

La Parisienne

PETIT/ DÉJEUNER

Breakfast is served from 7am till 11am

Continental breakfast consisting of bakery basket, seasonal

Fruit platter, chilled juice & tea or coffee..... \$30

Fruit platter of seasonal Fijian fruits..... \$14

Traditional Pancakes served with mixed berry compote, bacon crumble,

Maple syrup and coconut ice cream.....\$19

Fijian Sunrise house made coconut and Raki-Raki wild honey granola bowl,

pineapple compote, tropical Fijian fruit, Vanilla yogurt, bush lemon jelly..... \$25

Raisin toast with honey and saffron butter..... \$14

Signature bacon + egg roll filled with delicious bacon, fried eggs, onion jam and

bbq sauces on a crunchy tiger roll..... \$22

Eggs Benedict with sauté spinach, char grilled ciabatta, creamy hollandaise,

candied bacon crumble, raspberry powder and rocket leaf

With your choice of smoked marlin, sliced lovo pork or smoked chicken.....\$22

Smashed guacamole Toasted sour dough, smashed guacamole, poached eggs,

wilted tomato, pickled onion, salsa Verde, Feta pearls and picked basil \$25

CHAUD

Jumbo Raisin and cinnamon swirls or Croissant or Pain au chocolate..... \$8

Selection of house made twist

Basil and parmesan cheese OR **Sundried tomato, pine nut and rosemary** OR

Prosciutto and cheese..... \$13

Scone of the day Served with freshly house made jam and Whipped cream.....\$10

PAIN

All sandwiches served with dalo and kumala chips and dip of the day

B.L.A.T. on white and garlic loaf layered with crispy bacon, citrus smash avocado,

fresh local tomatoes and lettuce.....\$20

Ploughman's roll on white cob loaf layered with honeyed ham, pickles,

Coddled egg, cheddar cheese.....\$20

Mediterranean prawn salad roll on crunchy baguette, olives, artichokes, red

capsicum, lemon olive dressing and mayonnaise.....\$20

Vietnamese pork roll on Panini with chicken liver pate, pickled carrot, cucumber

and coriander.....\$22

Ultimate grilled steak sandwich caramelised onion jam, lettuce and cheese.....\$22

SALADES

Greek lemon and garlic chicken Capsicum, olives, tomatoes, cucumber, fetta.....\$25

Roasted pumpkin and chick peas With pickled onions, figs, roasted pepper and coriander \$22

Charred prawns cocktail salad \$29

Caesar salad Made with all the classic ingredients \$29

Thai beef salad rice noodles Capsicum, red onion, sprouts, nimjim sauce\$25

Caprese salad Local tomatoes, fresh mozzarella with basil and extra virgin olive oil\$29

Nicoise salad Green beans, tomato, cucumber, olives, boiled egg, fennel, capsicum, lettuce, potatoes \$28

PIZZA (FROM NOON)

Margarita \$32

Tomato, mozzarella, basil

Four cheeses \$42

Tomato, gorgonzola, mozzarella, goat cheese, halloumi

Carnivore \$42

Tomato, mozzarella, ham, chorizo, chicken, beef with BBQ sauce

Capricciosa \$38

Tomato, mozzarella, ham, mushrooms, artichokes, anchovies

Seafood \$42

Tomato, mozzarella, mussels, prawns, picked crab, smoked marlin and shaved fennels

Spanish \$38

Tomato, mozzarella, chorizo, sliced red onions, smoked paprika

Pepperoni and rocket \$38

Tomato, mozzarella, pepperoni, rocket, shaved parmesan