

THE PROVIDORE MENU

FOOD
WE
ADORE

01

BREAKFAST

SERVED UNTIL 3PM

- SOURDOUGH TOAST** 8.5
with butter and your choice of The Providore's jams, marmalade or honey
- ORGANIC MUESLI (V)** 13.5
The Providore's toasted muesli with fresh berries, organic yoghurt & roasted almond & cinnamon honey
- BARN LAID EGGS & SOURDOUGH TOAST (V)** 12.5
your choice of eggs; either poached, scrambled or fried
- ENGLISH BREAKFAST (VOA)** 22.5
your choice of eggs; either poached, scrambled or fried, with sautéed mushrooms, roasted tomato, grilled Shulz bacon & bratwurst sausage, sourdough toast
- BREAKFAST BOARD (VOA)** 23.5
with poached eggs, marinated goat cheese, avocado, parma ham & sourdough toast
- SMASHED AVOCADO ON TOAST (V)** 19.5
with a poached egg, sheep's feta & roasted cherry tomatoes on wholemeal
- SPANISH BAKED EGGS (VOA)** 18.5
two barn laid eggs baked on grilled chorizo sausage in spicy tomato sauce with smoked paprika & shaved manchego cheese
- EGGS BENEDICT (VOA)** 19.5
with poached eggs, Shulz double smoked ham, wilted spinach & hollandaise sauce on toasted brioche
- RICOTTA PANCAKES (V)** 18.5
with caramelised banana, candied walnuts & The Providore's Aqua No.3 sugar syrup
- BREAKFAST SIDES**
- grilled Shulz bacon • bratwurst pork sausage • sautéed mushrooms • roasted tomato • avocado • sautéed spinach • cheddar cheese
extra slice of toast • extra egg
Woodbridge smoked salmon
- 5.5
- 3.5
8

SANDWICHES

SERVED FROM 11.30AM

- GRILLED HAM & CHEESE TOASTIE** 16.5
Shulz double smoked ham with a fried egg, emmental cheese, grilled zucchini and The Providore's tomato & red pepper relish on sourdough
- CLUB SANDWICH** 18.5
grilled chicken breast, fried egg, avocado, grilled Shulz bacon, lettuce & aioli on sourdough
- WOODBIDGE SMOKED SALMON BAGEL** 17.5
with cream cheese, dill & shallot salsa, watercress
- BEEF BRISKET SANDWICH** 22.5
with gravy, sautéed onions, pickles, dijon mustard & provolone cheese on ciabatta
- GRILLED VEGE SANDWICH (V)** 16.5
with grilled eggplant, zucchini, peppers, provolone cheese & olive tapenade on wholemeal bread

BREADS & PASTRIES

Fresh from The Providore bakery in Downtown Gallery. Our artisanal breads and pastries are made each morning by our team of skilled bakers, using traditional methods and high-quality, all-natural ingredients.

CHOICE OF BREADS

sourdough • wholemeal • baguette • bagel • gluten-free bread from The Whole Kitchen

PASTRIES | SCONES

plain scone • fruit scone • muffins • butter croissant • pain au chocolat • almond croissant • Danish pastries

SALADS & STARTERS

SERVED FROM 11.30AM

- WOODBIDGE SMOKED SALMON (GF)** 19.5
on potato roesti with crème fraîche, capers, fennel & watercress salad
- ORGANIC QUINOA (GF, VOA)** 18.5
with grilled chicken breast, peppers, sheep's feta, kalamata olives & balsamic dressing
- ROASTED PUMPKIN (V, GF)** 19.5
with baby spinach, beetroots, candied walnuts, soy, ginger & coconut oil dressing
- GRILLED HALOUMI (V)** 16
with rocket, roasted pearl onions, toasted spiced pine nuts, hummus and grilled pita bread
- MIXED BEAN SALAD (V)** 18
with cucumber, basil, tomato, balsamic onions, bocconcini & tomato vinaigrette

