



BRUNCH MENU

BENEDICTS (Available gluten friendly and vegetarian upon request)

(All Benedicts served with 2 Poached medium eggs, hollandaise sauce, house potatoes and salad)
(upgrade salad to fresh fruit cup-\$4)

Croissant Benedicts (GF A)

- Avocado and tomato jam 24
- Bacon and spinach 24
- Pastrami and dijon 24
- Caramelised onions, mushroom, feta and spinach 24
- Smoked Salmon and spinach 26

Traditional Benedict (GF A) 23

(Bacon and ham on English muffin)

Croffle Benedict** 27

(Bacon and avocado smash, sundried tomatoes spread on Croffle)

FARM FRESH EGGS (Ask for Vegetarian option : **Avocado**)

Classic (GF A) 19

(2 Eggs and apple wood smoked bacon, house potatoes, berry compote & Croissant)

Sweet and Savory (Add potatoes - \$6) 20

(2 free run eggs, bacon and maple syrup)

Choose 1: Buttermilk pancake, Brioche French toast or Croffle)

Eggs-quisite 27

(2 Eggs, bacon, house Potatoes, banana-lemon curd Brioche french toast with vanilla chantilly cream)

Eggs-plosion** 26

(2 Eggs, bacon, house Potatoes and banana- berry croffle with vanilla chantilly cream)

Eggs-ellent 26

(2 Eggs, bacon, house Potatoes and Pineapple compote pancake with vanilla chantilly cream)

Egg white Omelette (GF A) 22

(Egg white Omelette filled with 3 cheese, bacon, house potatoes, berry compote and Croissant))

Cheese Omelette (GF A) 22

(Egg omelette filled with 3 cheese, bacon, house potatoes, berry compote & Croissant)

ADD ON'S

Hollandaise sauce- \$3, Free run Egg- \$3, House potatoes - \$6, chantilly cream- \$3,

Mixed-Berry compote- \$3, Fresh Avocado -\$5, Bacon (2 strips) -\$5.5

Add - 1 slice (Croffle, Pancake or French Toast) -\$13

Gluten free available (GF A), gluten free (GF), Recommended (), vegetarian (v)**
(Gluten free & vegetarian options available upon request)

CF SIGNATURE

Avocado-Bacon Crêpe** **20**
(Egg Omelette with 3 cheese , Sliced avocado, Bacon and hollandaise sauce drizzle)

Croque Madame** **25**
(Pastrami and Swiss cheese on brioche, bechamel topped with sunny side egg and hollandaise served with house potatoes)

Croissant Breakfast** **27**
(Egg Roll on croissant with bacon and hollandaise, house potatoes and yogurt parfait)

CF Breakfast (GFA)** **27**
(Oven baked bacon & cheese omelette, 1 slice Brioche French toast and yogurt parfait)

SWEET SIDE (All sweet plates served with vanilla chantilly cream and maple syrup)

Fruit Medley Crêpe **23**
(Crêpe, lemon curd, toasted almonds & fresh fruits)

Croffles and Compote** **20**
(2 Croffles and mixed berry compote)

Croffles and Fruits **24**
(2 Croffles and fresh seasonal fruits)

Buttermilk Pancakes **22**
(2 buttermilk pancakes, pineapple compote and toasted crumble)

Brioche French Toast **22**
(2 slices Brioche french toast with candied seeds and mixed berries)

LIGHTEN UP (Add : house Potatoes **or** organic mixed greens - \$6)

Caprese Croque-Monsieur (v) **16**
(Grilled sandwich filled with Fresh Mozzarella, sundried tomatoes, Pesto on brioche topped with béchamel sauce, mozzarella cheese)

Croque-Monsieur** **16**
(Our house baked brioche with ham and Swiss cheese topped with béchamel sauce and mozzarella cheese)

Smoked Salmon Croissant **17**
(Smoked wild sockeye salmon lox, lettuce, capers and sour cream with Dijon mustard on house baked croissant)

Avocado Tartine (GFA) **20**
(Avocado smash, feta crumble, 2 poached eggs, tomato jam and Creamy pesto on multigrain)

Avocado Lox (GFA) **24**
(Avocado Smash, feta crumble, tomato jam, 2 Poached Eggs, Smoked Salmon lox and Creamy pesto spread on toasted multigrain)

KIDS MENU (For kids 10 and under only)

1 Egger (1 free run egg, 1 bacon strip and croissant with compote) **13**
(Upgrade to Brioche French toast **or** Buttermilk pancake-\$4)

Brioche Grilled Cheese (Brioche Bread grilled with Sliced Mozzarella cheese) **13**