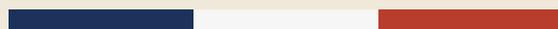
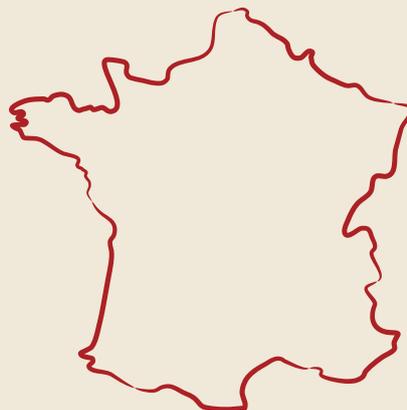


Bienvenue chez  
**Roule Galette**  
French Crêperie



**Bonjour!**

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



# Entrées

## ESCARGOTS

12 snails in garlic and parsley butter with baguette and a green salad.

\$20

## SALADE DE CHÈVRE CHAUD (V)

Hot crottin de chèvre on toasted baguette, honey, pecan nuts, on a green salad.

entrée \$16.5

main \$22

## CHEESE OR CHARCUTERIE BOARD

A selection of 2 cheeses or 2 charcuteries served with fresh baguette and French condiments.

\$30

## RILLETES DE CANARD OR PATÉ DE CAMPAGNE

Homemade slow cooked duck meat spread served with fresh baguette and cornichons.

\$18

# Galettes

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

## BUTTER GALETTE HAM & SWISS CHEESE

\$7  
\$15

## COMPLÈTE

Egg, ham, swiss cheese.

\$17.5

## COMPLÈTE À LA ROULE GALETTE

Egg, ham, swiss cheese, mushrooms, truffle oil, green salad.

\$20

## CAMPAGNARDE

Egg, bacon, mushrooms, swiss cheese.

\$22

## CHÉRIE PESTO (V)

Egg, swiss cheese, cherry tomatoes, basil pesto, rocket.

\$22

## SICILIENNE (VG)

Rocket, cherry tomatoes, mushrooms, pine nuts, basil pesto (prosciutto +\$8 / half avocado +\$6.5 / potatoes +\$5.5).

\$20

## DIJONNAISE

Chicken, egg, swiss cheese, spring onions, Dijon mustard.

\$22

## CHICKEN AVOCADO

Chicken, swiss cheese, basil pesto, cherry tomatoes, avocado.

\$24

## ATLAS

Merguez sausage, swiss cheese, onions, potatoes, shallot & chives yoghurt (free range egg +\$3.5).

\$26

## FORESTIÈRE

Mushrooms, bacon, onions, bechamel, swiss cheese (free range egg \$3.5).

\$22

## CAPRI

Meredith goats cheese, cherry tomatoes, basil pesto, rocket, prosciutto (potatoes +\$5.5).

\$23

## TRUFFLE SALMON

Egg, avocado, cherry tomatoes, smoked salmon, rocket, truffle oil (Meredith goats cheese +\$6.5).

\$24

## CAMEMBERT (V)

Camembert de Normandie, onion chutney, truffle oil, apple, green salad.

\$25

## AUVERGNATE

French blue cheese, bacon, apple, pecan nuts, green salad.

\$25

## TARTIFLETTE

Reblochon cheese, bacon, onion, potatoes cooked in white wine, green salad (extra Reblochon cheese +\$8).

\$28.5

## CHEVREFEUILLE CROTTIN (V)

Whole goats cheese, pecan nuts, honey, green salad (prosciutto +\$8).

\$23

## TERROIR

Pork sausage, onions, potatoes cooked in white wine, swiss cheese, Dijon mustard, spring onion.

\$26

## SAINT-JACQUES

Leek & cream fondue, seared scallops, green salad.

\$28.5

## CANARD CONFIT

Shredded duck leg cooked in duck fat, potatoes, swiss cheese, red onion, green salad.