MAIN MENU

SERVED FROM 11.30AM

- LOBSTER MAC & CHEESE** 26.5
with shaved fennel & fresh dill baked in a cast iron pan
- CRAB LINGUINI PASTA** 27.5
with sundried tomato, bird's eye chili, fresh basil & Alto extra virgin olive oil
- PAPPARDELLE PASTA** 26.5
with slow braised beef cheek ragout, sautéed mushrooms, kale & shaved parmesan
- RISOTTO (GF)** 27.5
with duck confit, mushrooms, green peas, parmigiano reggiano & Great Southern truffle oil
- RICOTTA RAVIOLI (V)** 25.5
with tomato sugo, basil, baby spinach & parmigiano reggiano
- SIDES**
- rocket salad with caramelised walnuts & parmesan cheese 9.5
proper chips with chipotle mayonnaise 11.5
mixed breads with Alto olive oil & Giusti balsamic vinegar 8.5
grilled Shulz bacon 5.5

HIGH TEA

SERVED EVERYDAY FROM 12PM TO 6PM

A favourite at our Tangs Café, our high tea menu showcases the best of our café & bakery in a traditional high tea set to share. Ribbon sandwiches & savoury tartlets, traditional scones & bakes with The Providore's jam & cream and a selection of pastries and cakes from our patisserie range served with a pot of our signature tea or a glass of prosecco.

Ask our team what's on the high tea menu today.

SERVED AS A SET *

- with a pot of The Providore's tea (per person) 27.5
with a glass of prosecco (per person) 37.5

*Tea can be substituted for a single serve of a non-alcoholic beverage from the café menu, additional beverages are charged at menu prices.

- (V) vegetarian
(VOA) vegetarian option available
(GF) gluten-free (breads on the menu can be substituted with gluten free bread on request)

WE SOURCE ETHICAL INGREDIENTS FOR OUR MENUS AND WHERE POSSIBLE, WE SUPPORT LOCAL PRODUCERS.

WE ARE PROUD TO FEATURE OUR RETAIL PRODUCTS ON OUR MENUS AND MANY OF THE INGREDIENTS USED ARE AVAILABLE FOR SALE IN OUR STORES.

OUR EGGS ARE CAGE FREE AND FRESH FROM FREEDOM RANGE EGGS, WE USE OLSSON'S SEA SALT AND ALTO OLIVE OIL IN ALL OUR COOKING AS WELL AS GIUSTI BALSAMIC VINEGARS, GENTILE PASTA, AUSTRALIAN GROWN FRUIT & BERRIES FROM MY BERRIES AND BARAMBAH ORGANIC YOGHURT.

MENU PRICES ARE SUBJECT TO GST, AND 10% SERVICE CHARGE WHEN CONSUMED ON PREMISE

BEVERAGE MENU

DRINKS
WE
ADORE

02

THE PROVIDORE COFFEE

Roasted and blended exclusively by Melbourne coffee roaster Brother Basil & Co.

MACHINE BREWED REGULAR **5** LARGE **6.5**
short black • long black • latte • flat white • cappuccino
macchiato • americano • piccolo latte • mocha • mochaccino

EXTRAS extra coffee shot • decaf • soymilk **1**
homemade vanilla bean or caramel syrup • babycino

SINGLE ORIGIN – POUR OVER STYLE **9.5**
roasted in-house in our small batch roaster so each
batch is fresh, ask our barista's about today's single origin

ICED COFFEE **8.5**
iced latte • iced black coffee • iced mocha

ADD A SCOOP OF GELATO **3.5**
salted caramel • vanilla bean • chocolate sorbet [DF]

AFFOGATO **9.5**
double espresso served with vanilla bean gelato

THE PROVIDORE TEA

Custom blended in Singapore from selected tea leaves and ingredients from the world's best tea plantations and tea markets.

POT FOR 1 **9.5**
Black - english breakfast • high tea • darjeeling makaibari •
ceylon • assam margherita • caramel • classic earl grey •
cucumber earl grey • French earl grey • musk earl grey •
pistachio earl grey • rose earl grey

Herbal - peppermint • chamomile

White/Green - yunnan white • jasmine earl grey •
lychee green tea • mango sticky rice

Other - forest berry • oolong milk • ginseng oolong

ICED TEA **9.5**
one of our signature teas cold brewed and made into
an iced tea, ask our staff for today's brew

THE PROVIDORE DRINKING CHOCOLATE & CHAI

Made using cocoa beans sourced from the best cocoa growing regions, ground and mixed with organic panela sugar, spices and essential oils.

