

Clementine

All day breakfast and brunch

The Full English (for 2) 78 gfo

Eggs cooked your way / sourdough toast
breakfast steak / local bacon / organic pork sausage / baked beans
black pudding / grilled mushrooms / roasted tomato
served with tomato ketchup & HP sauce

Granola 19 v

Organic yoghurt / toasted hazelnuts
seasonal berries / honey

Fruits & Yoghurt 18 v, gf

Organic yoghurt / toasted almonds
seasonal berries / honey

Free Range Eggs Your Way 15

(poached / scrambled / fried)
sourdough / light rye / gluten free +2

Choose any two sides for 12 / three sides for 17

avocado / baked beans / hash brown
roast tomato / sautéed spinach
feta / grilled mushroom +6 ea
local bacon / black pudding / pork sausage
smoked salmon +8 ea

Toast & Preserves 9.5

Sourdough / light rye / fruit toast / gluten free +2
butter / raspberry jam / orange marmalade
vegemite / honey / nutella / peanut butter

Smoked Salmon Mille – Feuille 28

Layered puff pastry / cream cheese
capers / Spanish onion / salmon caviar

Lobster Florentine 39 gfo

Poached lobster / free range eggs
spinach / toasted corn bread
lobster bisque hollandaise

Scotch Egg 28

Wagyu mince / panko / cauliflower puree
charred broccolini salad / house pickle
peas / toasted almonds

Winston's Baked Eggs 27 gfo, vo

Tomato + white bean ragu
free range eggs / spinach / onion / garlic
prosciutto / fermented chilli / sourdough

Breakfast Soufflé 27 v

Japanese pancake / chocolate ice cream
raspberry sauce / raspberry dust

Rooben Sth. Melbz 24 gfo

Kangaroo pastrami / pineapple sauerkraut
house pickles / gruyere / thousand island
toasted light rye
add side of fries +4

Crispy Chicken Sando 23

Fried chicken / brioche bun
pickled asian slaw / hoi sin sauce
add side of fries +4

Tom Yum Fried Rice 37 gfo

Tempura soft shell crab / kafir lime
coriander / chilli / crab roe
rice / ginger / prawn crackers

'SOBA' 27 vgo

Pepper seared yellow fin tuna
Soba noodles / toasted sesame dressing
crispy seaweed / pickled vegetables

'Super' Bowl 23 v, vgo, gf

Kale / feta / snow peas / puffed rice
poached egg / spicy Sriracha dressing

Prawn Cob Salad 32 gfo, vgo

Romaine heart greens / avocado
pickled red onion / toasted croutons
tomato / crispy bacon / poached prawns
white balsamic dressing

Korean Style Beef Short Rib 49

48 hour slow cooked Angus Beef
Yorkshire pudding
chilli scrambled eggs

Side of Fries 12 vg

tomato ketchup

Crisps & Coffee 8 gf, v

sea salt / potato / Duke's coffee foam

Catering Requests

Please call us on 03 9982 9367 or email
info@clementine3205.com.au

See our display or ask your server for a selection of pastries by AM Bakery, Daily specials, Söt cakes by Mörk and house made toasties
v = vegetarian, vg = vegan, gf = gluten free, o = option (please alert staff of any major food allergies)

Surcharge - 15% applies on public holidays, 1.5% Visa & Mastercard, 2.5% Amex