

ALL DAY

Served til 3pm

TOAST 7

Choice of sourdough, grain, fruit toast or gluten free bread with condiments.

SMOOTHIE & OAT BOWL *v df* 14

Trio of seasonal fruit smoothie, almond milk bircher, & granola topped with mixed berries and fresh green apples.

THE BREAKFAST ROTI 15

Scrambled eggs, maple bacon steak, house made chilli jam, wild rockets, peanut & coriander.

AVO GARDEN *gfo* 16

Smashed avo with basil, fresh cherry tomatoes in mint oil, topped with beetroot, radish & feta on sourdough.

Add poached egg +2

NOURISH BOWL *v* 17

Kale, broccoli, quinoa & couscous, avocado, potatoes, carrots, and blistered cherry tomatoes.

Add poached egg +2

DESAYUNO QUESADILLAS 16

Mexican sandwich with scrambled eggs, guacamole, smoked bacon, pressed in a soft tortilla w fresh Pico de Gallo.

EGGS BENEDICT 18

Double maple bacon steak, poached eggs, asparagus spears with house hollandaise.

PANCAKES 17

Double stack hotcakes, white chocolate sabayon, mixed berries, orange curd, lime meringue, topped w citrus segments.

EGGS YOUR WAY *gfo* 10

Free range eggs with choice of toast – fried, poached, or scrambled.

SIDES

extra eggs | mushrooms | feta | grilled chorizo
heirloom tomatoes | hollandaise 4

maple bacon steak | half avocado
rustic fries | sweet potato chips 5

KIDS MENU

NUGGETS & CHIPS 8

MAC & CHEESE 9

DESSERT ROLL 11

Banana wrapped w peanut butter & Nutella

WAFFLES w ICE CREAM 10

Nutella & strawberry

COFFEE

Darkhorse blend by Five Senses Coffee

Chocolate, orange citrus, caramel.

WHITE 4
BLACK 3.8

Single origin .5

Decaf .5

Bonsoy/almond milk .5

BATCH BREW 5

TEA 4.5

Chamellia Organic Teas

English Breakfast

Earl Grey

Lemongrass & Ginger

Peppermint

HOT CHOCOLATE 4

DARK CHOCOLATE *Kali 60%* 5

CALMER SUTRA CHAI 5

MOCHA 4.5

ICED LATTE 5

ICED FILTER 5

ICED CHOCOLATE 5

ICED MOCHA 6

APPLETISER / GRAPETISER 4.5

CASCADE SODAS 4.5

Lemon, Lime & Bitters

Spiced Pear & Bitters

Sarsaparilla

Ginger Beer

REMEDY KOMBUCHA 6

Apple Crisp

Hibiscus Kiss

Raspberry Lemonade

FRESH JUICES

ORANGE / APPLE 7

MIXED YOUR WAY 8

Orange | Apple | Ginger | Pineapple

Beetroot | Lemon | Carrot | Watermelon

v – vegan

gf – gluten free

gfo – gluten free option

df – dairy free

Instagram: @ciel.cafe
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SPECIALS

CHAMELLIA RESERVE TEA SELECTION

2nd infusion highly recommended

YUZU KUKICHA 6

Smooth young green tea, mandarin, delicate & lingering yuzu aftertaste

XIANG SI TENG OOLONG 6

Toasty, mineral, robust oolong

WILD ANCIENT BLACK TEA 7

Jasmine, feijoa, white peach

ASAM TRES 6

Sweet, malty, round and lingering rock sugar, pumpkin

LUNCH

From 11am onwards

FRIED CHICKEN BURGER 19

Crispy spiced chicken, lime mayo, rockets & jalapeno in toasted croissant, served w chips.

VEGGIE BURGER v 17

Polenta, green peas and chickpea patty, rockets & pickled beetroot, served w sweet potato chips.

BURGER STEAK 16

Beef burger steak with creamy mushroom sauce, potato mash, parmesan crisp.