



Marché

Brunch Menu

Available Saturday & Sunday

Specialty Coffee by Five Senses

MAPLE & CHIA SEED GRANOLA \$18

Vanilla Panna Cotta, Chai Poached Pear, Golden Kiwi Compote, Fresh Strawberry & Shaved Melon.

(veg)

MARCHE FRENCH TOAST \$26

House-made Brioche, Coffee Mascarpone, Chantilly Cream, Caramilised Banana, Fresh Strawberry & Almond Praline.

(veg)

EGGS BENNY \$25

Two Poached Eggs, Hash Brown, Seared Ham, Tuscan Kale, Pickled Fennel, Radish & Spicy Hollandaise.

+ Swap Ham for Grilled Halloumi

(GFO)

CHILLI SCRAMBLE \$25

Fried Chilli Scrambled Eggs on Sourdough toast, with Red Chilli, Spring Onion, Manchego Cheese, Fried Roti and Smoked Yoghurt.

+ Bacon/Sujuk/Grilled Halomi \$6/each

(Veg/GFO)

SHAKSHOUKA EGGS \$25

Baked Eggs in a Slow Cooked Ragu of Capsicum and Tomato with Eggplant Relish, Feta and Turkish Bread .

+ Potato Hash/Sujuk/Grilled Halomi \$6/each

(Veg/GFO)

(veg)/(GF)/(GFO) - vegetarian/gluten friendly/gluten friendly option
10% surcharge on Weekends | 15% surcharge on Public Holidays