



Bienvenue chez

Roule Galette

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

We love seeing your photos, tag us on Instagram!

@RouleGaletteMelbourne



Entrées

Check the specials board for our monthly specials!

CHEESE OR CHARCUTERIE BOARD \$32

A selection of 3 cheeses or 3 charcuteries served with sourdough bread and French condiments.

RILLETTES DE CANARD \$19

Homemade slow cooked duck meat spread served with sourdough bread and cornichons.

Galettes

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

BUTTER GALETTE ^v \$8.5
EGG & SWISS CHEESE ^v \$17
HAM & EGG \$17

HAM & CHEESE \$19.5

COMPLÈTE \$22.5
 Egg, ham, swiss cheese

MIGHTY COMPLÈTE \$32
 2 eggs, double dose ham, double dose swiss cheese, green salad

COMPLÈTE À LA ROULE GALETTE \$26
 Egg, swiss cheese, mushrooms, ham, black truffle oil, green salad

VEGGO ^v \$22.5
 Egg, swiss cheese, mushrooms, green salad

CAMPAGNARDE \$26.5
 Egg, swiss cheese, mushrooms, bacon

CHÉRIE PESTO ^v \$26.5
 Egg, swiss cheese, homemade basil pesto, cherry tomatoes, baby rocket (homemade tomato sauce **+\$4**)

CHICKEN AVOCADO \$29.2
 Chicken, swiss cheese, homemade basil pesto, avocado

FORESTIÈRE \$26.8
 Mushrooms, bacon, onions cooked in bechamel, swiss cheese (egg **+\$4**)

LA GREEN ^{vg} \$24.5
 Baby rocket, apple, avocado, cherry tomatoes and homemade basil pesto

LA GARDEN ^{vg} \$25.5
 Baby rocket, cherry tomatoes, potatoes, mushrooms, homemade garlic & parsley sauce

SNAILS \$25.5
 Burgundy snails in homemade garlic & parsley sauce, bechamel, green salad

MERGUEZ \$26.5
 Spicy lamb & beef sausage, swiss cheese, homemade tomato sauce, green salad (Meredith goats cheese **+\$7.3**)

ATLAS \$30.2
 Spicy lamb & beef sausage, potatoes, onions, swiss cheese, shallot & chives yoghurt, green salad

TARTIFLETTE \$34
 Reblochon cheese, onions, bacon, potatoes cooked in white wine, green salad (extra Reblochon cheese **+\$8**)

CAMEMBERT ^v \$30
 Camembert de Normandie, homemade onion chutney, sliced fresh apple, black truffle oil, green salad with pecan nuts

CHEVREFEUILLE CROTTIN ^v \$29
 Whole goats cheese, honey, pecan nuts, green salad with pecan nuts (prosciutto **+\$9**)

CAPRI \$29.5
 Meredith goats cheese, cherry tomatoes, homemade basil pesto, baby rocket, prosciutto (potatoes **+\$6.3**)

TRUFFLE SALMON \$29.8
 Egg, cherry tomatoes, smoked salmon, avocado, rocket, black truffle oil (Meredith goats cheese **+\$7.3**)

AUVERGNATE \$28.8
 French blue cheese sauce, bacon, apple, pecan nuts, green salad (potatoes **+\$6.3**)

EXTRAS (prices are per item) :
 Onion, Egg, Cherry tomatoes, Homemade sauces: Garlic & parsley sauce^{vg}, tomato sauce^{vg}, Basil pesto^{vg}, Shallot & chives yogurt \$4
 Green salad with cherry tomatoes, Swiss cheese, Potatoes, Mushrooms \$6.3
 Bacon, Ham, Avocado, Meredith goats cheese \$7.3
 Chicken, Merguez sausage, Smoked salmon, Prosciutto \$9

♥ OUR SIGNATURES / V=VEGETARIAN / VG=VEGAN

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 white flour, request Gluten Free or vegan option if needed (+\$3).

HAVE AN EXTRA PLAIN CRÊPE ON YOUR PLATE, ASK FOR A DOUBLE! +\$6

Sugar (VGO) \$8
 Sugar butter or Sugar lemon (VGO) \$8.5

Honey \$9.5
 Sugar butter lemon
 Butter cinnamon sugar

Chocolate \$11.5
 Bonne Maman strawberry jam (VGO)
 100% Pure Canadian Maple Syrup (VGO)
 Homemade raspberry coulis (VGO)

French chestnut spread (VGO) \$12
 Homemade salted caramel
 Biscoff spread (VGO)

Nutella \$12.5

♥ OUR SIGNATURE CRÊPES

LA GOURMANDE \$25.5
 Banana, strawberries, ice cream, almonds, chocolate

LA BELLE NORMANDE \$25.5
 Cinnamon poached apple, ice cream, homemade whipped cream, homemade salted caramel

LA LOTUS \$26.5
 Biscoff spread, homemade whipped cream, ice cream, homemade salted caramel, Biscoff biscuit crumbs

