

**THE PROVIDORE**

# DAY MENU

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Click on the categories below to jump straight to specific menu items!

- **CHRISTMAS SPECIALS!**

NOW AVAILABLE FROM 12PM EVERYDAY!



- **ALL-DAY BREAKFAST**

NOW AVAILABLE UNTIL 4PM EVERYDAY!

- **BREADS & PASTRIES**

- **SANDWICHES**

- **SALADS & STARTERS**

- **PASTA & RICE**

- **MEAT & SEAFOOD**

- **CAKES & DESSERTS**

- **COFFEE, TEA & CHOCOLATE**

- **ALCOHOLIC BEVERAGES**

- **OTHER BEVERAGES**

- **1-FOR-1 DRINKS**

Available on:

Weekdays: 5pm onwards

Weekends & Public Holidays: All Day

# CHRISTMAS CAFÉ SPECIALS



Available from 12pm onwards



## FRESH FROM THE PROVIDORE KITCHEN!

### Baked Cotechino Sausage - \$22.5

served with home-made mashed potatoes, lentils, tomato relish and grilled baguette from The Providore bakery

### Pan-seared Wild Alaskan Sockeye Salmon 180g - \$42.5

served with home-made mashed potatoes, grilled asparagus, roasted cherry tomatoes on-vine and a dill & caper crème sauce

### Grass-fed Ribeye Steak 250g - \$42.5

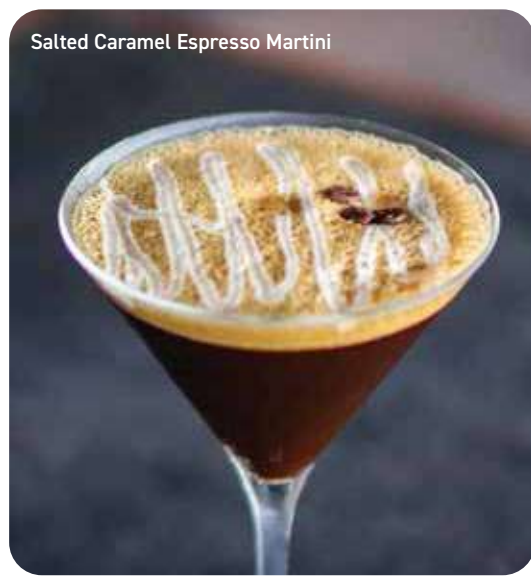
served with baby carrots, sautéed mushrooms, roasted cherry tomatoes on-vine and truffle aioli

### Shrimp and Tomato Paccheri Pasta - \$35.5

made with Paccheri pasta, Selva black tiger shrimps, tomato sugo, kale, capers, olives and topped with fresh basil leaves.



## TREATS FROM THE BAR!



### Peppermint Candy Cane Chocolate

Hot: \$7.8

Iced: \$8.8

Made with The Providore's Peppermint Drinking Chocolate, fresh milk, whipped cream, and sprinkled with crushed candy cane - yum!

### Coconut Gingerbread Latte

Hot: \$7.8

Iced: \$8.8

Made with The Providore's Main Blend coffee, The Providore's Sugar syrup, Gingerbread spice, coconut milk, whipped cream and crushed gingerbread from the bakery

### Salted Caramel Espresso Martini

(contains alcohol)

\$16

Made with The Providore's Main Blend coffee, The Providore's sugar syrup, Nikka Coffee Vodka, drizzled with caramel and sprinkled with Olsson's sea salt flakes



## MERRY CAKES AND BAKES!



### Spiced Pecan Financiers (contains nuts)

\$10.8 per slice

Spiced financier filled with caramel, toasted whole pecans, and finished with a decadent milk chocolate coating.

### Black Forest Cake (contains alcohol)

\$9.8 per slice

A festive classic made up of decadent layers of chocolate, cherries, and cream!

### Christmas Kouglouf (contains nuts)

\$10 per piece

A European-style pastry made with a rich brioche dough that is baked with cranberries, orange peel, and white chocolate.

Glazed with white chocolate and topped with cranberries and chopped pistachios.

\*Prices are subject to 10% service charge and prevailing government taxes

# DAY MENU

\*do note that images are for illustration purposes only



English Breakfast

## ALL-DAY BREAKFAST

NOW AVAILABLE UNTIL 4PM EVERYDAY!

