

Clementine

All day breakfast and brunch

The Full English (for 2) 82 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
ADD Bloody Mary's 15e or Bellini's 10e

Granola 19 v

Organic yoghurt / toasted mixed nuts
seasonal berries / honey

Fruits & Yoghurt 18 v, gf

Organic yoghurt / toasted almonds
seasonal berries / honey

Free Range Eggs Your Way 16

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

Choose any two sides for 13 / three sides for 18

avocado / baked beans / hash brown
roast tomato / sautéed spinach
feta / grilled mushroom +6.5 ea
local bacon / black pudding / pork sausage
smoked salmon +8.5 ea

Toast & Preserves 10

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

Smoked Salmon Eclair 28

House made Choux pastry / cream cheese
capers / Spanish onion / salmon caviar / yuzu

Rufus & The Lobster Benedict 34

Lobster croquette / free range eggs
sauté spinach
lobster bisque hollandaise

Lemon Chicken & Waffles 27

Puffed rice crumbed chicken / sesame
house made waffle / coleslaw / pickle
citrus mayo / sticky lemon sauce

Winston's Baked Eggs 29 gfo, vo

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

Breakfast Soufflé 28 v

Japanese pancake / vanilla ice cream
chocolate 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

Steak Sanga 28

Toasted Turkish bun / Angus rump cap
lettuce / cheddar cheese / pickled gherkin
mayo + bbq sauce
add side of fries +4

French Onion Soup 23 gfo

Caramelised onions / braised Wagyu beef shin
18 month aged Gruyere / toasted croutons

Wen's Prawn Fried Rice 34 gfo vo

Sauté Prawns / raisins
coriander / spiced cashews / pineapple
fried rice / pork floss

Korean Style Beef Short Rib 49

48 hour slow cooked Angus Beef
Yorkshire pudding
chilli scrambled eggs

'SOBA' 23 vgo

Soba noodles / toasted sesame dressing
seaweed / pickled vegetables
add yellow fin tuna +8
add grilled chicken breast +6

'Super' Bowl 25 v, vgo, gf

Rocket / spinach / feta / broccolini
poached egg / avocado / pumpkin
lemon vinaigrette
add yellow fin tuna +8
add grilled chicken breast +6

Side of Fries 13 vg

tomato ketchup

Crisps & Coffee 9 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, Daily Specials, Cakes 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