



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!

@RouleGaletteCarnegie



Entrées

Check the specials board for our monthly specials!

ESCARGOTS	\$22
12 snails in garlic and parsley butter with baguette and a green salad.	
SALADE DE CHÈVRE CHAUD ^v	entrée \$18
Hot crottin de chèvre on toasted baguette, honey, pecan nuts, on a green salad.	
CHEESE OR CHARCUTERIE BOARD	main \$25
A selection of 3 cheeses or 3 charcuteries served with baguette and French condiments.	
RILLETES DE CANARD	\$32
Homemade slow cooked duck meat spread served with baguette and cornichons.	

COQ AU VIN French braised chicken stew with lardons, mushrooms and vegetables.	\$29.5
SOUP OF THE DAY Homemade seasonal soup served with cream and croutons.	\$13

Galettes

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

BUTTER GALETTE	\$8.5	TRUFFLE SALMON	\$29
HAM & SWISS CHEESE	\$19.5	Egg, avocado, cherry tomatoes, smoked salmon, rocket, truffle oil (Meredith goats cheese +\$7.3)	
COMPLÈTE	\$21.5	CAMEMBERT ^v	\$30
Egg, ham, swiss cheese		Camembert de Normandie, onion chutney, truffle oil, apple, green salad	
COMPLÈTE À LA ROULE GALETTE	\$24.5	AUVERGNATE	\$28.8
Egg, ham, swiss cheese, mushrooms, truffle oil, green salad		French blue cheese sauce, bacon, apple, pecan nuts, green salad	
CAMPAGNARDE	\$26	TARTIFLETTE	\$33
Egg, bacon, mushrooms, swiss cheese		Reblochon cheese, bacon, onion, potatoes deglazed with white wine, green salad (extra Reblochon cheese +\$8)	
CHÉRIE PESTO ^v	\$26	CHEVREFEUILLE CROTTIN ^v	\$29
Egg, swiss cheese, cherry tomatoes, basil pesto, rocket (bacon +\$7.3)		Whole goats cheese, pecan nuts, honey, green salad (prosciutto +\$9)	
SICILIENNE ^{vg}	\$25	TERROIR	\$30
Rocket, cherry tomatoes, mushrooms, pine nuts, basil pesto (prosciutto +\$9 / half avocado +\$7.3 / potatoes +\$6.3)		Pork sausage, onions, potatoes cooked in white wine, swiss cheese, Dijon mustard, spring onion	
DIJONNAISE	\$26	CANARD CONFIT	\$35
Chicken, egg, swiss cheese, spring onions, Dijon mustard		Shredded duck leg cooked in duck fat, potatoes, swiss cheese, onion, green salad	
CHICKEN AVOCADO	\$28	OUR SIGNATURES / V=VEGETARIAN / VG=VEGAN	
Chicken, swiss cheese, basil pesto, cherry tomatoes, avocado		<hr/>	
ATLAS	\$29.5	EXTRAS (prices are per item) :	
Merguez sausage, swiss cheese, onions, potatoes, shallot & chives yoghurt (egg +\$4)		Onion, Egg, Cherry tomatoes, Basil pesto ^{vg} , Dijon mustard, Shallot & chives yogurt sauce \$4	
FORESTIÈRE	\$26.8	Green salad with cherry tomatoes, Swiss cheese, Potatoes, Rocket, Mushrooms \$6.3	
Mushrooms, bacon, onions, bechamel, swiss cheese (egg +\$4)		Bacon, Ham, Avocado, Meredith goats cheese \$7.3	
CAPRI	\$28	Chicken, Merguez sausage, Pork sausage, Smoked salmon, Prosciutto \$9	
Meredith goats cheese, cherry tomatoes, basil pesto, rocket, prosciutto (potatoes +\$6.3)			

