

# THE PROVIDORE MENU

FOOD  
WE  
ADORE

01

## BREAKFAST

SERVED UNTIL 3PM

<b>SOURDOUGH TOAST</b> with butter and your choice of The Providore’s jams & marmalade, ethical honey or peanut butter	<b>8.5</b>
<b>ORGANIC MUESLI (V)</b> The Providore’s toasted muesli with fresh berries, organic yoghurt & roasted almond & cinnamon honey	<b>13.5</b>
<b>FRESH FRUIT SALAD (V)</b> with organic yoghurt & ethical honey	<b>13.5</b>
<b>BARN LAID EGGS &amp; SOURDOUGH TOAST (V)</b> your choice of eggs; either poached, scrambled or fried	<b>12.5</b>
<b>ENGLISH BREAKFAST (VOA)</b> your choice of eggs; either poached, scrambled or fried, with sautéed mushrooms, roasted tomato, grilled Shulz bacon & bratwurst sausage, sourdough toast	<b>22.5</b>
<b>BREAKFAST BOARD (VOA)</b> with poached eggs, marinated goat cheese, avocado, parma ham & sourdough toast	<b>23.5</b>
<b>SMASHED AVOCADO ON TOAST (V)</b> with a poached egg, sheep’s feta & roasted cherry tomatoes on wholemeal	<b>19.5</b>
<b>SPANISH BAKED EGGS (VOA)</b> two barn laid eggs baked on grilled chorizo sausage in spicy tomato sauce with smoked paprika & shaved manchego cheese	<b>18.5</b>
<b>EGGS BENEDICT (VOA)</b> with poached eggs, Shulz double smoked ham, wilted spinach & hollandaise sauce on toasted brioche	<b>19.5</b>
<b>RICOTTA PANCAKES (V)</b> with caramelised banana, candied walnuts & The Providore’s Aqua No.3 sugar syrup	<b>18.5</b>
<b>BREAKFAST SIDES</b> grilled Shulz bacon • bratwurst pork sausage • sautéed mushrooms • roasted tomato • avocado • sautéed spinach • cheddar cheese extra slice of toast • extra egg Woodbridge smoked salmon	<b>5.5</b>  <b>3.5</b> <b>8</b>

## SANDWICHES

SERVED FROM 11.30AM

<b>GRILLED HAM &amp; CHEESE TOASTIE</b> Shulz double smoked ham with a fried egg, emmental cheese, grilled zucchini and The Providore’s tomato & red pepper relish on sourdough	<b>17.5</b>
<b>CLUB SANDWICH</b> grilled chicken breast, fried egg, avocado, grilled Shulz bacon, lettuce & aioli on sourdough	<b>18.5</b>
<b>WOODBIDGE SMOKED SALMON BAGEL</b> with cream cheese, dill & shallot salsa, watercress	<b>17.5</b>
<b>GRILLED VEGE SANDWICH (V)</b> with grilled eggplant, zucchini, peppers, provolone cheese & olive tapenade on wholemeal bread	<b>16.5</b>
<b>STEAK SANDWICH</b> grass-fed ribeye with smoked cheddar, caramelised onion, truffle aioli & rocket in country bread	<b>24.5</b>

## BREADS & PASTRIES

<b>CHOICE OF BREADS</b> sourdough • wholemeal • baguette • bagel • gluten-free bread from The Whole Kitchen	
<b>PASTRIES   SCONES</b> plain scone • fruit scone • muffins • butter croissant • pain au chocolat • almond croissant • Danish pastries	

## SALADS & STARTERS

SERVED FROM 11.30AM

<b>GRILLED HALOUMI (V)</b> with rocket, roasted pearl onions, toasted spiced pine nuts, hummus and grilled pita bread	<b>17</b>
<b>NICOISE SALAD (GF, VOA)</b> with tuna confit, poached egg & pomegranate molasses vinaigrette	<b>21.5</b>
<b>ORGANIC QUINOA (GF, VOA)</b> with grilled chicken breast, peppers, sheep’s feta, kalamata olives & balsamic dressing	<b>18.5</b>
<b>SPICED PUMPKIN SALAD (V)</b> with ancient grains, broccolini, kale, toasted almonds, minted yogurt & pomegranate molasses vinaigrette	<b>19.5</b>
<b>WOODBIDGE SMOKED SALMON (GF)</b> on potato roesti with crème fraîche, capers, fennel & watercress salad	<b>19.5</b>
<b>GRILLED SHARK BAY PRAWNS (GF) (SS)</b> on glass noodle & herb salad with avocado, lime, chili, ginger & lemongrass dressing	<b>22.5</b>