### SOURDOUGH TOAST

9.8

with Pepe Saya butter and your choice of The Providore's jams & marmalade, Ethical honey or peanut butter

### ORGANIC MUESLI (V)

15.5

The Providore's toasted muesli with fresh berries, organic yoghurt, roasted almonds & cinnamon honey

### FRESH FRUIT SALAD (V)

15.5

with organic yoghurt & Ethical honey

### BARN LAID EGGS & SOURDOUGH TOAST (V)

14.5

your choice of eggs; either poached, scrambled or fried

### ENGLISH BREAKFAST (VOA)

28.5

your choice of eggs; either poached, scrambled or fried, with sautéed mushrooms, roasted tomato, grilled bacon & bratwurst sausage, sourdough toast

### BREAKFAST BOARD (VOA)

29.5

with poached eggs, marinated goat cheese, avocado, parma ham & sourdough toast

### SMASHED AVOCADO ON TOAST (V)

25.5

with a poached egg, sheep's feta & roasted cherry tomatoes on wholemeal

### SPANISH BAKED EGGS (VOA)

22.5

two barn laid eggs and grilled chorizo sausage, baked in spicy tomato sauce with smoked paprika & shaved manchego cheese

### EGGS BENEDICT (VOA)

23.5

with poached eggs, double smoked ham, simply tatsoi & hollandaise sauce on toasted brioche

### RICOTTA PANCAKES (V)

22.5

with caramelised banana, candied walnuts & The Providore's Aqua 03 sugar syrup

### BREAKFAST SIDES

grilled bacon • bratwurst pork sausage • sautéed mushrooms

6.5

roasted tomato • avocado • sautéed spinach • cheddar cheese

extra slice of toast • extra egg

4

smoked salmon

9.5



Pain Au Chocolat

Butter Croissant

## BREADS & PASTRIES

Fresh from The Providore bakery in Downtown Gallery. Our artisanal breads and pastries are made each morning by our team of skilled bakers, using traditional methods and high-quality, all-natural ingredients.

### CHOICE OF BREADS

sourdough • wholemeal • baguette • bagel • gluten-free bread

### PASTRIES | SCONES

plain scone • fruit scone • muffins • butter croissant • pain au chocolat • almond croissant • Danish pastries



Ham & Cheese Toastie

Club Sandwich

Steak Sandwich

## SANDWICHES

SERVED FROM 11.30AM TILL 5PM

### GRILLED HAM & CHEESE TOASTIE

22.5

double smoked ham with a fried egg, emmental cheese, grilled zucchini and The Providore's tomato & red pepper relish on sourdough

### CLUB SANDWICH

24.5

grilled organic chicken breast, fried egg, avocado, grilled bacon, lettuce & aioli on sourdough

### SMOKED SALMON BAGEL

21.5

with cream cheese, dill & shallot salsa, watercress

### GRILLED VEGE SANDWICH (V)

19.5

with grilled eggplant, zucchini, peppers, provolone cheese & olive tapenade on wholemeal bread

### STEAK SANDWICH

32

grass-fed ribeye with smoked cheddar, caramelised onion, truffle aioli & rocket in country bread

