



BONJOUR, KIA ORA, GOOD MORNING

Disclaimer - We are passionate about food and drinks, our prepared meals and beverages are made with locally sourced, high quality ingredients, with healthy and well-being offerings throughout the menu. However, we cannot guarantee an environment fully free from allergens, so traces of some ingredients may be present. We recommend guests with food allergies or special dietary requirements consult with our staff and we will endeavour to meet your needs.

WASTE TO WILDERNESS

Our kitchen proudly supports the local initiative of Waste To Wilderness. All of our food waste is turned into compost and redistributed throughout the district with our local reforestation programs.

Inspired by the tradition of the artists, writers and philosophers who frequented the Parisian cafes in the Latin Quarter during the sixties, Left Bank Bistro provides a delightful ambiance for breakfast, lunch or dinner. In celebration of our French heritage we present our Croissant Chic experience.

8 DUKE STREET, QUEENSTOWN

OPEN 6.30AM - 11AM



FROM THE BISTRO

All-inclusive breakfast – \$45 per person

HOT SELECTION

grilled bacon, breakfast bratwurst sausages,
house made beans, free range scrambled eggs,
sautéed mushrooms & hash browns

VIENNOISERIE

croissant chic experience

LOCAL ARTISAN BAKED BREADS

with preserves, spreads & condiments

SELECTION OF CEREALS

with dried fruits, nuts & seeds

MAISON YOGHURT PARFAIT

coconut, greek & fruit

LOCAL ZAMORA CHARCUTERIE

cured meats with condiments

GIBBSTON VALLEY FROMAGE

local cheeses with condiments

FRESH GREENS

ORCHARD SEASONAL FRUITS

JUICES & ELIXIRS

including filtered water

SELECTION OF DILMAH TEA / BARISTA MADE COFFEE

YOUR CHOICE OF A DISH FROM THE KITCHEN



CONTINENTAL

As above, not including Hot Section items
\$35 per person




FROM THE KITCHEN

FREE RANGE EGGS YOUR WAY * \$16
with artisan grain toast

3 EGG OMELETTE * \$23
with ham, mushroom, green onion, cheese,
tomato salsa & toasted artisan sourdough


STEEL CUT OATS \$22
with almond milk, honey drizzle, apple compote
& freeze dried fruit garnishes

POACHED EGGS * \$24
potato rosti, spinach, lemon herb gremolata,
hollandaise, sourdough

SMASHED AVO *  \$24
dark rye, poached egg, sun dried tomato pesto,
kale, dukkah, balsamic

FRENCH TOAST BRIOCHE \$24
passionfruit curd, roast pineapple, banana,
coconut gelato

FLUFFY PANCAKES \$24
marscapone, maple syrup, blueberry compote,
fairy floss

ACAI & COCONUT CHIA PUDDING *  \$23
fresh seasonal fruits, dried fruits, nuts & seeds

**SLOW COOKED MEDITERRANEAN
RAGOUT** \$25
tomato, chickpea, capsicum, fried egg, chorizo,
whipped feta, salsa verde, focaccia

YOUR HEALTHY OPTIONS MARKED WITH 

*on request – please ask and where possible we can make this dish
dairy free, gluten free and/or vegetarian



ADD - \$7 EACH

GRILLED BACON

SMOKED SALMON

GRILLED HALOUMI

GRILLED CHORIZO

SAUTEED MUSHROOMS

SMOKED CHICKEN