

Crema & Cream

Weekend Breakfast Menu (Sat, Sun, Mon)

7AM TO 12PM

| | | | | | |
|--|-----------------------------------|------------|---------------------------|------------|------|
| EGGS THE WAY YOU LIKE | | | | \$10 | |
| Poached, Scrambled or Fried- add your own sides to make your perfect brekkie plate | | | | | |
| SMASHED AVO WITH LEMON OIL | | | | \$13 | |
| Served on Brasserie artisan Sourdough (2 slices) | | | | | |
| With Meredith Goats Cheese | | | | | \$15 |
| BACON AND EGG ROLL | | | | \$10 | |
| Bacon, a fried egg and cheese with your choice of house made tomato relish, BBQ sauce or tomato sauce | | | | | |
| HANDS-FULL | | | | \$16 | |
| Bacon, fried egg, grilled haloumi, avocado, spinach & hollandaise on a milk bun | | | | | |
| BRUSCHETTA | | | | \$18 | |
| Tomato and basil bruschetta, lemon thyme, bocconcini, grilled porchetta, rocket, balsamic glaze and a poached egg | | | | | |
| SAVOURY MINCE | | | | \$16 | |
| Savoury mince, house made tomato passata, poached eggs on organic sourdough | | | | | |
| EGGS BENEDICT | | | | \$12 | |
| Eggs Bene with house made hollandaise, two poached eggs on sourdough, sides not included (add your own) | | | | | |
| MUSHROOM THINGY | | | | \$18 | |
| Roasted portobello mushrooms, confit garlic, dijon mustard, baby spinach and poached eggs on sourdough | | | | | |
| CREMA'S OWN NUTTY GRANOLA BOWL - GF / VEGAN OPTION - COCONUT YOGHURT | | | | \$13 | |
| House made nutty granola, natural greek yoghurt, seasonal fruit | | | | | |
| OVERNIGHT STEEL CUT OATS | | | | \$12 | |
| Soaked steel cut oats, coconut yoghurt, maple caramelised seasonal fruit, wild berry compote | | | | | |
| HEALTHY & NOURISHING SMOOTHIE BOWL | | | | \$13 | |
| 1. The Big Banana and Choc Nice-cream base (frozen blended banana) topped with house-made granola, cacao nibs, coconut flakes. | | | | | |
| 2. Berry Blast with banana Nice-cream base topped with house-made granola, cacao nibs, coconut flakes. | | | | | |
| 3. Acai bowl with banana Nice-cream base topped with house-made granola, cacao nibs, coconut flakes. | | | | | |
| Add Toppings - blueberries / strawberries / goji berries / frozen mango / banana \$2 | | | | | |
| HOUSE MADE WAFFLES | | | | \$16 | |
| Sweet Waffle Mixed berry compote and House-Made Vanilla Bean Gelato | | | | | |
| Canadian Waffle Bacon, poached eggs and maple syrup | | | | | |
| RAISIN TOAST (2 SLICES) | | | | \$5 | |
| SOURDOUGH TOAST (2 SLICES) WITH VEGEMITE, BUTTER OR RASPBERRY JAM | | | | \$5 | |
| SIDES | Bacon | \$5 | Wilted spinach | \$3 | |
| | Grilled Ham | \$5 | Sautéed Mushrooms | \$4 | |
| | Grilled Haloumi (2 slices) | \$5 | Avocado (Half) | \$3 | |
| | Smoked Salmon | \$5 | Hollandaise/Relish | \$2 | |
| | Free Range Eggs (two) | \$3 | | | |

Gluten Free Bread Available for an additional \$1 per serve (2 slices)

Our Eggs Are Certified Free Range

We serve organic sourdough and milk buns baked by Brasserie Bread

Crema & Cream

Weekday All Day Breakfast Menu (Tue, Wed, Thur, Fri)
6AM TO 2PM

| | |
|--|------|
| EGGS THE WAY YOU LIKE | \$10 |
| Poached, Scrambled or Fried on sourdough toast - add your own sides to make your perfect brekkie plate | |
| SMASHED AVO WITH LEMON OIL | \$13 |
| Served on Brasserie artisan Sourdough (2 slices) | |
| With Meredith Goats Cheese | \$15 |
| BACON AND EGG ROLL | \$10 |
| Bacon, a fried egg and cheese with your choice of house made tomato relish, BBQ sauce or tomato sauce | |
| CREMA'S OWN NUTTY GRANOLA BOWL - GF (VEGAN OPTION - COCONUT YOGHURT +\$1) | \$13 |
| House made nutty granola, natural greek yoghurt, seasonal fruit | |
| OVERNIGHT STEEL CUT OATS | \$12 |
| Soaked Steel cut oats, w coconut milk, fresh seasonal fruit, natural greek yoghurt, berry compote | |
| RAISIN TOAST (2 SLICES) | \$5 |
| SOURDOUGH TOAST (2 SLICES) WITH VEGEMITE, BUTTER OR RASPBERRY JAM | \$5 |

Sides

| | |
|----------------------------|-----|
| Bacon | \$5 |
| Grilled Haloumi (2 slices) | \$5 |
| Smoked Salmon | \$5 |
| Free Range Eggs (two) | \$3 |
| Wilted spinach | \$3 |
| Avocado (Half) | \$3 |
| Relish | \$2 |

Gluten Free Bread Available for an additional \$1 per serve (2 slices)
Our Eggs Are Certified Free Range
We serve organic sourdough and milk buns baked by Brasserie Bread

See board for today's special and in-house cabinet for extra savoury and sweet goodies.
Cabinet goodies available dine in and take away.

Crema & Cream

Drinks Menu

TAKEAWAY

SMALL (CUP) \$3.50

MEDIUM (MUG) \$4

JUMBO \$4.80

COFFEES

Flat White

Cappuccino

Caffe Latte

Mocha

Hot Chocolate

CUP

MUG

Piccolo

\$3.50

Espresso

\$3

Doppio

\$3.50

Short Macchiato

\$3.50

Long Macchiato

\$3.50

Long Black

\$3.50

\$4

Chai Latte

\$3.50

\$4

Dirty Chai

\$4

\$4.50

Baby Cino

\$1

Iced Latte

\$5

Iced Coffee (with ice cream)

\$6

Frappuccino (blended)

\$6

TEA

\$4.50

English Breakfast

French Earl Grey

Lemon grass and ginger

Green Tea pure

Mint

MILK SHAKES / THICK SHAKES

\$5/\$6

Chocolate, Caramel, Strawberry, Vanilla,
Hazelnut, White chocolate, Espresso

SMOOTHIES

\$8

Berry Delicious

Mixed berries, banana, natural greek yoghurt

Spice is nice

Banana, honey, ice-cream, cinnamon, milk

PARKERS ORGANIC JUICES

\$4.50

(Check availability)

COKE / COKE ZERO (can)

\$2.50

BOTTLED WATER (MOUNT FRANKLIN)

\$2.50

MILKS AVAILABLE

Full Cream, Skim

Soy, Almond, Zymil (50c extra)