

CIEL

df - dairy free
v - vegan
vo - vegan option
gf - gluten free
gfo - gluten free option

ALL DAY served till 3pm

TOAST *gfo* 7

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

SMOOTHIE BOWL *gfo df* 15

Seasonal fruit smoothie, almond milk, bruleed banana topped with mixed seasonal fruits, trail mix and flaked coconut

THE BREAKFAST ROTI 15

Maple bacon steak, scrambled eggs, rocket, peanuts, house made chilli jam

CHILLI SCRAMBLED 15

Smoked bacon, scrambled eggs with housemade chilli jam, served with croissant

AVO GARDEN *vo gfo* 17

Smashes avo with basil, cherry tomatoes, cucumber, feta with balsamic glaze on sourdough

+2 Add poached egg

DESAYUNO QUESADILLAS 16

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

SMASHED PUMPKIN

Spiced garlic pumpkin smash, crispy chickpeas, kale, pomegranate and sunflower seeds on sourdough, with a poached egg

EGGS BENEDICT 20

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

PANCAKES 19

Double stack tres leches pancakes with bruleed banana, blueberries, spiced caramel sauce, vanilla bean ice cream and nut crumble.

FRENCH TOAST 16

Brioche French toast with coffee caramel sauce, hazelnut praline, vanilla bean ice cream and seasonal fruits

EGGS YOUR WAY *gfo* 10

Free range eggs with sourdough or wholegrain toast - fried or poached.

+2 Scrambled

SIDES

Extra Eggs 4 Half avocado 5

Mushrooms Maple bacon steak

Feta

Chorizo Sweet potato chips 7

Blistered tomatoes Spiced potato wedges

Wood smoked bacon

Kale

18 LUNCH 11am onwards

GRAIN SALAD 17

Quinoa, feta, chickpeas, almonds, rocket, pepitas, sunflower seeds, cherry tomatoes and feta on beetroot puree with a lemon vinaigrette
+4 Add grilled chicken

PORK BELLY BURGER 20

Crispy pork belly with sriracha mayo, pickled cucumber & carrot, topped with peanuts, fried egg and coriander, sweet potato chips

ROASTED CAULIFLOWER SALAD 18

Roasted spiced cauliflower with kale, quinoa, cherry tomato topped with dukkah and lemon dressing

CARBONARA 19

Fettuccini, smoked bacon oil, parmesan & 63 degree egg

FRIED CHICKEN BURGER 19

Tempura battered chicken thigh, brioche, chipotle mayo, cheddar, cos lettuce, pickles served with potato wedges

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

HOT CHOCOLATE *Kali 40%* 4
MOCHA 4.5
CALMER SUTRA CHAI 5
MATCHA LATTE *Asahina Matcha* 5
CHOCOLATE CHAI 5.5

ICED LATTE / FILTER 5
Brewed and bottled inhouse

ICED CHOCOLATE 5
ICED MOCHA 6
ESPRESSO TONIC 6

 ciel.cafe

 [@ciel.cafe](https://www.instagram.com/ciel.cafe)

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TEA

CHAMELLIA ORGANIC TEAS 4.5

English Breakfast
Earl Grey
Lemongrass & Ginger
Peppermint

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
Tasty, mineral, robust oolong

WILD ANCIENT BLACK TEA 7
Jasmine, feijoa, white peach

ASAM TRES 6
Sweet, malty, round and lingering rock sugar, pumpkin

FRESH JUICES

ORANGE / APPLE 7

ORANGE SUNRISE 8
Orange, carrot, lemon, pineapple

REFRESHER 8
Watermelon, apple, lime

LEAN GREEN 8
Apple, cucumber, celery, ginger

REMEDY KOMBUCHA 6
Apple Crisp
Peach
Ginger Lemon
Cherry Plum

APPLETISER / GRAPETISER 4.5

CASCADE SODAS 4.5
Lemon, Lime & Bitters
Sarsaparilla
Ginger Beer

STILL WATER 3

SPARKLING WATER 4
Calm & Stormy 300ml