# Artisaint

### MENU

### **BREAKFAST**

### EGGS YOUR WAY (V, GFO) - \$19

Poached, scrambled or fried, cherry tomatoes, portobello mushroom, sourdough

### ARTISAINT BIG BREAKFAST (GFO) - \$28

Farm fresh eggs served your way, bacon, sausage, smashed avocado, portobello mushroom, roasted tomato, hash brown, baked beans, sourdough

## BIG VEGETARIAN BREAKFAST (V, GFO) - \$26

Farm fresh eggs served your way, haloumi, spinach, enoki mushrooms, beans, avocado, tomato, sourdough

### EGGS FLORENTINE (V) - \$25

Poached eggs, sautéed spinach, enoki mushrooms & hollandaise sauce, served on a croissant Choice of 1: Salmon, ham or bacon

#### ARTISAINT BREAKFAST BURGER - \$16

Brioche bun, sausage patty, bacon, fried egg, cheese

## SMASHED AVOCADO ON SOURDOUGH (GFO) - \$22

Chunky avocado, poached egg, feta cheese, heirloom tomato, pomegranate

### ARTISAINT OMELETTE (GFO) - \$20

Farm fresh eggs, tomato relish, salad, sourdough Add 3 extra fillings for \$4: mushroom, spinach, ham, salmon, cheese, onion

### TOAST & SPREAD (V) - \$8

Your choice of: Sourdough or Gluten-Free Bread Selection of butter, jam, honey, Vegemite or peanut butter

V - Vegetarian GFO - Gluten Free Option Please advise of any dietary requirements. Please note, we charge 10% surcharge on Sundays & 15% surcharge on Public Holidays

### SWEET TREATS

#### PANCAKES (V) - \$22

cream, berries, honey walnuts

### BELGIUM WAFFLES (V) - \$18

Forest berries, maple syrup, vanilla bean ice cream, snow powder Add on for \$6: Bacon and 1 fried egg

### ACAI BOWL (V) - \$14

Granola, strawberries and bananas

### Extra toppings - \$1

Biscoff, Nutella, crunchy or smooth peanut butter, pistachio spread, walnuts, raspberries, coconut, kiwi fruit

### TOASTED FRUIT LOAF (V) - \$14

freshly toasted in-house, ricotta, honey

#### FRESH SEASONAL FRUIT (V) - \$14

Extra: Yogurt - \$2

# BREAKFAST EXTRAS \$6

Hash Browns

**Baked Beans** 

1/2 Avocado

Bacon

Tomato

Halloumi

Portobello Mushroom

Wilted Spinach

Chicken or Pork Chipolatas

2 Eggs (Poached, Scrambled or Fried)

# Artisaint

## LUNCH

### ALL DAY COMFORTS

### EGGS YOUR WAY (V,GFO) \$19

Poached, scrambled or fried, cherry tomatoes, portobello mushroom, sourdough

### EGGS FLORENTINE (V) \$25

Poached eggs, sauteed spinach, enoki mushrooms & hollandaise sauce, served on a croissant Choice of 1. Salmon, ham or bacon

### SMASHED AVOCADO ON SOURDOUGH (GFO) \$ 22

Chucky avocado, poached egg, feta cheese, heirloom tomato, pomegranate

#### FISH AND CHIPS \$28

Seasonal salad, tartare sauce

### Brisket Wagyu Burger (150g) \$26

Baby gem, tomato, gherkin, cheese sauce, chips

#### PORTUGUESE CHICKEN BURGER \$26

Peri peri marinated chicken breast, tomato, lettuce, gherkins, onion, chips

#### CLUB SANDWICH \$28

Grilled chicken, bacon, tomato, lettuce, cheese, mayo, chips

### STEAK SANDWICH (150g) \$28

Striploin steak (m) cheese, tomato, lettuce, honey mustard

### SALT AND PEPPER SQUID \$29

Garlic aioli, chips and season salad

#### CHICKEN ALFREDO \$32

Creamy mushroom sauce, chips

### GRILLED BARRAMUNDI WITH SALSA VERDE \$35

Crushed potatoes

### STRIPLOIN 220G (GFO) \$42

Chips, salad, gravy

# Artisaint

## LUNCH

### **PASTAS**

PENNE ARRABIATA (V) \$23

Tomato sauce, basil, parmesan

SEAFOOD INK SPAGHETTI \$36

Pan fried prawns, cherry tomatoes, basil, parmesan

SPAGHETTI BOLOGNESE \$26

Wagyu beef ragu sauce, parmigiano reggiano

SALADS

CAESAR SALAD (GFO, VO) \$24

Romaine lettuce, boiled egg, butter croutons, crispy

PEAR & FIG SALAD (GFO, V) \$24

Gorgonzola pear, fig, apple balsamic

ADD ON:

Grilled Chicken +8 Smoked Salmon +10 Grilled Prawns +13

SMOKED SALMON SALAD (GFO) \$29

Mix lettuce, walnuts, capers, baked potato, capsicum

PIZZA

MARGARITA PIZZA \$ 16

Pizza sauce, cheese, oregano

CHICKEN PIZZA \$ 20

Pizza sauce, grilled chicken, cheese, olives, oregano

PEPPERONI PIZZA \$ 20

Sliced pepperoni, pizza sauce, cheese, oregano

SIDES

FRIES \$14

SWEET POTATO FRIES \$14

DESSERT

PANNA COTTA \$16

With berries and coconut

CREME BRÛLÉE (GFO) \$16

With fresh berries

PASSION FRUIT CHEESECAKE \$18

With coconut ice cream

V - Vegetarian GFO - Gluten Free Option

Please advise of any dietary requirements.

Please note, we charge 10% surcharge on Sundays & 15% surcharge on Public Holidays