

BREAKFAST ALL DAY LONG

Sweet beginnings

‘Antoinette’ pastries	house-made muffins, banana bread, authentic French croissants & snails	\$4.50 - \$5.00
‘Bydgoszcz’ porridge	‘no-guilt’ buckwheat treat with stewed plums & agave syrup [GF, low GI, grain free]	\$13.50
‘Darling’ waffles	with raspberry sorbet, almonds & macadamias	\$14.00
‘Da Vinci’ hotcakes	ricotta cakes with maple syrup & compote topped with mascarpone	\$14.00

Something more substantial

Bruschetta ‘Rossa’	grilled sourdough, tomato, avocado, basil & ricotta	\$12.50
‘Friar’ eggs benedict	poached eggs with our own hollandaise enlivened by: ham or halloumi bacon or smoked salmon	\$14.50 \$16.00
‘Marlene’ eggs	baked eggs with speck, mozzarella & pink! Napoli sauce	\$16.00
‘Le Chef’	poached eggs on toast surrounded by prosciutto, cherry tomatoes, goat’s cheese & basil with balsamic glaze	\$17.00
‘Dali’ scramble	eggs, tomato, mozzarella, peas, pine nuts & basil on toast	\$15.90
Eggs ‘Nile’	soft boiled eggs on toast, beetroot hummus, our gravlax trout, rocket, sprinkled with sesame & pistachio dukkah	\$17.50
The ‘Soho’	indulgent dish of two eggs (your way), bacon, sausage, spinach, mushroom, grilled tomato & corn croquette. Wow!	\$19.00
Eggs ‘Ego’	a pair of eggs cooked as you like them + toast <i>add veg:</i> tomato, ‘concrete’ hash, spinach, mushroom, avocado <i>add protein:</i> bacon, smoked salmon, sausage, prosciutto, halloumi <i>go saucy:</i> hollandaise,	\$ 9.00 \$ 4.00 \$ 4.50 \$ 4.00

LUNCHEON

Concrete Duck Specialties

Croque 'drag queen'	classic French treat with a twist - sourdough, prosciutto, camembert, duck egg & chilli jam	\$16.50
'Karenina' dumplings	filled with authentic Eastern European flavours, served with sour cream & dill - ask for the day's choice	\$12.50
'Great Wall'	egg pancakes with smoked salmon OR roast duck, rocket, fresh chilli \$ soy dressing	\$15.50

Sandwiches on sourdough (turkish, soy/linseed, rye, baguette)

'The Thanksgiving'	roast turkey, brie, avocado & cranberry	\$12.50
'The Campbell'	poached chicken, bacon, avocado, & tomato	\$12.50
'The Fuji'	pork Katsu, caramel apple, sauerkraut, fennel & aioli	\$12.50
'The Denham'	roast duck with carrot & radish pickle	\$15.50

Burgers to die for

'The Alpine'	Swiss cheese burger with caramel onion & tomato relish	\$15.00
'The New Yorker'	Monterey Jack, gherkin, tomato & American sauce	\$15.00
'The Oxford'	chicken, brie, avocado & fried egg	\$15.00
'The Barcelona'	chicken, roast capsicum, mozzarella & jalapeno	\$15.00

Salads to live for

'Plato'	mixed leaves, halloumi, cherry tomatoes, avocado, onion & honey / mustard dressing	\$14.00
'Aristotle'	kale, sweet potato, quinoa, paprika & turmeric	\$14.00
'Socrates'	pumpkin, beetroot, spinach, cherry tomatoes, goat's cheese, walnuts & balsamic dressing	\$14.00

<i>with added protein:</i>	tofu	\$5.00
	chicken poached/grilled	\$6.00
	steak, salmon, prosciutto	\$7.00
	fish of the day	\$8.00

SIDES / SNACKS

hand cut chips		\$3.00
sweet potato chips		\$3.50/\$7.00
Nick's polenta chips		\$4.00/\$8.00
garden salad	=	