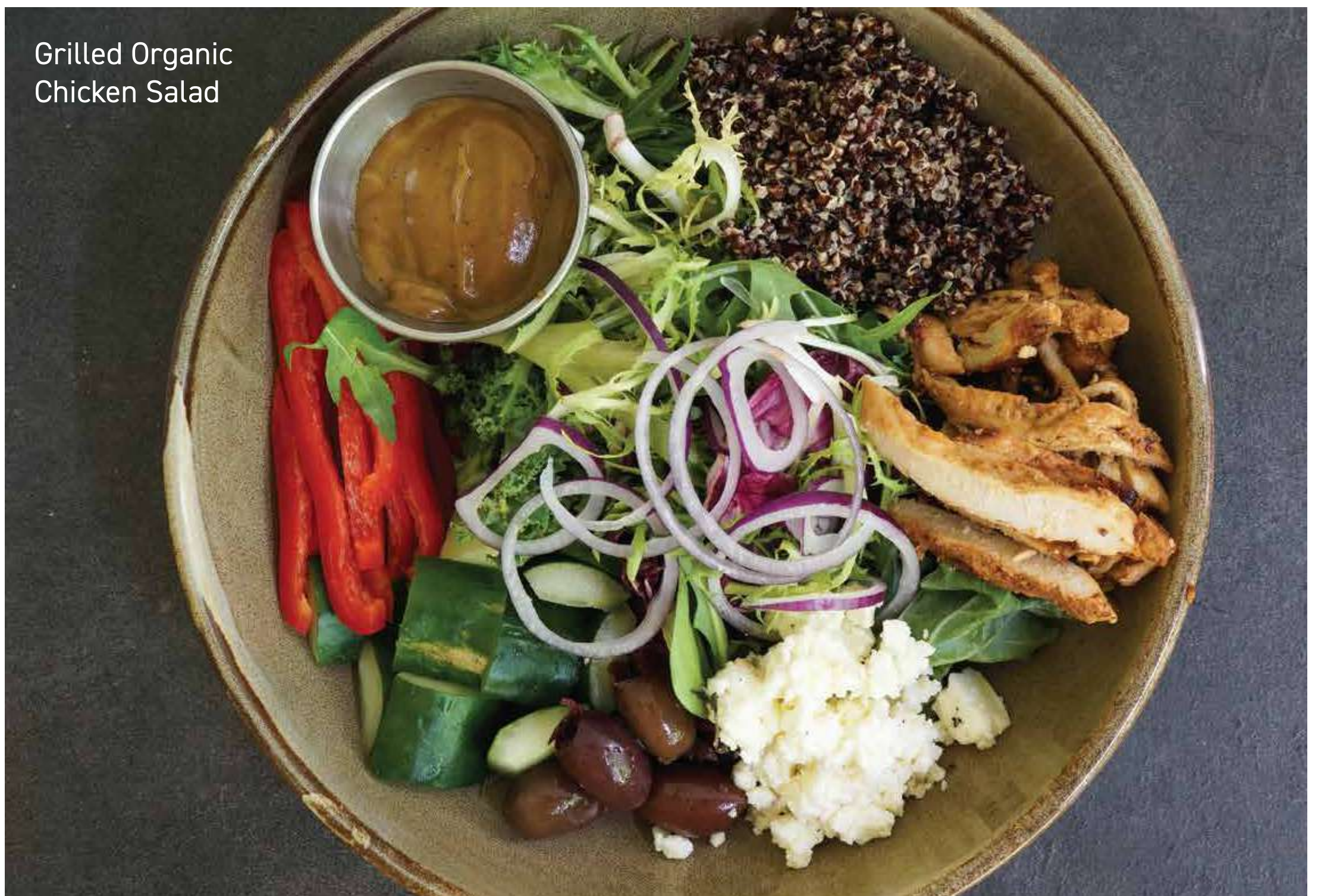


Spiced Pumpkin Salad

## SALADS & STARTERS

SERVED FROM 11.30AM

- |  |             |
|--|-------------|
| <b>GRILLED HALOUMI (V)</b>   | <b>19.5</b> |
| with rocket, roasted pearl onions, toasted spiced pine nuts, hummus and grilled pita bread               |             |
| <b>NICOISE SALAD (GF, VOA)</b>   | <b>26.5</b> |
| with tuna confit, poached egg & pomegranate molasses vinaigrette   |             |
| <b>GRILLED ORGANIC CHICKEN SALAD (GF, VOA)</b>   | <b>23.5</b> |
| with organic quinoa, peppers, sheep's feta, kalamata olives & balsamic dressing                          |             |
| <b>SPICED PUMPKIN SALAD (V)</b>  | <b>22.5</b> |
| with ancient grains, broccolini, kale, toasted almonds, minted yogurt & pomegranate molasses vinaigrette |             |
| <b>SMOKED SALMON (GF)</b>  | <b>24.5</b> |
| on potato roesti with crème fraîche, capers, fennel & watercress salad                                   |             |
| <b>GRILLED SHARK BAY PRAWNS (GF, SS)</b>   | <b>26.5</b> |
| glass noodle & herb salad with avocado, lime, chili, ginger & lemongrass dressing                        |             |



Grilled Organic Chicken Salad

# MAIN MENU

SERVED FROM 11.30AM

## SOUP OF THE DAY

served with grilled baguette

14.5

## PASTA & RICE

### FETTUCCE PASTA

Pastificio dei Campi pasta with slow braised beef cheek ragout, sautéed mushrooms, kale & shaved parmesan

34.5

### LOBSTER MAC & CHEESE

Pastificio dei Campi pasta with poached lobster, shaved fennel & fresh dill, baked in a light cheese sauce

33.5

### CRAB LINGUINI PASTA

Pastificio dei Campi pasta with cherry tomatoes, bird's eye chili, fresh basil & The Providore's extra virgin olive oil

