  
 LEMON MERINGUE 9.5  
*Lemon Cream, Vanilla Sponge, Italian Meringue*  
 CARROT CAKE 10.5  
*Pineapple, Mixed Seeds, Cream Cheese Frosting*  
 PISTACHIO RASPBERRY 11  
*Raspberry Jelly, Pistachio Sponge*  
 STRAWBERRY SHORTCAKE 10.5  
*Strawberry, Vanilla Sponge, Cream*  
 SHINE MUSCAT SHORTCAKE 10.5  
*Shine Muscat Grapes, Vanilla Sponge, Cream*  
 PASSIONFRUIT MANGO CHEESECAKE 10.5  
 ESPRESSO CHEESECAKE 10.5  
*Liberty Espresso, Chocolate Sea Salt Sable, Feuilletine*  
 CHOCOLATE CHOCOLATE 11  
 CHOCOLATE CARAMEL 10.5