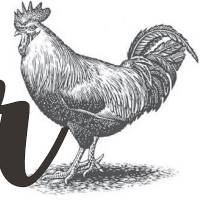




breakfast menu

# petit-déjeuner



♥ *Roule Galette Melbourne*




ROULEGALETTE MELBOURNE

PLEASE NOTE WE CHARGE THE FOLLOWING :  
A 1% ON ALL CARD TRANSACTIONS.  
10% SURCHARGE ON WEEKENDS  
15% SURCHARGE ON PUBLIC HOLIDAYS

## Galettes



A galette is a traditional savoury crêpe made from buckwheat (vegan & gluten free) that originates from Brittany, north west of France

Butter galette \$6  
Egg and swiss cheese (V) \$12   
Ham off the bone and egg \$12

Ham+Cheese \$12.5  
*ham off the bone and swiss cheese*

Complète \$15  
*free range egg, ham off the bone, swiss cheese*

♥ **Complète à la Roule Galette \$17**  
*free range egg, swiss cheese, mushrooms, ham off the bone, black truffle oil, green salad*

Veggo (V) \$15  
*free range egg, swiss cheese, mushrooms, green salad*

Campagnarde \$18  
*free range egg, swiss cheese, mushrooms, bacon*

Chérie cherry pesto (V) \$18  
*free range egg, swiss cheese, cherry tomatoes, homemade basil pesto, baby rocket (homemade tomato sauce +\$2)*

Chicken Avocado \$20  
*chicken, swiss cheese, homemade basil pesto, avocado*

### Capri \$18

*Meredith goat cheese, cherry tomatoes, homemade basil pesto, rocket, prosciutto (potatoes +\$2)*

### Forestière \$18

*bechamel, mushrooms, bacon, onions, swiss cheese*

### Truffle Salmon \$20

*free range egg, cherry tomatoes, rocket, smoked salmon, avocado, black truffle oil*

### Merguez \$18

*spicy lamb&beef sausage, swiss cheese, homemade tomato sauce, green salad (Meredith goat cheese +\$4)*

### La Green (VG) \$17

*cherry tomatoes, rocket, apple, avocado, homemade basil pesto*

### La Garden (VG) \$18

*potatoes, mushrooms, cherry tomatoes, rocket, homemade garlic&parsley sauce*

♥ OUR SIGNATURE / V=VEGETARIAN / VG=VEGAN

*EXTRA* : onions \$2 - free range egg \$2.5  
green salad/ swiss cheese/ potatoes \$3  
mushrooms/ cherry tomatoes \$3.5  
avocado/ bacon/ ham off the bone/ Meredith goat cheese \$4  
lamb&beef sausage \$4.5  
smoked salmon/ prosciutto \$5

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

The classic!  
Request Gluten Free if needed



Sugar (VGO) \$6

Sugar butter or Sugar lemon (VGO) \$6.5

Our honey from Carnegie \$7

Chocolate \$7

Sugar butter lemon \$7

Butter cinnamon sugar \$7

Nutella \$8

Bonne Maman strawberry jam (VGO) \$8

Real maple syrup (VGO) \$8

Homemade raspberry coulis (VGO) \$8

French chestnut spread (VGO) \$8

Homemade salted caramel \$9

## ♥ OUR SIGNATURE CRÊPES ♥

### La Gourmande \$16

*banana, strawberries,  
ice cream, almonds, chocolate*

### La Belle Normande \$16

*cinnamon poached apple,  
ice cream, homemade whipped cream,  
homemade salted caramel*

### La Lotus \$17

*Biscoff spread, homemade whipped cream,  
ice cream, homemade salted caramel,  
Biscoff biscuit crumbs*