HOT CHOCOLATE **7.5**
traditional • vanilla bean • cinnamon • orange •
peppermint • chili • white chocolate

ICED CHOCOLATE **8.5**
have your favourite drinking chocolate served iced

CHAI LATTE **7.5**
made with The Providore's seven spice chai powder
and steamed milk

CAKES & DESSERTS

Our exquisite cake range is made in-house by our talented team and consists of classic favourites such as strawberry shortcake and Mont blanc, as well as seasonal delights created to inspire and delight taste buds. Please see our cake cabinet or ask your server for today's range of freshly baked breads, cakes, pastries and desserts.

WARM FLOURLESS CHOCOLATE CAKE **12.5**
with vanilla gelato

GELATO **10.5**
3 scoops; salted caramel • vanilla bean •
chocolate sorbet [DF]

**PAT & STICK'S WORLD FAMOUS ICE CREAM
SANDWICHES** **7**

OTHER BEVERAGES

SLOW PRESSED JUICES **8.5**
pineapple, blackberry & mint • orange • apple
add fresh ginger or chia seeds for an extra boost

FRESH FRUIT SMOOTHIES **9.5**
sweet green metabolism starter • deep berry •
mango & orange

MILKSHAKES WITH THE PROVIDORE GELATO **10.5**
double chocolate • salted caramel • vanilla bean

THE PROVIDORE SPARKLING ORGANIC JUICE **7**
made in Australia from 100% organic fruit,
with no added sugar -
mango & orange • blood orange • apple & lime •
passionfruit & orange • pink lemonade

REMEDY ORGANIC KOMBUCHA **8**
made in the old-school way, fermented in small batches
using a long-aged brewing process -
original • apple crisp • ginger lemon • raspberry •
cherry plum • lemon, lime & mint • ginger berry

THE PROVIDORE PREMIUM SODA **9**
made with Soda Press Co organic syrups & cordials,
fresh fruit and Surgiva sparkling mineral water -
old fashioned lemonade • blueberry & lime •
pink grapefruit • blonde cola • liquorice & lemongrass

SURGIVA ITALIAN NATURAL SPRING WATER
still or sparkling 250ML **5** 750ML **8**

DRAUGHT BEER

Get refreshed with a handpicked selection of the world's craft beers and seasonal brews. We work with small brewers who share our passion and respect for these brews as something special to be appreciated and adored. Ask our staff what's on draft today.

LAGER • PALE ALE • IPA • CIDER 330ML **9** PINT **14**

WINE

PROSECCO - GLASS **14** BOTTLE **49**
NINO FRANCO RUSTICO, ITALY
elegant, fresh, fruity, persistent dry finish

SAUVIGNON BLANC - GLASS **16** BOTTLE **55**
PIKE & JOYCE, AUSTRALIA
tropical fruits, lemongrass, crisp, dry, vibrant

BORDEAUX - GLASS **16** BOTTLE **58**
CHATEAU LA TOUR DE BY, FRANCE
medium-bodied cabernet blend, soft,
round with dark fruit notes

MOSCATO - GLASS **12** BOTTLE **39**
MARENCO STREV, ITALY
sweet, aromatic with aromas of citrus,
apricot & orange blossom

WE ARE EXCITED TO BRING YOU
SOME OF THE BEST LOCALLY
MADE AND GLOBALLY SOURCED
PRODUCTS INCLUDING FRESHLY
ROASTED COFFEE, EXQUISITE TEA
BLENDS, ARTISANAL SPIRITS,
WINE - AND THAT'S JUST THE
BEGINNING...

MENU PRICES ARE SUBJECT TO GST AND 10% SERVICE CHARGE WHEN CONSUMED ON PREMISE.

DAILY 12 PM TO 10PM, FOR KIDS BELOW 12 YEARS OF AGE

MAIN

GRILLED HAM & CHEESE

5.5

cooked ham with emmental cheese and The Providore's tomato sauce on sourdough

CREAM SAUCE MACCHERONI

7.5

topped with peas and parmesan cheese

TOMATO BASIL SAUCE LINGUINE

7.5

with cherry tomatoes and parmesan cheese

DESSERT

THE PROVIDORE GELATO

3.5

one scoop of gelato - chocolate • salted caramel • vanilla bean

PAT & STICK'S ICE-CREAM SANDWICH

6.5

vanilla chocolate • chocolate lace • vanilla lace • double chocolate • strawberry chocolate chip • caramel pecan • espresso lace •

Menu prices are subject to 7% GST and 10 % service charge when consumed on premise.