

Clementine

All day breakfast and brunch

'The Full Morty' 43

Eggs cooked your way / sourdough toast / local bacon
Morton bay bug thermidor / organic pork sausage / avocado
hash brown / grilled mushrooms / roasted tomato
served with tomato ketchup & HP sauce
ADD Bloody Mary 15 or Bellini's 10

Granola 18 v

Maple toasted oats + coconut / dried cranberry organic
yoghurt / toasted mixed nuts
pumpkin seeds / seasonal berries / honey

Fruits & Yoghurt 16 v, gf

Organic yoghurt / toasted almonds
seasonal berries / honey

Toast & Preserves 11

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

Free Range Eggs Your Way 16.5

(poached / scrambled / fried)
choose toast (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

Smoked Salmon Bagel 16 gfo

Poppy seed bagel / house smoked salmon / red onion
capers / cornichons / cream cheese / ice berg lettuce
add fries +4

Our Rueben 17 gfo

Beef pastrami / thick rye toast / house made kraut
Swiss cheese / thousand island dressing / gherkins
add fries +4

Mushroom Melt 17 gfo, v, vgo

Sauté wild field mushroom ragu / cheddar
hummus / toasted sourdough
add fries +4

Chicken Caesar Wrap 16

Grilled chicken breast / fried egg
ice berg lettuce / crunchy hash brown / caesar dressing
add fries +4

Tiramisu Breakfast Soufflé 26 v

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

Clementine Style Baked Eggs 26 gfo, vo

Slow braised Wagyu beef / free range eggs
crispy bacon bits / garlic / onion / thyme
mushrooms / toasted sourdough
*vegetarian version of baked eggs available

Moreton Bay Bug Benedict 35 gfo

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

Steak & Eggs 33 gf

Sous vide & grilled Wagyu rump
64°C poached egg / wild mushroom sauce / salad
add fries +4

'Super' Bowl 26 v, vgo, gf

Mixed greens + feta salad
citrus roasted beets / cherry tomatoes
poached egg / roast pumpkin / tapioca crisps
chardonnay vinaigrette
add smoked salmon +8
add grilled chicken breast +7
add grilled steak +12

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