## 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 ..... 7
Iced Latte ..... 7Iced Matcha
Iced Long Black
FrappeChocolate, coffee or matcha
Shakes
Milkshakes7Vanilla, strawberry, chocolate, caramel or banana
Kids MilkshakesVanilla, strawberry, chocolate, caramel or banana
Thickshakes

[^0]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

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

Our kitchen is not a nut free environment.
We do our best to avoid cross-contamination but can't guarantee no traces of nuts.
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## Breakfast

## All-day breakfast

## The Tartines

## On sourdough

Gluten free bread available

## Mediterranean Tartine

Free-range eggs served your way, labneh, olives, za'atar spice, mint \& chili

## Smashed Avo Tartine

Poached eggs, sourdough, avocado, fetta cheese, dukkha, pomegranate, mint $\mathcal{A}$ chili,

## Mushroom Madame Tartine

Four types of mushrooms, gruyere cheese, bechamel cheese sauce, fried eggs, chives $\mathfrak{A}$ truffle

## Bacon \& Egg Tartine

Grilled bacon, free-range eggs served your way, avocado, goats' cheese, zaatar spice \& hollandaise

## St Bénédicts Tartine

Poached eggs, leg ham, hollandaise $\&$ truss tomato
Eggs Florentine Tartine
Poached eggs, sautéed spinach, hollandaise \& truss tomato

## Something Sweet

French Toast \& Mint Chiffonade ..... 18
Artisaint Pancakes ..... 22Fresh seasonal fruit, maple syrup \& ice cream
Acai Bowl22Granola, fresh seasonal fruit \& honey
Set Menus
Continental Breakfast26
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

## French Breakfast

Includes the Continental + choice of tartine
Sydneysider Breakfast

## Breakfast

Toast \& Spread<br>Selection of butter, jam, honey, vegemite or peanut butter

Roasted Granola12
Roasted granola layered with honey, yoghurt,fresh mixed berries \& coconut
Artisaint Fresh Seasonal Fruit Plate ..... 26
French Omelette ..... 18Free-range eggs with a side of herb salad\& roasted vine tomatoes
Design your Own Omelette ..... 22
Free-range eggs, selection of 3 fillings with a side ofherb salad
Omelette Fillings Extra 3ea
HamProvolone cheese
Tomato
Mushroom
Onion
Spinach
Bacon \& Egg Burger ..... 14
Sunny side fried egg, grilled bacon \& BBQ or tomato sauce
Eggs on Toast14
Free-range eggs served your way, sourdough, butterwith a side of herb salad $\&$ roasted vine tomatoes
Jambon \& Swiss Cheese Croissant9
Warmed croissant, sliced leg ham, tomato \& swiss cheese
Breakfast Extras
Hash Brown ..... 5
Baked Beans
Sautéed Spinach
Wilted Kale
1/4 Avocado
Sautéed Mushroom ..... 9
Truss Tomato
Bacon
1/2 Avocado
Smoked Salmon
Eggs - poached, scrambled or fried
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## Lunch

## Available from 11:30am

## The Tartines

## On sourdough

## Gluten free bread available

## Smoked Salmon Tartine

Smoked salmon, avocado, cucumber, Tartare cream cheese \& baby rocket

## Chipotle Chicken Tartine

Chipotle chicken, capsicum \& purple coleslaw

## Ham \& Cheese Tartine

Sliced double smoked Ham, dijon pickled relish, tomato, lettuce $\mathcal{\&}$ cheddar cheese

## Smashed Avo Tartine

Poached eggs, sourdough, avocado, fetta cheese, dukkha, pomegranate, mint $\mathcal{A}$ chili

## Lemon Tuna Tartine

Lemon Tuna, mayonnaise, cucumber $\&$ baby rocke $\dagger$

## 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 $\mathcal{E}$ romaine lettuce

## Extra Protein

$\begin{array}{ll}\text { Smoked Salmon } & 6 \\ \text { Grilled Chicken } & 6\end{array}$

## Lunch

## Club Sandwich

White bread, grilled chicken breast, fried egg, bacon, tomato, lettuce, garlic aioli \& chips

Steak Sandwich

Sourdough, marinated steak, lettuce, tomato, BBQ sauce,
a chips

Grilled Wagyu Beef Burger
Cheese, tomato, red onion, pickles, lettuce, special sauce, a chips

## Crispy Chicken Burger

Chicken breast crumbed, coleslaw, lettuce, tomatoes, chipotle aioli \& chips

Flathead \& Chips
Crispy flat head, tartar sauce $\mathcal{A}$ chips
Market Fish
200gm pan seared market fish, Mediterranean salad, \& lemon

Beef Striploin
Grilled broccolini, baby carrot, truss tomato, sautéed spinach \& red wine jus

## To Share

## Artisaint Fresh Seasonal Fruit Plate

Serves 2 | 26

## Charcuterie Board

Serves 6 | 149
Cured $\&$ cold meats, dried fruits,
variety of international cheeses, grapes, jam, butter, mustard pickles, breads \& crackers

[^1]
[^0]:    Tropical
    Pineapple, watermelon, passionfruit $\& O^{\circ}$

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