🔥 OUR FLAMBÉED CRÊPES

NORMANDE FLAMBÉE \$29
 Ice cream, homemade whipped cream, cinnamon poached apple, homemade salted caramel, flambéed with French apple brandy

FAMOUS SUZETTE \$29
 Homemade orange & lemon butter, flambéed with French orange-flavoured liqueur Grand Marnier, ice cream

VGO = VEGAN OPTION AVAILABLE

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CRÈME DE L'ARDÈCHE \$22.4
 French chestnut spread, homemade whipped cream, chocolate

AUMONÈRE \$23.4
 Ice cream, homemade whipped cream, chocolate (strawberries **+\$5.2**)

LADY PETROVA \$19
 Strawberries, Nutella (ice cream **+\$5.2**)

STRAWBERRY QUEEN \$19.2
 Strawberries, homemade whipped cream

MONKEY \$17
 Banana, chocolate (ice cream **+\$5.2**)

MIMI (VGO) \$14
 Homemade apple & cinnamon compote

PIM'S \$18.8
 Raspberry coulis, chocolate

TIGER \$18.8
 Chocolate, homemade salted caramel, almonds (homemade whipped cream **+\$5.2**)

RIVIERA \$20.8
 Ice cream, homemade salted caramel, almonds

BUENO \$25
 Nutella, sweet condensed milk, ice cream, crushed hazelnuts, chocolate waffles

MONTREAL (VGO) \$20.2
 Banana, strawberries, maple syrup

BISCOFFOLIE \$26
 Lotus Biscoff spread, ice cream, crushed pistachios, chocolate, raspberry coulis

EXTRAS (prices are per item) :
 Swap chocolate for Nutella \$2
 Gluten Free option, Vegan option \$3
 Strawberries, Banana, Almonds, Crushed Hazelnuts, Nutella, Chocolate, Homemade salted caramel, Chestnut spread, Raspberry coulis, 100% Pure Canadian Maple Syrup, Biscoff spread, Biscoff crumbs, Chocolate waffles, Vanilla Ice cream, Homemade whipped cream \$5.2

No more surcharge on card payments
 10% surcharge applies on weekends
 No split bills when busy

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 \$4.7 / Double espresso \$5.2

Long black, Latte, Flat white, Cappuccino, Piccolo, Macchiato (long or short) \$5.5 / Mocha \$6.3 / Magic \$6 (Large +\$1 / Extra shot +\$1)

Hot Chocolate \$6

Café Viennois (latte & whipped cream) \$9

Choco Viennois (hot choc & whipped cream) \$9

Loose leaf teas - T2 \$6

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

Chai

Prana Chai Leaves \$7.4

Vanilla chai powder \$6

KIDS DRINKS

Strawberry milk \$5.5

Babycino \$3

*Bonsoy / MilkLab almond / Alternative DairyCo oat / MilkLab Lactose free +\$1
Vanilla, Hazelnut or Caramel syrup +\$1*

COLD DRINKS

Iced chocolate, Iced coffee, Iced mocha \$12

Made with ice cream & homemade whipped cream

Iced latte \$7.5 / Iced long black, Iced tea \$7

Juices by Daylesford & Hepburn \$6.7

Apple / Banana mango passionfruit blend

SUNZEST Orange Juice \$6.7

Softs by Daylesford & Hepburn \$6.7

Lemonade / Lemon Lime & Bitters

San Pellegrino sparkling water

500mL \$6.5

MILKSHAKES \$11.7

Made with vanilla ice cream

Chocolate / Nutella / Vanilla / Raspberry / Coffee / Caramel / Biscoff
alternative milk +\$1

♥ FRENCH FAVOURITES

Orangina Orange soft drink \$8

French cordial (served in water)

Grenadine (berries) or Mint \$5.9

Diabolo (cordial served in lemonade)

Grenadine (berries) or Mint \$7

FRENCH CIDER

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

François Séhédic AB organic

Brut cider 375ml \$22 750ml \$35



FRENCH APERITIF

Ricard \$13.5

Anise & licorice flavored aperitif

Kir vin blanc \$16.5

Blackcurrant liquor & white wine

Kir Royal \$19

Blackcurrant liquor & French sparkling

BEERS \$13

Stella Artois, Peroni, Kronenbourg 1664

SPIRITS \$14

Cognac VSOP

Scotch Whisky

Fine Calvados

MULLED WINE \$12 (Winter only)

WINE

House wines

Red, White, Rosé

GL

\$14

QUARTER

250ML
\$20

PITCHER

500ML
\$35

Red

Bordeaux, Chateau Bassac.

\$39

Rhone vallée, Caves Tain Shiraz.

\$45

Cotes du Rhone, Fond du vent.

\$55

White

Languedoc, Picpoul de Pinet.

\$44

Muscadet, Domaine de l'olivier.

\$50

Sparkling

Louis Perdrier 200ml Brut Excellence.

\$14.5

Blanc de Blanc, B. Jacques.

\$40