35.5

### RISOTTO (GF)

with shredded duck confit, mushrooms, truffle oil, green peas, parmigiano reggiano & crispy duck skin

34.5

### BAKED ROTOLO (V)

fresh pasta filled with kale, grilled eggplant, mushrooms & ricotta with arrabbiata sauce

29.5

Crab Linguine



## MEAT & SEAFOOD

<b>ROASTED ORGANIC CHICKEN LEG</b>	<b>34.5</b>
with Terre Exotique baharat spice, couscous, The Providore's aubergine chutney & minted yoghurt	
<b>PAN SEARED BARRAMUNDI (GF, SS)</b>	<b>37.5</b>
Mexican rice with guacamole, pico de gallo, sour cream, lime & homemade corn tortillas	
<b>GRASS-FED BEEF BURGER</b>	<b>34.5</b>
with provolone cheese, Frankie's fine brine pickles, lettuce, tomato & sautéed onions, served with proper chips & chipotle mayo	
<b>SLOW BRAISED LAMB SHANK</b>	<b>37.5</b>
on a root vegetable, tomato & cannellini bean stew, with gremolata and grilled baguette	
<b>SIDES</b>	
mixed leaf salad with caramelised walnuts & parmesan cheese	<b>11.5</b>
proper chips with chipotle mayo	<b>12.5</b>
mixed breads with The Providore's extra virgin olive oil & balsamic vinegar	<b>9.9</b>
grilled bacon	<b>6.5</b>
roasted sweet potato wedges with garlic aioli	<b>13.5</b>

Roasted Chicken Leg



# CAKES & DESSERTS

Please see our cake cabinet or ask your server for today's range of seasonal cakes, freshly baked bread, and pastries.

## **STRAWBERRY SHORTCAKE** 9.8

Fresh strawberries & cream, sandwiched between layers of fluffy sponge

## **HUKAMBI** 11

Moist Guanaja chocolate almond sponge, whipped Hukambi chocolate ganache and cacao streusel atop a cacao sable

## **LA MÛRE** 11

Lemon pound cake, blackberry compote, lemon curd and vanilla mascarpone mousse topped with a rice paper flower

## **EARL GREY BERGAMOT** 10

In-house baked Pâte à Choux, earl grey mousseline, bergamot curd and hazelnut feuilletine

## **ANKO** 12

In-house baked chocolate tart, matcha frangipane, red bean paste, matcha custard flan and whipped jasmine ganache

## **OPERA** 11

Hazelnut joconde sponge, layered with coffee cremeux and mousseline, finished with dark chocolate glaze and a chocolate macaron

## **LEMON TART** 9.8

Tangy and smooth lemon curd in a fragrant & buttery tart

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## **WARM FLOURLESS CHOCOLATE CAKE** 16.5

with your choice of vanilla or chocolate vegan ice-cream

## **AFFOGATO** 15.5

double espresso served with your choice of vanilla or chocolate vegan ice-cream and Bahen & Co. cocoa nibs

## **APPLE CRUMBLE** 17.5

made with The Providore's muesli and served with your choice of vanilla or chocolate vegan ice-cream

## **PAT & STICK'S WORLD FAMOUS ICE CREAM** 7

### **SANDWICHES** \*vegan-range is made with oat milk

caramel pecan • vanilla lace • vanilla chocolate • double chocolate • peppermint choc-chip  
vegan double chocolate • vegan caramel pecan • vegan vanilla choc-chip

Pat & Stick's Ice Cream Sandwich





# BEVERAGES

## THE PROVIDORE COFFEE

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

### MACHINE BREWED

double espresso • long black • americano

REGULAR **6** LARGE **7.5** 

latte • flat white • cappuccino • macchiato • piccolo latte • mocha • mochaccino

REGULAR **6.5** LARGE **8**

dark chocolate mocha • caramel mocha • hazelnut mocha

REGULAR **7.5** LARGE **9** 

made with Valrhona couverture chocolate

### ICED COFFEE

iced latte • iced black coffee • iced mocha • iced caramel mocha • iced hazelnut mocha • iced dark chocolate mocha

**9.5** 

choice of milk: coconut milk • full cream • low fat • oat milk • soy milk

### ADD A SCOOP OF PLANT BASED ICE CREAM

chocolate • vanilla bean

**3.5** 

## THE PROVIDORE TEA

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

### POT FOR 1

**Black** - English breakfast • darjeeling makaibari • classic earl grey • cucumber earl grey • French earl grey • musk earl grey • pistachio earl grey • rose earl grey

