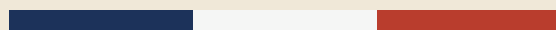


Bienvenue chez
Roule Galette
French Crêperie



Bonjour!

At Roule Galette we bring you to France for a moment with traditional food, drinks, music, and French accents!



Galettes

A galette is a slightly crispy, savoury crêpe made with buckwheat flour and is naturally GLUTEN FREE.


BUTTER GALETTE (V)	\$7	MERGUEZ	\$21
EGG & SWISS CHEESE (V)	\$13.5	Spicy lamb & beef sausage, swiss cheese, homemade tomato sauce, green salad (Meredith goats cheese +\$6.5)	
HAM & EGG	\$13.5		
HAM & CHEESE	\$15	ATLAS	\$26
COMPLÈTE	\$17.5	Spicy lamb & beef sausage, potatoes, onions, swiss cheese, shallot & chives yoghurt, green salad	
Free range egg, ham, swiss cheese			
MIGHTY COMPLÈTE	\$25	TARTIFLETTE	\$28.5
2 free range eggs, double dose ham, double dose swiss cheese, green salad		Reblochon cheese, onions, bacon, potatoes cooked in white wine, green salad (extra Reblochon cheese +\$8)	
 COMPLÈTE À LA ROULE GALETTE	\$20	 CAMEMBERT (V)	\$25
Free range egg, swiss cheese, mushrooms, ham, black truffle oil, green salad		Camembert de Normandie, homemade onion chutney, sliced fresh apple, black truffle oil, green salad with pecan nuts	
VEGGO (V)	\$17	CHEVREFEUILLE CROTTIN (V)	\$23
Free range egg, swiss cheese, mushrooms, green salad		Whole goats cheese, honey, pecan nuts, green salad with pecan nuts (prosciutto +\$8)	
CAMPAGNARDE	\$22	CAPRI	\$23
Free range egg, swiss cheese, mushrooms, bacon		Meredith goats cheese, cherry tomatoes, homemade basil pesto, baby rocket, prosciutto (potatoes +\$5.5)	
CHÉRIE PESTO (V)	\$22	SNAILS	\$20
Free range egg, swiss cheese, homemade basil pesto, cherry tomatoes, baby rocket (homemade tomato sauce +\$3.5)		Burgundy snails in homemade garlic&parsley sauce, bechamel, green salad	
CHICKEN AVOCADO	\$24	TRUFFLE SALMON	\$24
Chicken, swiss cheese, homemade basil pesto, avocado		Free range egg, cherry tomatoes, smoked salmon, avocado, rocket, black truffle oil (Meredith goats cheese +\$6.5)	
FORESTIÈRE	\$22		
Mushrooms, bacon, onions cooked in bechamel, swiss cheese (Free range egg +\$3.5)			
LA GREEN (VG)	\$20		
Baby rocket, apple, avocado, cherry tomatoes and homemade basil pesto			
LA GARDEN (VG)	\$22		
Baby rocket, cherry tomatoes, potatoes, mushrooms, homemade garlic & parsley sauce			

1% surcharge applies on all card payments
10% surcharge applies on weekends
15% surcharge applies on public holidays
No split bills when busy

EXTRAS (prices are per items) :

Onions, Free range egg, Cherry tomatoes \$3.5
Homemade sauces: tomato (VG), basil pesto (VG), garlic & parsley sauce (VG), shallot & chives yogurt \$3.5

Green salad with cherry tomatoes, swiss cheese, potatoes, mushrooms, half avocado \$5.5
Bacon, ham, chicken, Meredith goats cheese \$6.5
Merguez sausage, smoked salmon, prosciutto \$8

 **OUR SIGNATURES / V=VEGETARIAN / VG=VEGAN**

AS WE USE GLUTEN, DAIRY AND NUTS IN OUR KITCHEN, PLEASE INFORM US OF ANY DIETARY REQUIREMENTS. SORRY, BUT NO VARIATIONS TO THE MENU WHEN BUSY.

Crêpes

Crêpes are made with eggs and plain flour, request Gluten Free or vegan option if needed (+\$2)

HAVE AN EXTRA PLAIN CRÊPE ON YOUR PLATE, ASK FOR A DOUBLE! +\$5

Sugar (VGO)	\$7
Sugar butter or Sugar lemon (VGO)	\$7.5
Honey	\$9
Chocolate	
Sugar butter lemon	
Butter cinnamon sugar	
Nutella	\$10
Bonne Maman strawberry jam (VGO)	
Real maple syrup (VGO)	
Homemade raspberry coulis (VGO)	
French chestnut spread (VGO)	
Homemade salted caramel	\$11
Biscoff (VGO)	

♥ OUR SIGNATURE CRÊPES

LA GOURMANDE	\$19
Banana, strawberries, ice cream, almonds, chocolate	
LA BELLE NORMANDE	\$19
Cinnamon poached apple, ice cream, homemade whipped cream, homemade salted caramel	
LA LOTUS	\$22
Biscoff spread, homemade whipped cream, ice cream, homemade salted caramel, Biscoff biscuit crumbs	