No more surcharge on card payments
10% surcharge applies on weekends

**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 (+\$3).

HAVE AN EXTRA PLAIN CRÊPE ON YOUR PLATE, ASK FOR A DOUBLE! +\$6		CRÈME DE L'ARDÈCHE	\$21.5
Sugar ^{vgo}	\$8	French chestnut spread, homemade whipped cream, chocolate	
Sugar butter or Sugar lemon ^{vgo}	\$8.5	AUMONÈRE	\$22.5
Honey	\$9.5	Ice cream, homemade whipped cream, chocolate (strawberries +\$5.2)	
Sugar butter lemon		LADY PETROVA	\$17
Butter cinnamon sugar		Strawberries, Nutella (vanilla ice cream +\$5.2)	
Chocolate	\$9.9	STRAWBERRY QUEEN	\$18.5
Bonne Maman strawberry jam ^{vgo}	\$11.5	Strawberries, homemade whipped cream	
100% Pure Canadian Maple Syrup ^{vgo}		MONKEY	\$16
Homemade raspberry coulis ^{vgo}		Banana, chocolate (vanilla ice cream +\$5.2)	
French chestnut spread ^{vgo}		CHAMONIX	\$18.5
Nutella	\$12.5	Ice cream, chocolate, almonds	
Homemade salted caramel		MIMI ^{vgo}	\$13.8
Biscoff spread ^{vgo}		Homemade apple & cinnamon compote	
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OUR SIGNATURE CRÊPES		PIM'S	\$18.2
LA GOURMANDE	\$24.5	Raspberry coulis, chocolate	
Banana, strawberries, ice cream, almonds, chocolate		TIGER	\$18.2
LA BELLE NORMANDE	\$24.5	Chocolate, homemade salted caramel, almonds (homemade whipped cream +\$5.2)	
Cinnamon poached apple, ice cream, homemade whipped cream, homemade salted caramel		RIVIERA	\$20.2
LA LOTUS	\$26.5	Ice cream, homemade salted caramel, almonds	
Biscoff spread, homemade whipped cream, ice cream, homemade salted caramel, Biscoff crumbs		BUENO	\$24.5
		Nutella, sweet condensed milk, ice cream, crushed hazelnuts, chocolate waffers	
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OUR FLAMBÉED CRÊPES		MONTREAL ^{vgo}	\$19.2
NORMANDE FLAMBÉE	\$28	Banana, strawberries, maple syrup	
Ice cream, cinnamon poached apple, homemade salted caramel, flambéed with French apple brandy		FAIRY	\$21.2
		2 crêpes with sugar, butter, ice cream, 100s & 1000s	
FAMOUS SUZETTE	\$28	BISCOFFOLIE	\$25.5
Homemade orange & lemon butter, flambéed with French orange-flavoured liqueur Grand Marnier, ice cream		Lotus Biscoff spread, ice cream, crushed pistachios, chocolate, raspberry coulis	
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EXTRAS (prices are per item) :		CARIBOU ^{vgo}	\$19.2
Swap chocolate for Nutella \$2		Banana, maple, almonds (homemade whipped cream +\$5.2)	
Strawberries, Banana, Almonds, Crushed Hazelnuts, Nutella, Chocolate, Raspberry coulis, Chestnut spread, Homemade salted caramel, 100% Pure Canadian Maple Syrup, Biscoff spread, Biscoff crumbs, Chocolate waffers, Vanilla Ice cream, Homemade whipped cream \$5.2			

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 \$4.3 / Double espresso \$4.9

Long black, Latte, Flat white, Cappuccino, Piccolo, Macchiato (long or short) \$5.2 / Mocha \$5.9/ Magic \$5.4 (Large +\$0.9 / Extra shot +\$0.9)

Hot chocolate \$5.9

Café Viennois (latte & whipped cream) \$9

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

Loose leaf teas - T2 \$5.9

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

Chai

Prana Chai Leaves \$7.4

Vanilla chai powder \$5.9

KIDS DRINKS

Strawberry milk \$5.4

Babycino \$3

Bonsoy / MilkLab almond / Alternative DairyCo oat / MilkLab Lactose free +\$0.8

Vanilla, Hazelnut or Caramel syrup +\$0.8

COLD DRINKS

Iced chocolate, Iced coffee, Iced mocha \$11.7

Made with ice cream & homemade whipped cream

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

Juices by Daylesford & Hepburn \$6.5

Apple / Banana mango passionfruit blend

Softs by Daylesford & Hepburn \$6.5

Lemonade / Lemon Lime & Bitters

Coca Cola / Coca Cola Zero \$4.8

San Pellegrino sparkling water

500mL \$6.4 / 750mL \$9

MILKSHAKES \$11.7

Made with vanilla ice cream

Chocolate / Nutella / Vanilla / Raspberry / Coffee / Chocolate & Raspberry / Caramel / Biscoff alternative milk +\$0.8

♥ FRENCH FAVOURITES

Orangina Orange soft drink \$8

French cordial (served in water)

Grenadine (berries) or Mint \$5.8

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

Val de Rance

Brut cider 300ml \$12 / 750ml \$28

Pear cider 300ml \$12



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, Leffe Blonde

Peroni, Kronenbourg 1664

SPIRITS \$14

Cognac VSOP, Scotch Whisky,

Fine Calvados, Triple Orange Grand Marnier

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