**Herbal** - peppermint • chamomile

**White/Green** - mango sticky rice (Genmaicha) • yunnan white • jasmine earl grey • lychee green tea

**Other** - forest berry • oolong milk • ginseng oolong

**9.8** 

### COLD BREWED TEA

one of our signature teas cold brewed and made into an iced tea; ask our staff for today's brew

**10.8** 

### CHAI LATTE

made with The Providore's seven spice chai powder and steamed milk

HOT OR ICED **9.5** 

## THE PROVIDORE DRINKING CHOCOLATE

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

### HOT CHOCOLATE

traditional • vanilla bean • orange • peppermint • 100% cocoa (sugar free)

HOT OR ICED **9.5** 

### SIGNATURE DRINKING CHOCOLATE

made using premium Valrhona couverture chocolate

HOT OR ICED **10.5** 

dark chocolate single origin 68% • caramel 36% chocolate • hazelnut 35% chocolate

# DRAUGHT BEER

Get refreshed with a handpicked selection of the world's best 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.

**DRY LAGER - DUNCAN'S YUM YUM YUZU, 4.7%** 330ML **11.5** PINT **16.5**

dry Japanese-style lager. Very refreshing, with lemon, grapefruit and yuzu flavours

**WEST COAST IPA - DUNCAN'S JUNIPER IPA, 7%** 330ML **13** PINT **18.5**

brewed with Juniper berries. Hoppy with pine and citrus flavours

**NEW ENGLAND IPA - DEEP CREEK BREWTIFUL HAZE, 6.5%** 330ML **13** PINT **18.5**

hazy, hoppy and fruity, with flavours of citrus, orange and mango

# WINES

## SPARKLING

**ADAMI BOSCO DI GICA BRUT DOCG PROSECCO SUPERIORE NV** 17.5 82.5

Grape: Glera • Country: Italy

## WHITES

**BLACK ELEPHANT VINTNERS - TWO DOGS, A PEACOCK AND A HORSE** 18.5 89

Dry with melon and tropical fruits, creamy and mineral  
Grape: Sauvignon Blanc • Country: South Africa

**BADENHORST - SECATEURS WHITE (0)** 19.5 95

Dry, vibrant acidity, fruity & herbaceous  
Grape: Chenin Blanc • Country: South Africa

## ROSÉ

**DOMAINE FREDAVELLE ROSÉ 2021** 16.5 79

Notes of currants, blackcurrant buds and acacia  
Grape: Syrah, Cabernet Sauvignon, Grenache, Carignan • Country: France

## REDS

**OTERO RAMOS - 30 YARDAS** 18.5 89

Light, refreshing & pleasant with red fruits and spicy notes  
Grape: Malbec • Country: Argentina

**CANTINA LAVIS - PINOT NERO (0)** 19.5 95

Light, delicate, fruity, dense with silky tannins and an agreeably lasting finish  
Grape: Pinot Noir • Country: Italy

**NO EVIL - SHIRAZ (0)** 19.5 95

Full-bodied with red berry, vanilla, chocolate and spice flavours. Soft and generous tannins  
Grape: Shiraz • Country: Australia

## SWEET

**SARACCO - MOSCATO D'ASTI** 16 76

Light, refreshing & pleasant with red fruits and spicy notes  
Grape: Moscato • Country: Italy

# COCKTAILS & ARTISANAL SPIRITS

## THE PROVIDORE'S SANGRIA

GLASS 16.5 BOTTLE 72

with Conde Valdemar Tempranillo red wine, Tiki Lovers pineapple rum, fresh pineapple, orange & strawberry juice

## CLASSIC MOJITO

17.5

Nusa Cana rum, muddled lime, The Providore's Aqua 03 sugar & spearmint

## JAVANESE RUM SOUR

18.5

Nusa Cana spiced rum, muddled ginger, The Providore's Aqua 03 sugar, fresh lemon juice, fresh pineapple juice & egg white

## THE NEW YORK

19

Buffalo Trace bourbon whiskey, Otero Ramos Malbec red wine, fresh lemon juice, The Providore's Aqua 00 syrup & egg white

## ESPRESSO MARTINI

17.5

Nikka coffee vodka, espresso & The Providore's Aqua 03 syrup

## FAIR G&T

18.5

Fair Organic Gin, Strange Love tonic & sliced lemon

# OTHER BEVERAGES

## SLOW PRESSED JUICES

9.5  8% sugar

pineapple, blackberry & mint • orange • apple  
add fresh ginger, fresh mint or chia seeds for an extra boost