#### VGO = VEGAN OPTIONS

EXTRA : swap chocolate for Nutella \$0.5

Gluten Free / vegan batter \$1.5

almonds/ crushed biscoff biscuits/ chocolate waffles \$2

ice cream/ homemade whipped cream/ banana/

maple/ raspberry coulis/ chestnut spread/ biscoff

spread/ strawberries/ homemade salted caramel/

Nutella/ chocolate \$3

### Crème de l'Ardèche \$15

*French chestnut spread, homemade  
whipped cream, chocolate*

### Aumonière \$15

*ice cream, homemade whipped cream,  
chocolate (strawberries +\$3)*

### Lady Petrova \$12

*strawberries, Nutella (ice cream +\$3)*

### Strawberry Queen \$12

*strawberries, homemade whipped cream*

### Monkey \$10

*banana, chocolate (ice cream +\$3)*

### Chamonix \$13

*ice cream, chocolate, almonds*

### Mimi (VGO) \$10

*homemade apple&cinnamon compote*

### Pim's \$12

*raspberry purée, chocolate*

### Tiger \$12

*chocolate, homemade salted caramel, almonds  
(homemade whipped cream +\$3)*

### Riviera \$14

*ice cream, homemade salted caramel, almonds*

### Bueno \$17

*Nutella, sweet condensed milk, ice cream,  
crushed hazelnuts, chocolate waffles*

### Montreal (VGO) \$13.5

*banana, strawberries, maple syrup*

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

## MILKSHAKES

Made with vanilla gelato \$7

Chocolate, vanilla (VG), raspberry (VG), double espresso (VG)

alternative milk +50c

(VG) can be made vegan +\$2

## ROULE GALETTE SPECIALTIES

Made with ice cream & housemade chantilly \$9

iced chocolate / iced coffee / iced moka / iced caramel latte

## COLD DRINKS \$5

SUNZEST orange juice

Juices by Daylesford & Hepburn all natural \$5

Apple / Banana, mango, passionfruit / Pineapple

Softs by Daylesford & Hepburn organic \$5

Lemonade / Cola / Lemon, Lime, Bitter

## FRENCH FAVOURITES

Perrier \$5 (sparkling water)

Orangina \$5 (orange fizzy soft drink)

French syrup \$5 Grenadine or Mint

Diabolo \$6.5 (syrup with lemonade) Grenadine or Mint



## FRENCH CIDER

François Séhédic organic

brut cider 375ml \$17

brut cider 750ml \$28

## FRENCH APERITIF

Ricard \$10

Anise & licorice flavored aperitif

Chouchen \$14

Mead (fermented honey)

native from Brittany

Kir vin blanc \$12

Blackcurrant syrup + white wine

## BEERS \$10

Peroni

Kronenbourg 1664

Stella Artois

Lefe Blonde

## SPIRITS

Calvados \$12

Whisky \$12

Cognac \$12

## WINE LIST

Gl Bt

### RED

**The Winner Tank**

\$12 \$48

SHIRAZ

Langhorne Creek SA, 2017

**Nikkal**

\$14 \$56

PINOT NOIR

Yarra Valley VIC, 2017

**Domaine Parc St Charles**

\$15 \$60

CÔTES DU RHÔNE

Côtes du Rhône FR, 2017

**Le vieux Naudin**

\$14 \$56

BORDEAUX SUPÉRIEUR

Saint Michel de Fronsac FR, 2016

### WHITE

**Marble Leaf**

\$12 \$48

SAUVIGNON BLANC

Marlborough NZ, 2018

**Petit Chablis Séguinot Bordet** \$15 \$60

CHARDONNAY

Burgundy FR, 2018

**Bio Millton Vineyard**

\$12 \$48

SHOTBERRY CHARDONNAY

Gisborne NZ, 2018

### ROSÉ

**Sirocco Pays d'OC IGP**

\$13 \$52

GRENACHE/SYRAH

Languedoc FR, 2017

### SPARKLING

**Louis Perdrier Piccolo 200ml**

\$13.5

BRUT EXCELLENCE

Côte-d'Or FR, 2018



# drinks & bar menu

---

## COFFEE

Beans by NorthSouth

Regular \$3.9

Large \$4.5

Long black, Latte, Flat white, Cappuccino  
Piccolo, Macchiato (long or short)

Short black \$3.5

Magic \$4.4

Moka (made with our own chocolate) \$4.5

Iced latte / Iced long black \$4.5

BonSoy / Alternative DairyCo almond & oat m\*lk / MilkLab lactose free +50c  
vanilla / hazelnut / caramel syrup +60c  
decaf / extra shot +50c

## NOT COFFEE

Teas by T2: english breakfast, earl grey, french earl grey, peppermint,  
lemongrass&ginger, sencha green tea \$4.5

Chai powder / Prana Chai leaves \$4.5 / \$5

Small hot chocolate / Mug hot chocolate \$4.5 / \$5

Chocolat liégeois (hot choc + whipped cream) \$7

Babyccino \$2.5