\$30.5

EXTRAS (prices are per item) :

Onion, Free range egg, Cherry tomatoes  
Basil pesto (VG), Shallot & chives yogurt,  
Dijon mustard \$3.5

Green salad with cherry tomatoes, Swiss cheese,  
Potatoes, Baby rocket, Mushrooms \$5.5

Bacon, Ham, Chicken, Meredith goats cheese, Brie  
cheese, Half avocado \$6.5

Merguez sausage, Pork sausage, Smoked salmon,  
Prosciutto \$8

1% surcharge applies on all card payments  
10% surcharge applies on weekends  
15% surcharge applies on public holidays

OUR SIGNATURES / V=VEGETARIAN / VG=VEGAN

AS WE USE GLUTEN, DAIRY AND NUTS IN OUR KITCHEN,  
PLEASE INFORM US OF ANY DIETARY REQUIREMENTS.

# Crêpes

Crêpes are made with eggs and white 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 from Carnegie	\$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

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

## 🔥 OUR FLAMBÉED CRÊPES

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

EXTRAS (prices are per item) :

Swap chocolate for Nutella \$1  
Gluten Free option, Vegan option \$2  
Almonds, Crushed biscoff biscuits (not GF), Chocolate waffers (not GF), Banana, Ice cream, Homemade whipped cream, Strawberries, Biscoff spread (not GF), Crushed hazelnuts, Homemade salted caramel, Nutella, Chocolate \$4.5

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

**AUMONIERE** \$17.5  
Ice cream, homemade whipped cream, chocolate (strawberries +\$4.5)

**LADY PETROVA** \$14.5  
Strawberries, Nutella (ice cream +\$4.5)

**STRAWBERRY QUEEN** \$14.5  
Strawberries, homemade whipped cream

**MONKEY** \$13  
Banana, chocolate (ice cream +\$4.5)

**CHAMONIX** \$14.5  
Ice cream, chocolate, almonds

**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 +\$4.5)

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

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

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

**FAIRY** \$17.5  
2 crêpes with sugar, butter, ice cream, 100's&1000's

**BISCOFFOLIE** \$21  
Lotus Biscoff spread, ice cream, crushed pistachios, chocolate, raspberry coulis

**CARIBOU (VGO)** \$15.5  
Banana, maple, almonds (whipped cream +\$4)

VGO = VEGAN OPTION AVAILABLE

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# 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, Chamomile \$5.5

### Chai

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

Hot chocolate Regular \$5 / Large \$5.5

Babyccino \$3

## COLD DRINKS

Iced chocolate, Iced coffee, Iced mocha \$10  
Made with ice cream & homemade whipped cream

### Juices by Daylesford & Hepburn \$5.5

Apple / Orange / Banana mango passionfruit blend

### Softs by Daylesford & Hepburn \$5.5

Lemonade / Lemon Lime & Bitters

### San Pellegrino sparkling water

500mL \$5.5 / 750mL \$8

## MILKSHAKES

### Made with vanilla ice cream

Chocolate/ Vanilla/ Raspberry/ Coffee/ Caramel / Chocolate & Raspberry \$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

## FRENCH CIDER

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

### François Séhédic AB organic

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

### Val de Rance

Brut cider 300ml \$11 / 750ml \$25  
Pear cider 300ml \$11



## 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

Lefe Blonde \$13

## SPIRITS

Cognac VSOP \$13

Scotch Whisky \$13

Fine Calvados Château du Breuil \$13

Triple Orange Grand Marnier \$13

## 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

Cave de Turckheim RIESLING

### Rosé

Sirocco Pays d'OC IGP GRENACHE/SYRAH

### Sparkling

Louis Perdrier 200ml BRUT EXCELLENCE

Baron Jacques BLANC DE BLANC

### Dessert

Domaine des Bernardins MUSCAT

GL BT

\$12 \$48

\$14 \$56

\$15 \$60

\$14 \$56

\$12 \$48

\$15 \$60

\$12 \$48

\$17 \$68

\$13 \$52

\$13.5

\$54

\$14