## MAIN MENU

SERVED FROM 11.30AM

<b>LOBSTER MAC &amp; CHEESE</b> with shaved fennel & fresh dill baked in a cast iron pan	<b>27.5</b>
<b>CRAB LINGUINI PASTA (SS)</b> with sundried tomato, bird’s eye chili, fresh basil & Alto extra virgin olive oil	<b>29</b>
<b>PAPPARDELLE PASTA</b> with slow braised beef cheek ragout, sautéed mushrooms, kale & shaved parmesan	<b>28</b>
<b>RISOTTO (GF)</b> with duck confit, mushrooms, green peas, parmigiano reggiano	<b>28.5</b>
<b>BAKED ROTOLO (V)</b> fresh pasta filled with kale, grilled eggplant, mushrooms & ricotta with arrabbiata sauce	<b>26.5</b>
<b>SIDES</b> rocket salad with caramelised walnuts & parmesan cheese proper chips with chipotle mayonnaise mixed breads with Alto olive oil & Giusti balsamic vinegar grilled Shulz bacon roasted sweet potato wedges with garlic aioli	<b>9.5</b> <b>11.5</b> <b>8.5</b> <b>5.5</b> <b>12.5</b>

[SS]	sustainable seafood
[V]	vegetarian
[VOA]	vegetarian option available
[GF]	gluten-free (breads on the menu can be substituted with gluten free bread on request)

MENU PRICES ARE SUBJECT TO GST AND 10% SERVICE CHARGE WHEN CONSUMED ON PREMISE.

# BEVERAGE MENU

DRINKS  
WE  
ADORE

02

## THE PROVIDORE COFFEE

Roasted and blended exclusively by Melbourne coffee roaster Brother Basil & Co.

<b>MACHINE BREWED</b>	REGULAR <b>5</b>	LARGE <b>6.5</b>
short black • long black • latte • flat white • cappuccino macchiato • americano • piccolo latte • mocha • mochaccino		
<b>EXTRAS</b>	extra coffee shot • decaf • soymilk • oat milk homemade vanilla bean or caramel syrup • babycino	<b>1</b>
<b>SINGLE ORIGIN – POUR OVER STYLE</b>	roasted in-house in our small batch roaster so each batch is fresh, ask our barista’s about today’s single origin	<b>9.5</b>
<b>ICED COFFEE</b>	iced latte • iced black coffee • iced mocha	<b>8.5</b>
<b>ADD A SCOOP OF ICE CREAM</b>	Bahen & Co chocolate • gula melaka • vanilla bean	<b>3.5</b>

## THE PROVIDORE TEA

Custom blended in Singapore from selected tea leaves and ingredients from the world’s best tea plantations and tea markets.

<b>POT FOR 1</b>	<b>9.5</b>
<b>Black</b> - English breakfast • high tea • darjeeling makaibari • ceylon • assam margherita • caramel • classic earl grey • cucumber earl grey • French earl grey • musk earl grey • pistachio earl grey • rose earl grey	
<b>Herbal</b> - peppermint • chamomile	
<b>White/Green</b> - yunnan white • jasmine earl grey • lychee green tea • mango sticky rice	
<b>Other</b> - forest berry • oolong milk • ginseng oolong	

<b>ICED TEA</b>	<b>9.5</b>
one of our signature teas cold brewed and made into an iced tea, ask our staff for today’s brew	

## THE PROVIDORE DRINKING CHOCOLATE & CHAI

Made using cocoa beans sourced from the best cocoa growing regions, ground and mixed with organic panela sugar, spices and essential oils.

<b>HOT CHOCOLATE</b>	<b>7.5</b>
traditional • vanilla bean • cinnamon • orange • peppermint • chili • 100% Cocoa (sugar free)	
<b>HOT WHITE CHOCOLATE</b>	<b>8.5</b>
served with grounded pleasures marshmallows	
<b>ICED CHOCOLATE</b>	<b>8.5</b>
have your favourite drinking chocolate served iced	
<b>CHAI LATTE</b>	<b>7.5</b>
made with The Providore’s seven spice chai powder and steamed milk	

## CAKES & DESSERTS

Please see our cake cabinet or ask your server for today’s range of freshly baked breads, cakes, pastries and desserts.