## PLANT BASED FRESH FRUIT SMOOTHIES (DF)

12.5  8% sugar

sweet green metabolism starter • deep berry • mango & orange

## PREMIUM MILKSHAKES (DF)

12.5  12% sugar

double chocolate • very vanilla • chocolate & banana • peanut butter

## SPARKLING ORGANIC JUICE (O)

9  8% sugar

a flavour bomb of organic fruit juice and sparkling New Zealand water - blood orange • black currant • red grapefruit

## REMEDY KOMBUCHA (O)

9  0% sugar

sparkling live-cultured, organic kombucha that tastes delicious. It's vegan, raw and unpasteurised with no sugar, naturally - apple • ginger lemon • wild berry • mango passion • lemon, lime & mint

## KARMA COLA (O)

9  12% sugar

good looking, great tasting, doing good drinks from NZ - original cola • gingerella ginger ale • lemmy lemonade

## PREMIUM FILTERED WATER still or sparkling

FREE FLOW PER PAX 2  0% sugar



*Nutri-Grade is based on default preparation (before addition of ice)*

(DF) dairy free  
(O) organic

# 1-FOR-1 DRINKS

Weekdays: 5pm onwards

Weekends & Public Holidays: All Day

glass

bottle

## CRAFT BEER & COCKTAILS

### DRY LAGER - DUNCAN YUM YUM YUZU, 4.7%

Dry Japanese-style lager. Very refreshing. with lemon, grapefruit and yuzu flavours

16.5

### THE PROVIDORE'S SANGRIA

*\*only valid at our PLQ, VivoCity and Raffles City locations*

With Conde Valdemar Tempranillo red wine, Tiki Lover's pineapple rum, fresh pineapple, orange & strawberry juice

16.5

72

## SPARKLING

### ADAMI BOSCO DI GICA BRUT DOCG PROSECCO SUPERIORE NV

Grape: Glera • Country: Italy

17.5

82.5

## WHITES

### BLACK ELEPHANT VINTNERS - TWO DOGS, A PEACOCK AND A HORSE

Dry with melon and tropical fruits, creamy and mineral  
Grape: Sauvignon Blanc • Country: South Africa

18.5

89

### BADENHORST - SECATEURS WHITE (0)

Dry, vibrant acidity, fruity & herbaceous  
Grape: Chenin Blanc • Country: South Africa

19.5

95

## ROSÉ

### DOMAINE FREDAVELLE ROSÉ 2021

Notes of currants, blackcurrant buds and acacia  
Grape: Syrah, Cabernet Sauvignon, Grenache, Carignan • Country: France

16.5

79

## REDS

### OTERO RAMOS - 30 YARDAS

Light, refreshing & pleasant with red fruits and spicy notes  
Grape: Malbec • Country: Argentina

18.5

89

### CANTINA LAVIS - PINOT NERO (0)

Light, delicate, fruity, dense with silky tannins and an agreeably lasting finish  
Grape: Pinot Noir • Country: Italy

19.5

95

### NO EVIL - SHIRAZ (0)

Full-bodied with red berry, vanilla, chocolate and spice flavours. Soft and generous tannins  
Grape: Shiraz • Country: Australia

19.5

95

## SWEET

### SARACCO - MOSCATO D'ASTI

Light, refreshing & pleasant with red fruits and spicy notes  
Grape: Moscato • Country: Italy

16

76

## DELI PLATTERS & SIDES \*not included in 1-for-1 promo

### CHEESE PLATTER | 28.5

our fromager's selection of artisanal cheese from our deli with accompaniments, fresh bread & crackers

### CHARCUTERIE PLATTER | 29.5

a selection of charcuterie from our deli with accompaniments & fresh bread

### ITALIAN PLATTER | 31.5

buffalo mozzarella, parma ham, cherry tomatoes & bread

### DIP PLATTER | 18.5

a selection of Mediterranean dips served with toasted pita, olives and crudites

### DUCK RILLETTE | 19.5

with cornichons, cocktail onions & toasted baguette

### PROPER CHIPS | 12.5

with chipotle mayo

### MIXED BREADS | 9.9

with the Providore's extra virgin olive oil & balsamic vinegar

### ROASTED SWEET POTATO

### WEDGES | 13.5

with garlic aioli

(0) organic

\*Only valid for the stated items, no changes allowed  
\*Prices are subject to 10% service charge and prevailing government taxes