


 EST 2012
CARPENTER & COOK
 ARTISAN BAKERY & CAFE

Brunch Menu

From 8am to 3pm daily.

Build-your-own-breakfast:

Sourdough	5	Bacon	6	Sliced Avocado	6
Brioche	5	Chicken Sausage	6	Mixed Mushrooms	7
Croissant	5	Smoked Salmon	8	Baked Beans	4
		Ham	7	Halloumi	8
		2 Eggs	5	Charred	
		Sunny side up/Overeasy/Scrambled		Broccolini	7
				Hash Browns	5

CLASSIC BREAKFAST 25

Brioche, Scrambled Eggs, Bacon, Sausage, Baked Beans

GREEN BREAKFAST 28

Sourdough, Scrambled Eggs, Halloumi, Charred Broccolini, Mixed Mushrooms

CARPENTER & COOK BREAKFAST 32

Croissant, Scrambled Eggs, Ham, Mixed Mushrooms, Baked Beans, Halloumi

SMOKED SALMON OPEN TOAST 27

Norwegian Salmon, Cream Cheese, Smashed Avocado, Pomegranate, Red Onions, Capers, Sourdough

CROQUE MADAME 26

Sunny Side Up, Smoked Ham, Bechamel, Parmesan, Emmental Cheese, Dijon Mustard

THE SANDWICH 25

Smoked Ham, Emmental Cheese, Roasted Beetroot, Avocado, Dijonaise, Sourdough

MEDITERRANEAN BAKED EGGS 26

Slow-Cooked Tomato Sauce, Parmesan, Bell Peppers, Onions, Chorizo
Minced Pork, Sourdough

BABAGANOUSH TOAST (V) 24

Roasted Eggplant Spread, Kalamata Olives, Pomegranate, Red Radish,
Balsamic Glaze, Sourdough

THE SIMPLE TOAST (V) 18

Scrambled Eggs, Avocado, Whipped Ricotta, Chilli Flakes, Sourdough

FRENCH TOAST (V) 26

Mixed Fruit, Candied Almonds, Berry Coulis, Vanilla Bean Chantilly,
Maple Syrup, Dried Flowers

GRANOLA BOWL (V) 25

Greek Yogurt, Housemade Granola, Mixed Fruit, Chia Seeds, Kiwi
Puree, Passionfruit Compote, Dried Flowers



SERVED ON WEEKDAYS ONLY, EXCLUDING PUBLIC HOLIDAYS

PASTA

AL GRANCHIO 29

Crab Claw Meat, White Wine, Tomato Cream Sauce, Parmigiano Reggiano 18 months, Spaghetti

PRAWN AGLIO OLIO 29

Pacific White Prawns, Broccolini, Garlic, Chilli Flakes, Parsley, Spaghetti

PORK RAGOUT 29

Braised Pork Cheeks, Slow-Cooked Tomato Sauce, Parmigiano Reggiano 18 months, Rigatoni

CREAMY MUSHROOM (V) 26

Mixed Mushroom, French Cream, In-house Mushroom Paste, Parmigiano Reggiano 18 months, Rigatoni

BASIL PESTO (V) 26

In-house Fresh Pesto, Zucchini, Pine Nuts, Parmigiano Reggiano 18 months, Rigatoni

***Limited portions daily*

POMODORO (V) 25

Slow-Cooked Tomato Sauce, Whipped Ricotta, Basil, Pine Nuts, Spaghetti

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COFFEES

*Made with
Liberty Coffee*

PICCOLO LATTE	6	ESPRESSO	5
FLAT WHITE	7.5	MACCHIATO	5.5
LATTE*	7.5	LONG BLACK*	6.5
CAPPUCCINO	7.5		
MOCHA*	8.5		
MERRY TRIO LATTE*	8.5		
<i>Vanilla, Caramel, Hazelnut</i>			
SPANISH LATTE*	8.5	*Ice	+1
<i>Condensed Milk</i>			
ICED OAT PUMPKIN SPICE LATTE	8.5	Oat Milk	+1
ICED ORANGE ESPRESSO	8.5	Espresso Shot	+1
		Vanilla/Hazelnut/Caramel Syrup	+1

TEAS

*Serving
Harney & Sons
Matchaya Teas*

ENGLISH BREAKFAST*	8	<u>DECAF</u>	
JAPANESE SENCHA*	8	CHAMOMILE*	8
EARL GREY*	8	PEPPERMINT*	8
HOJICHA LATTE*	8	*Ice	+1
MATCHA LATTE*	8		
CHAI *	8		

COCOA

BABYCINO	3
HOT CHOCOLATE	7
ICED CHOCOLATE	8

FRAPPES

MOCHA	11
DOUBLE ESPRESSO	10
STRAWBERRY MATCHA	10
CHOCOLATE SEA SALT CARAMEL	10

SMOOTHIES

STRAWBERRY & BANANA	9.5
MANGO	9.5

FRESH JUICES

APPLE	8
ORANGE	8

COOLERS

YUZU LIME TEA	8
GREEN APPLE FLOWER BLOSSOM TEA	8

FIZZES

PASSIONFRUIT MINT	8
LEMON LIME GINGER	8
RED GRAPEFRUIT OSMANTHUS	8
COKE/ COKE LIGHT	3
SPRITE	3

PASTRIES

QUICHE OF THE DAY 9 – 12
 HAM AND CHEESE CROISSANT 9
 MUSHROOM BACON CROISSANT 9
 BACON AND EGG CROISSANT 9

 CROISSANT 5
 PAIN AU CHOCOLAT 7
 SEASONAL FRUIT DANISH 8 – 10
 ALMOND CROISSANT 7
 CINNAMON ROLL 7
 PLAIN/FRUIT SCONE WITH HOUSEMADE JAM 5
Add Cornish Clotted Cream +2
 LEMON DRIZZLE LOAF 6.5
 BAKE OF THE DAY 7 – 11

TARTS

BANOFFEE 4.5
 CHOCOLATE SEA SALT CARAMEL 4.5
 LEMON CREAM 4.5
 MATCHA YUZU 4.5
 MIXED FRUIT 4.5
 PASSIONFRUIT MERINGUE 4.5
 PISTACHIO 4.5
 MIXED TART BUNDLE 17/25/48
4/6/12 pieces

SLICED CAKES

RASPBERRY LYCHEE ROSE 10.5
Chia Seed Sponge, Dried Flowers
 LEMON MERINGUE 9.5
Lemon Cream, Vanilla Sponge, Italian Meringue
 CARROT CAKE 10.5
Pineapple, Mixed Seeds, Cream Cheese Frosting
 PISTACHIO RASPBERRY 11
Raspberry Jelly, Pistachio Sponge
 CHOCOLATE CHOCOLATE 11
 CHOCOLATE CARAMEL 11
*Chocolate Sponge, Caramel Cream, Caramel Sauce, Dark
 Chocolate Crispy Ball*