<b>WARM FLOURLESS CHOCOLATE CAKE</b>	<b>12.5</b>
with vanilla ice cream	
<b>AFFOGATO</b>	<b>9.5</b>
double espresso served with vanilla bean ice cream & Bahen & Co cocoa nibs	
<b>ICE CREAM</b>	<b>10.5</b>
3 scoops; Bahen & Co chocolate • gula melaka • vanilla bean	
<b>PAT &amp; STICK’S WORLD FAMOUS ICE CREAM SANDWICHES</b>	<b>7</b>

## OTHER BEVERAGES

<b>SLOW PRESSED JUICES</b>	<b>8.5</b>
pineapple, blackberry & mint • orange • apple add fresh ginger or chia seeds for an extra boost	
<b>FRESH FRUIT SMOOTHIES</b>	<b>9.5</b>
sweet green metabolism starter • deep berry • mango & orange	
<b>PREMIUM MILKSHAKES</b>	<b>10.5</b>
Bahen & Co double chocolate • gula melaka & pandan • vanilla bean	
<b>REMEDY DRINKS</b>	<b>8</b>
sparkling live-cultured, organic drinks that taste delicious -	
<b>Kombucha</b> - original • ginger lemon • hibiscus kiss • raspberry lemonade • ginger berry	
<b>Switchel</b> - blood orange • finger lime • tropical	
<b>KARMA COLA</b>	<b>7.5</b>
good looking, great tasting, doing good drinks from NZ - original cola • gingerella ginger ale • lemmy lemonade	
<b>SURGIVA ITALIAN NATURAL SPRING WATER</b>	
still or sparkling	250ML <b>5</b> 750ML <b>8</b>

## CRAFT BEER

Get refreshed with a handpicked selection of the world’s craft beers and seasonal brews. We work with small brewers who share our passion and respect for these brews as something special to be appreciated and adored.

Ask our staff whats in the beer fridge today.

## WINE

<b>PROSECCO – ADAMI GIARDINO, ITALY</b>	GLASS <b>15</b>	BOTTLE <b>55</b>
dry sparkling wine with plenty of fresh, delicate & fruity notes and an elegant dry finish		
<b>SAUVIGNON BLANC - ZEPHYR, NEW ZEALAND</b>	GLASS <b>16</b>	BOTTLE <b>58</b>
citrusy notes with hints of gooseberry & lemon grass and a vibrant mineral finish		
<b>BORDEAUX - CHATEAU CORBIN ST EMILION, FRANCE</b>	GLASS <b>17</b>	BOTTLE <b>62</b>
full-bodied, rich & plummy with sumptuous ripe tannins		
<b>MOSCATO - SCAGLIOLA PRIMO BACIO, ITALY</b>	GLASS <b>13</b>	BOTTLE <b>42</b>
sweet, aromatic, clean with lemon & apricot aromas		

HERE AT THE PROVIDORE,  
WE DON'T JUST LOVE FOOD,  
WE ADORE FOOD.

WE SOURCE ETHICAL INGREDIENTS FOR OUR MENUS AND WHERE POSSIBLE, WE SUPPORT LOCAL GROWERS & PRODUCERS, SUSTAINABLE FARMING AND WE LIMIT OUR USE OF SINGLE USE PLASTICS.

WE ARE PROUD TO FEATURE OUR GROCERY PRODUCTS ON OUR MENUS AND MANY OF THE INGREDIENTS USED ARE AVAILABLE FOR SALE IN OUR STORES.

OUR EGGS ARE CAGE FREE AND FRESH FROM FREEDOM RANGE EGGS, WE USE OLSSON’S SEA SALT, TERRE EXOTIQUE SPICES AND ALTO OLIVE OIL IN ALL OF OUR COOKING AS WELL GRAGNANO PASTA, AUSTRALIAN GROWN FRUIT & BERRIES FROM MY BERRIES, ETHICAL HONEY AND BARAMBAH ORGANIC YOGHURT.

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