Drinks

Cafeteria

Espresso
Double Espresso
Macchiato
Piccolo
Long Black
Cappuccino
Flat White
Latte
Mocha
Hot Chocolate
Chai Latte

Milk Options / Extra Shot Soy, lactose free, almond

Tea

Loose Tea Leaf
English Breakfast
Earl Grey
Peppermint
Green
Jasmine
Lemon-Ginger tea
Chamomile

Iced Drinks

Iced Chocolate Iced Latte Iced Matcha Iced Long Black

FrappeChocolate, coffee or matcha

Shakes

Milkshakes
Vanilla, strawberry, chocolate, caramel or banana
Kids Milkshakes

Vanilla, strawberry, chocolate, caramel or banana

Thickshakes

Vanilla, strawberry, chocolate, caramel or banana



Berry Banana Mango

S/L 4/5

.5

4.5

9

Dairy Free Smoothies

Berry Mint 9
Acai 12
Mango Berry 9

Freshly Squeezed Juice

Tropical
Pineapple, watermelon, passionfruit & Oj

Super Green
Green apple, cucumber, celery, kale, ginger & lemon

Create your Own
Apple (green or red), carrot, celery, cucumber, ginger, kale, lemon, mango, mint, orange, passionfruit, pineapple, strawberry or watermelon

Chilled Drinks

7	Sparkling Water	6
7	Still Water	6
7	Coke or Coke Zero	5
6	Fanta	5
_	Sprite	5
9	Green ice tea	5
_	Ginger Ale	5
	Lemonade	5
	Tonic Water	5
	Chinotto	5
	Aranciata Rossa	5
	Aranciata	5
7	Limonata	5



Breakfast

All-day breakfast

The Tartines

On sourdough	
Gluten free bread available	
Mediterranean Tartine Free-range eggs served your way, labneh, oliv za'atar spice, mint & chili	22 es,
Smashed Avo Tartine Poached eggs, sourdough, avocado, fetta ched dukkha, pomegranate, mint & chili,	22 ese,
Mushroom Madame Tartine Four types of mushrooms, gruyere cheese, bechamel cheese sauce, fried eggs, chives & tr	22 ruffle
Bacon & Egg Tartine Grilled bacon, free-range eggs served your wa avocado, goats' cheese, zaatar spice & holland	
St Bénédicts Tartine Poached eggs, leg ham, hollandaise & truss to	mato 22
Eggs Florentine Tartine Poached eggs, sautéed spinach, hollandaise &	22 truss tomato
Something Sweet	
French Toast & Mint Chiffonade	18

22

22

Set Menus

breakfast menu

Artisaint Pancakes

Acai Bowl

Continental Breakfast Home made granola & yogurt Croissant or danish Toasted bread & condiments Whole apple, orange or banana Choice of Cereal – ask your host Freshly squeezed orange juice, tea or coffee	26
French Breakfast Includes the Continental + choice of tartine	40
Sydneysider Breakfast	40

Includes the Continental + choice 1 dish off entire

Fresh seasonal fruit, maple syrup & ice cream

Granola, fresh seasonal fruit & honey



	Toast & Spread Selection of butter, jam, honey, vegemite or peanut butter	8
	Roasted Granola Roasted granola layered with honey, yoghurt, fresh mixed berries & coconut	12
	Artisaint Fresh Seasonal Fruit Plate	26
	French Omelette Free-range eggs with a side of herb salad & roasted vine tomatoes	18
	Design your Own Omelette Free-range eggs, selection of 3 fillings with a side of herb salad	22
	Omelette Fillings Ham Provolone cheese Tomato Mushroom Onion Spinach	lec
	Bacon & Egg Burger Sunny side fried egg, grilled bacon & BBQ or tomato sauce	14
	Eggs on Toast Free-range eggs served your way, sourdough, butter with a side of herb salad & roasted vine tomatoes	14

Eggs on Toast Free-range eggs served your way, sourdough, butter	14
with a side of herb salad & roasted vine tomatoes Jambon & Swiss Cheese Croissant Warmed croissant, sliced leg ham, tomato & swiss cheese	9
Breakfast Extras Hash Brown Baked Beans Sautéed Spinach Wilted Kale 1/4 Avocado	5
Sautéed Mushroom Truss Tomato Bacon 1/2 Avocado Smoked Salmon	9



Eggs - poached, scrambled or fried



Lunch

Available from 11:30am

The Tartines
On sourdough
Gluten free bread available

Smoked Salmon Tartine 22 Smoked salmon, avocado, cucumber, Tartare cream cheese & baby rocket

Chipotle Chicken Tartine 22 Chipotle chicken, capsicum & purple coleslaw

Ham & Cheese Tartine Sliced double smoked Ham, dijon pickled relish, tomato, lettuce & cheddar cheese

Smashed Avo Tartine Poached eggs, sourdough, avocado, fetta cheese, dukkha, pomegranate, mint & chili

Lemon Tuna Tartine Lemon Tuna, mayonnaise, cucumber & baby rocket

Salads

Green Salad
Seasonal greens, kale, edamame, avocado
& lemon honey dressing

Signature Nectarine & Rocket Salad Papillon Roquefort cheese, candied walnuts, & citrus vinaigrette

Caesar Salad Romaine lettuce, boiled egg, butter croutons, crispy bacon & parmesan

Mediterranean salad Tomato, cucumber, red onion, capsicum, rocket & romaine lettuce

Extra Protein **Smoked Salmon** Grilled Chicken Market Fish on the side



White bread, grilled chicken breast, fried egg, bacon, tomato, lettuce, garlic aioli & chips	
Steak Sandwich Sourdough, marinated steak, lettuce, tomato, BBQ sauce, & chips	28
Grilled Wagyu Beef Burger Cheese, tomato, red onion, pickles, lettuce, special sauce, & chips	28
Crispy Chicken Burger Chicken breast crumbed, coleslaw, lettuce, tomatoes, chipotle aioli & chips	26
Flathead & Chips Crispy flat head, tartar sauce & chips	22
Market Fish 200gm pan seared market fish, Mediterranean salad, & lemon	35
Beef Striploin Grilled broccolini, baby carrot, truss tomato,	45

To Share

sautéed spinach & red wine jus

22

22

22

22

22

24

22

6

6

Artisaint Fresh Seasonal Fruit Plate	Serves 2 26
Charcuterie Board	Serves 6 149
Cured & cold meats, dried fruits,	
variety of international cheeses, grapes, ja	ım, butter,
mustard pickles, breads & crackers	

*Artisaint uses farm fresh free-range eggs Our kitchen is not a nut free environment. We do our best to avoid cross-contamination but can't guarantee no traces of nuts. www.artisaint.com.au f (i) @artisaintpatisserie

