

# Clementine

## All day breakfast and brunch

### 'The Full Morty' 42

Eggs cooked your way / sourdough toast / local bacon  
Morton bay bug thermidor / 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

Maple toasted oats + coconut / dried cranberry organic  
yoghurt / toasted mixed nuts  
pumpkin seeds / 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 +6.5e  
roast tomato / sautéed spinach +6.5e  
feta / grilled mushroom +6.5 ea  
local bacon / black pudding / pork sausage +8.5e  
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

### Savoury 'Croq-en-bouche' 28

Choux pastry puffs / smoked salmon parfait  
capers / dill / pickled cucumber  
black sesame vinaigrette / cranberry coulis  
lemon powder / cotton candy

### Moreton Bay Bug Benedict 34 gfo

Moreton bay bug thermidor  
béchamel / potato / Dijon / Gruyère  
sourdough toast / spinach / poached egg  
hollandaise sauce

### Duck a l' Orange 28 gfo

Crispy duck leg / house made bubble waffle  
Wen's orange sauce / Piccalilli relish with  
cauliflower / celery / carrot / onion

### Tiramisu Breakfast Soufflé 28 v

Japanese style pancake / coco dusting  
sweet espresso cream  
mascarpone / seasonal berries

### CoCo Liche\* 29 gf, vo

Spanish style tortilla / romesco / chorizo  
prosciutto de parma / parmigiano reggiano  
confit potato / dressed rocket / crisps

### Crab & Sushi 35 gfo, vo

Tempura soft shell crab  
pickled seaweed + ginger sushi roll  
wasabi mayonnaise / 64° poached egg  
ponzu jelly / benito flakes

### Wagyu Beef Rib 49 gfo

48 hour slow braised beef rib  
spicy kimchi bolognese  
Yorkshire pudding

### 'Super' Bowl 25 v, vgo, gf

Rocket + spinach + feta salad  
citrus roasted beets / cucumber / tomato  
poached egg / charred corn / tapioca crisps  
chardonnay vinaigrette  
add smoked salmon +8  
add grilled chicken breast +7

### Side of Fries 13 vg

tomato ketchup

Please see our display or ask your server for a  
selection of Pastries, cakes & toasties

### Catering Requests

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

**\*Cocoliche is a Italian / Spanish pidgin language  
developed by Italian immigrants in Buenos Aires**