MAISON GUILLAUME

<u>SPECIALITIES</u>

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ALL DAY BREAKFAST		LUNCH/BRUNCH		GALETTES & CREPES	
TOAST WITH BUTTER & JAM	\$11	CROQUE MONSIEUR	\$27	LEMON SUGAR	\$15
Sourdough toast, butter, seasonal jam		Truffle béchamel, white sourdough bread,			
		Swiss cheese, lettuce, radicchio, pickled		STRAWBERRY OR BANANA WITH NUTELLA	\$15
EGGS ON TOAST	\$15	shallots, walnuts, vinaigrette			
Scrambled or poached eggs, artisan sourdough			¢ 2 0 5	FRUIT CONFIT	\$17
CHILLI SCRAMBLE	\$24	MUSHROOM MEDLEY	\$28.5	crepe filled with jam and topped with fruit	
Goat cheese, chilli sauce, fried parsnip,	\$ 2 4	Button, Swiss, and enoki mushrooms,		confit, almond silvered	
coriander herbs, chipotle mayo, lemon wedges,	•	homemade rosti, fried egg, rocket, shaved			4.7 7
round croissants	,	pecorino, truffled mayo		APPLE AND CINNAMON	\$17
			\$28	crepe filled with sugar cinnamon topped	
MAISON BREAKFAST	\$28	GRAIN SALAD		with rosted apple and honey, almond	
Sourdough, sausage, bacon, mushroom,		Mixed grains, apricots, raisins, zucchini		silvered	
tomato, pickle relish, avocado, choice of eggs		ganoush, tendrils, cherry tomato, radicchio, mint, pickled onion, poached egg		COMPLETE (GF)	\$22
AVO TO ACT		mint, pickled omon, poached egg		ham, cheese, egg, mushroom	
AVO TOAST Goat cheese cream, fresh avocado, beet slices,	\$24	RILLETTE SALMON	475	served with lettuce	
pickled onion, cherry tomato medley, basil		Round bread, caviar, pickled onion, zucchini,	\$35		
pesto, mixed seeds, poached egg		lettuce, capers, dill oil		VEGGIE (V)(GF)	\$22
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FRENCH TOAST	\$23	BARRAMUNDI	\$38	served with lettuce	
Loaf bread, maple syrup, berry compote,	•	Pea-spinach purée, ratatouille, baby carrots			\$24
crumble, fresh berries, slivered almonds, ice		kipfler potato, crème fraîche	,	GOAT CHEESE AND HONEY (V)(GF)	Ψ
cream				French goat cheese, honey, apricot, walnut.	
		MAISON GUILLAUME STEAK SANDWICH	\$29	Served with lettuce	
POACHED PEARS Sorved cold with according to a glower to be used.	\$22	Fresh baguette, porthouse steak, dijonaise,		SIDE	
Served cold with coconut yoghurt, house granola, fresh fruits		onion confit, Swiss cheese with a side french	1	FRENCH FRIES	
granota, mesiminates		fries		regular	\$8
BENEDICT	\$26.5			large	\$12
Shredded ham hock, long beans, benny loaf,	Ψ 2 0.0	GFF - GLUTEN FREE FRIENDLY		KIDS	
poached egg, hollandaise		V - VEGETARIAN		<u>IXI D U</u>	
		We try our best to offer you the best service you deserve, pleas	se let our	KIDS EGGS ON TOAST	4.1.
KALE SALAD	\$26	staff know about allergens and specific dietary requirements. MAISON GUILLAUME			\$11
hummus, kale, cauliflower, broccoli, mix seeds,		69 GLEN HUNTLY ROAD, ELWOOD		HAM & CHEESE TOSTIE	\$12
snap peas and poached egg		@MAISONGUILLAUMEELWOOD 04 47 07 81 95			ΨΙΖ
		PUBLIC HOLIDAY SURCHAGE +15%		NUTELLA CREPES	\$12
		WEEK END SURCHARGE +10%			. —

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