SWEET ITEMS

Plain Croissant \$8.00

A classic buttery and flaky croissant. Allergens: Gluten, Dairy, Eggs

Pain au Chocolat \$9.00

Classic pain au chocolat filled with our own chocolate batons made by mixing dark chocolate and hazelnut praline.

Allergens: Gluten, Dairy, Nuts (Hazelnuts), Soy (in chocolate), Eggs

Almond & Blackberry Croissant \$12.00

A flaky croissant filled with almond frangipane and blackberry compote, topped with almond flakes

Allergens: Gluten, Dairy, Nuts (Almonds), Eggs

Banoffee Croissant \$13.5

Croissant with dehydrated banana, toffee caramel, and coffee-bean infused cream.

Allergens: Gluten, Dairy

Coconut Cookie Croissant

\$13.50

Cross-laminated croissant with a cookie insert and a white chocolate coconut ganache cream, topped with coconut flakes.

Allergens: Gluten, Dairy, Nuts (Coconut), Soy (in chocolate), Eggs

Raspberry Cruffin

\$11.00

Sugar-coated cruffin filled with raspberry jam, raspberry custard, fresh raspberries, and meringue.

Allergens: Gluten, Dairy, Eggs

Hazelnut & Cranberry Scroll \$13.00

Scroll rolled with cardamom butter, filled with cranberries, hazelnut custard, and cranberry jam.

Allergens: Gluten, Dairy, Nuts (Hazelnuts)

Mango Brûlée \$12.5

Mango compote and chunks of fresh mango topped with a mango cheesecake cream, caramelized with raw sugar like a crème brûlée. Allergens: Dairy, Eggs, Gelatine

SAVORY ITEMS

Cherry Tomato Tart

\$12.50

Croissant tart topped with ricotta cream, pesto, and semi-dehydrated cherry tomatoes. Allergens: Gluten, Dairy, Nuts (Pine Nuts in Pesto)

Ham & Cheese Croissant

\$11.00

A savory croissant filled with ham, gruyere cheese, Parmesan, Dijon and whole grain mustard, with jalapeños for a hint of spice. **Allergens**: Gluten, Dairy, Mustard, Eggs

Chorizo Twist

\$11.00

Twist filled with manchego cheese, chorizo, capsicum, and olives, garnished with chives.

Allergens: Gluten, Dairy

Mediterranean Croissant

\$12.00

Croissant with Kalamata olive paste, spicy tomato and harissa, zucchini, eggplant, and gruyere cheese, sprinkled with poppy seeds and a paprika glaze.

Allergens: Gluten, Dairy, Seeds (Poppy Seeds)

GOURMET EGG DISHES

Until 1:00pm

Egg Amatriciana

\$22.00

Two soft-boiled eggs cooked sous vide (similar to poached eggs), served with Amatriciana sauce, Parmesan cheese foam, and toasted focaccia from To Be Frank bakery.

Egg Florentine

\$21.00

Two sous vide soft-boiled eggs with hollandaise sauce, sautéed spinach, Parmesan foam, and toasted focaccia from To Be Frank bakery.

Egg à la Coque

\$24.00

Soft-boiled duck egg served in its shell on a high nest atop a fancy wooden chopping board, accompanied by a small croissant on the side with mushrooms, cheese sauce, chives, and a wooden spoon.

FOCACCIA

Mortadella, Stracciatella, Pistachio	\$18.00
Prosciutto, Pesto, Olives, Provolone	\$19.5
Salmon, Avocado, Zucchini & Cheese	\$22.00
Roasted Eggplants, Ricotta, Spicy Tomatoes	\$17.00
Chicken Caesar	\$19.00



CROISSANTERIA MENU

	COFFEES	SOFT DRINKS	
Cappuccino	Regular - \$5.5 / Large - \$6	San Pellegrino 250ml - \$4 / 750ml - \$7.5 Sparkling Water	
Latte	Regular - \$5.5 / Large - \$6	San Pellegrino Chinotto, Orange, \$5	
Flat White	Regular - \$5.5 / Large - \$6	Blood Orange and Grape Fruit, Lemon	
Chai Latte	Regular - \$5.5 / Large - \$6	Acqua Panna Still Water 250ml - \$4 / 750ml - \$6	
Mocha	Regular - \$5.5 / Large - \$6	Coke (Regular, Zero & Diet) 350ml - \$5.5	
Hot Chocolat	e Regular - \$5.5 / Large - \$6	Fanta 350ml - \$5.5	
Long Black	Regular - \$5.5 / Large - \$6	Sprite 350ml - \$5.5	
Espresso	Regular - \$5 / Double - \$5.5		
Macchiato	\$5.5	JUICE	
Piccolo	\$5.5	Kale, Celery, Apple, Lemon and Ginger \$7	
Baby Chino	\$4		
Cold Brew	\$6	Orange \$7	
		Pink lady Apple \$7	
		Beetroot, Carrot, Orange and Apple \$8	
	EXTRAS	Carrot, Orange, Pineapple and Ginger \$8	
Oat, Soy, Alm	ond, Lactose Free \$1	Watermelon, Apple and Mint \$8	
Extra Shot, De	ecaf \$0.5		
Vanilla, Caran	nel, Hazelnut \$0.5		
	TEA		