🔥 OUR FLAMBÉED CRÊPES

NORMANDE FLAMBÉE	\$22
Ice cream, cinnamon poached apple, homemade salted caramel, flambéed with French apple brandy Calvados	
FAMOUS SUZETTE	\$22
Homemade orange&lemon butter, flambéed with French orange-flavoured liqueur Grand Marnier, ice cream	

VGO = VEGAN OPTIONS

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CRÈME DE L'ARDÈCHE	\$17.5
French chestnut spread, homemade whipped cream, chocolate	

AUMONIERE	\$17.5
Ice cream, homemade whipped cream, chocolate (strawberries +\$4)	

LADY PETROVA	\$14.5
Strawberries, Nutella (ice cream +\$4)	

STRAWBERRY QUEEN	\$14.5
Strawberries, homemade whipped cream	

MONKEY	\$13
Banana, chocolate (ice cream +\$4)	

MOCHA	\$18
Chocolate, homemade coffee whipped cream, biscoff crumbs	

MIMI (VGO)	\$12
Homemade apple & cinnamon compote	

PIM'S	\$14.5
Raspberry coulis, chocolate	

TIGER	\$14.5
Chocolate, homemade salted caramel, almonds (homemade whipped cream +\$4)	

RIVIERA	\$16.5
Ice cream, homemade salted caramel, almonds	

BUENO	\$20
Nutella, sweet condensed milk, ice cream, crushed hazelnuts, chocolate waffles	

MONTREAL (VGO)	\$15.5
Banana, strawberries, maple syrup	

EXTRAS (prices are per items) :

Swap chocolate for Nutella \$1

Gluten Free option, Vegan option \$2

Almonds, Crushed biscoff biscuits (not GF),

Chocolate waffles (not GF), Banana, Ice cream,

Homemade whipped cream, Biscoff spread (not GF),

Crushed hazelnuts, Homemade salted caramel,

Strawberries, Nutella, Chocolate \$4.5

Drinks

Because we care for our planet, we won't serve your coffee in take away cup if you are dining in.

HOT DRINKS

Coffee - Beans by NorthSouth

Short Black \$4 / Double espresso \$4.5

Long black, Latte, Flat white, Cappuccino, Piccolo, Macchiato (long or short) \$4.8 / Mocha \$5.5 / Magic \$5 (Large +\$0.7 / Extra shot +\$0.7)

Iced latte / Iced long black \$6

Café Liégeois (latte & whipped cream) \$8.5
Choco Liégeois (hot choc & whipped cream) \$7.5

Bonsoy / MilkLab almond / Alternative DairyCo oat / MilkLab Lactose free +\$0.7
Vanilla, Hazelnut or Caramel syrup +\$0.7

Loose leaf teas - T2

English breakfast, Earl grey, French earl grey, Peppermint, Lemongrass & ginger, Sencha green tea \$5.5

Chai

Prana Chai Leaves \$6
Vanilla chai powder \$5

Hot chocolate Regular \$5 / Large \$5.5

Babyccino \$3

FRENCH CIDER

Drinking cider with galettes and crêpes is a true tradition in France !

François Séhédic AB organic

Brut cider 375ml \$20 750ml \$33



FRENCH APERITIF

Ricard: Anise & licorice flavored aperitif \$11

Kir vin blanc:

Blackcurrant liquor & white wine \$13

Kir Royal:

Blackcurrant liquor & sparkling wine \$16.5

BEERS

Stella Artois \$11

Peroni \$12

Kronenbourg 1664 \$12

SPIRITS

Cognac VSOP \$13

Scotch Whisky \$13

Fine Calvados Château du Breuil \$13

COLD DRINKS

Iced chocolate, Iced coffee, Iced mocha \$10

Made with ice cream & homemade whipped cream

Juices by Daylesford & Hepburn \$5.5

Apple / Banana mango passionfruit blend

SUNZEST Orange Juice \$5.5

Softs by Daylesford & Hepburn \$5.5

Lemonade / Lemon Lime & Bitters

San Pellegrino sparkling water

500mL \$5.5

MILKSHAKES

Made with vanilla ice cream

Chocolate/ Vanilla/ Raspberry/ Coffee \$9

Biscoff \$11

alternative milk +\$0.7



FRENCH FAVOURITES

Orangina Orange soft drink \$7.5

French cordial (served in water)

Grenadine (pomegranate) or Mint \$5.5

Diabolo (cordial served in lemonade)

Grenadine (pomegranate) or Mint \$7

WINE

Red

The Winner Tank SHIRAZ

Prendo PINOT NOIR

Domaine Parc St Charles CÔTES DU

RHÔNE

Le Vieux Naudin BORDEAUX SUPERIEUR

White

Makipai SAUVIGNON BLANC

Petit Chablis CHARDONNAY

Bio Milton Vineyard CHARDONNAY

Rosé

Sirocco Pays d'OC IGP GRENACHE/SYRAH \$13

Sparkling

Louis Perdrier 200ml BRUT EXCELLENCE

GL BT

\$12 \$48

\$14 \$56

\$15 \$60

\$14 \$56

\$12 \$48

\$15 \$60

\$12 \$48

\$13 \$52

\$13.5