



# ALL DAY MENU

Available until 3pm

## French Baguette

baked fresh to order & served w house jam & French butter to share or indulge  
*please allow between 10 – 15 minutes*

8.5

## Granola Parfait

layers of house made pecan granola w natural yoghurt, seasonal stewed fruit & fresh berries

12

## Chia Pudding

zesty raspberry almond milk chia pudding,  
topped w shredded coconut, goji berries & sliced banana

12

## Smashed Avo GF\*

served w Banque spicy dukkah, crumbled goats cheese, cherry tomatoes &  
a poached egg served on a sourdough

16

add an extra egg

3

## High Protein Omelette GF\*

three egg white omelette filled w sautéed mushrooms, blistered cherry tomatoes  
& garlic infused kale w a side of fresh avo

18

## Big Banque GF\*

traditional smoked bacon, grilled chorizo, mushrooms, slow roasted tomato, Banque beans &  
two free range eggs cooked your style on sourdough w French butter

21

*\*gluten free option available on request*

*\*\*sugar free options coming soon*



### **Steak Sandwich**

steak cooked your way served on lightly toasted artisan bread  
w tomato, spinach, Spanish onion & house made beetroot relish  
served w a side of shoestring fries & Banque ketchup

18

### **Seasonal Market Salad GF\***

a healthy ratio of vegetables, complex carbs & protein on one plate  
*please ask one of our friendly staff for vegetarian option*

17

### **Linguini Crema Di Funghi**

garlic sautéed mushrooms in a white wine reduction cream sauce

17

add grilled chicken

4

### **Fish of the Day**

today's masterpiece, please ask one of our friendly staff

23

### **Moroccan Quick Salad GF\***

*premade fresh daily - Recommended for those on a short lunch break*  
spiced chickpeas & quinoa, baby spinach, cherry tomatoes & Spanish onion,  
tossed w crumbled goats cheese, coriander & dash a of lemon juice

15

## **CREATE YOUR OWN – 9.50+**

two free range eggs – any style on toasted sourdough w French butter with any of these

<b>Bacon (2)/ salmon / ham</b>	<b>5</b>	<b>Tomato/spinach/avo / goats cheese / feta</b>	<b>4</b>
<b>Extra egg/ extra egg white</b>	<b>3</b>	<b>Hash Brown (2)</b>	<b>4</b>
<b>Extra bread or GF waffle</b>	<b>3</b>	<b>Banque specialty beans</b>	<b>4</b>

#### **CONDIMENTS**

hollandaise | balsamic chilli | Banque chilly jam | Banque ketchup

#### **CHOOSE YOUR DRESSING FOR YOUR SALAD**

balsamic reduction | chilli lime | Banque chilly jam | honey mustard

*\*gluten free option available on request*

*\*\*sugar free options coming soon*



## DESSERTS

Available all day

**All desserts served w a scoop of your choice of premium Banque Italian gelato**

### **Rich Chocolate Brownie**

warm, moist chocolate brownie served  
w a side of farm fresh raspberry coulis

14

### **Royal Vanilla Slice**

layers of flaky pastry infused w vanilla bean custard cream

14

### **Bee Satisfied Cake**

moist & mouth-watering slice of cake thoroughly infused  
w organic Australian honey

14

### **Angel Kiss**

toasted marshmallow cloud over melted layers of caramel  
& chocolate w crispy angel wings

14

### **Macaroon Gelato Sandwich**

salted caramel parfait macaroon w a side of warm chocolate sauce & fresh berries

14

### **Death By Gelato**

Six scoops of your choice of Banque gelato served w fresh fruit & sides of chocolate sauce,  
soft caramel & market fresh raspberry coulis – not for the faint hearted

30

### **Sweet Tooth Selection**

check out our display cabinet – treats change daily  
*please ask our friendly staff for gluten free options*



## DRINKS MENU

### SUPERB BANQUE ESPRESSO COFFEE

long or black   mocha   latte	3.80R / 4.30L
cappucino   mochiato   magic	3.80R / 4.30L
organic   decaf	4.30R / 4.80L

### CUSTOMISE YOUR FLAVOUR & MILK

add caramel / vanilla / hazelnut	.50
add almond or soy (Bonsoy)	.50

naked affogato	– a shot of cold drip or espresso & a scoop of vanilla or milk gelato served on a side	6.50
drinking hot chocolate	– a delicious traditional drinking hot chocolate	5
sipping hot chocolate	– thicker than drinking chocolate - the perfect consistency for true choc connoisseurs <i>(for a different experience - add a dash of chilli to your hot chocolate)</i>	5

TEA	3.50
traditional breakfast   earl grey   sweet green   camomile   peppermint   te chai   organic blue-purple tea	

### BANQUE COLD DRIP COFFEE MENU

short black   long black   latte   cappuccino   magic   macchiato   mocha	4
soft awakening – blended iced espresso with your choice of milk	4
morning high – blended iced double shot with raw cacao and your choice of milk	6
energizer blend – blended ice double shot with raw cacao, organic maca and your choice of milk	7

### BANQUE COLD PRESSED JUICES 8

orchard crush	– apple juice with a slice of lemon
immunity blossom	– orange juice with a touch of lemon <i>(optional)</i>
tropical spritz	– pineapple, orange & tumeric juice

ICED COFFEE or ICED CHOCOLATE - a refreshing cool milky drink with a scoop of our hand crafted gelato	6
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MILK SHAKE or THICK SHAKE – chose your milk and select your gelato flavour	7/ 9
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*\*gluten free option available on request*

*\*\*sugar free options coming soon*