

# BRUNCH MENU

## **BENEDICTS** (Available gluten friendly and vegetarian upon request)

(All Benedicts served with 2 Poached medium eggs, hollandaise sauce, house potatoes and salad)  
(upgrade salad to fresh fruit cup-\$4)

### **Croissant Benedicts** (GFA)

- Avocado and tomato jam **23**
- Bacon and spinach **23**
- Pastrami and dijon **24**
- Caramelised onions, mushroom, feta and spinach **24**
- Smoked Salmon and spinach **26**

### **Traditional Benedict** (GFA) **22**

(Bacon and ham with mozzarella on English muffin)

### **Croffle Benedict\*\*** **26**

(Bacon and avocado smash, sundried tomatoes spread on Croffle)

## **FARM FRESH EGGS** (Ask for Vegetarian option : **Avocado**)

### **Classic** (GFA) **18**

(2 Eggs and apple wood smoked bacon, house potatoes, berry compote & Croissant)

### **Sweet and Savory** (Add potatoes - \$5.5) **20**

(2 free run eggs, bacon and maple syrup)

**Choose 1:** Buttermilk pancake, Brioche French toast or Croffle)

### **Eggs-quisite** **26**

(2 Eggs, bacon, house Potatoes, banana-lemon curd Brioche french toast with vanilla chantilly cream)

### **Eggs-plosion** **26**

(2 Eggs, bacon, house Potatoes and banana- berry croffle with vanilla chantilly cream)

### **Eggs-ellent** **26**

(2 Eggs, bacon, house Potatoes and Pineapple compote pancake with vanilla chantilly cream)

### **Egg white Omelette** (GFA) **22**

(Egg white Omelette filled with 3 cheese and bacon, house potatoes, berry compote and Croissant))

### **Cheese Omelette** (GFA) **22**

(Egg omelette filled with 3 cheese, and bacon, house potatoes, berry compote & Croissant)

## **ADD ON'S**

Hollandaise sauce- \$3, Free run Egg- \$2.5, House potatoes - \$5.5, chantilly cream- \$2.5,  
Mixed-Berry compote- \$2.5, Fresh Avocado -\$5, Bacon (2 strips) -\$5

**Gluten free available (GF A), gluten free (GF), Recommended (\*\*), vegetarian (v)**  
(Gluten free & vegetarian options available upon request)

## **CF SIGNATURE**

**Croque Madame\*\*** **24**

*(Pastrami and Swiss cheese on brioche, bechamel topped with sunny side egg and hollandaise served with house potatoes)*

**Croissant Breakfast\*\*** **26**

*(Egg Roll on croissant with bacon and hollandaise, house potatoes and yogurt parfait)*

**CF Breakfast\*\* (GFA)** **26**

*(Oven baked bacon & cheese omelette, 1 slice Brioche French toast and yogurt parfait)*

## **SWEET SIDE**

*(All sweet plates served with vanilla chantilly cream and topped with powdered sugar)*

**Croffles and Compote\*\*** **18**

*(2 Croffles and mixed berry compote)*

**Croffles and fruits** **22**

*(2 Croffles and fresh seasonal fruits)*

**Buttermilk Pancakes** **22**

*((2 buttermilk pancakes, pineapple compote and toasted coconut crumble)*

**Brioche French Toast** **21**

*(2 slices Brioche french toast with candied seeds, and mixed berries)*

**LIGHTEN UP** *(Add : house Potatoes **or** organic mixed greens - \$5.50)*

**Caprese Croque-Monsieur (v)** **15**

*(Grilled sandwich filled with Fresh Mozzarella, sundried tomatoes, Pesto on brioche topped with béchamel sauce, mozzarella cheese)*

**Croque-Monsieur\*\*** **15**

*(Our house baked brioche with ham and Swiss cheese topped with béchamel sauce and mozzarella cheese)*

**Smoked Salmon Croissant** **16**

*(Smoked wild sockeye salmon lox, lettuce, capers and sour cream with Dijon mustard on house baked croissant)*

**Avocado Tartine (GFA)** **18**

*(Avocado smash, feta crumble, 2 poached eggs, tomato jam and Creamy pesto on multigrain)*

**Avocado Lox (GFA)** **24**

*(Avocado Smash, feta crumble, tomato jam, 2 Poached Eggs, Smoked Salmon lox and Creamy pesto spread on toasted multigrain)*

## **KIDS MENU (For kids 10 and under only)**

**1 Egger** *(1 free run egg, 1 bacon strip, house Potatoes and croissant with compote)* **14**

**Sweet tooth** *(Add -Mixed-berry compote **or** Fresh Chantilly Cream - \$2.50 each)* **14**  
*(1 Brioche French toast, 1 Buttermilk pancake, maple syrup)*