



Menu

Acai Bowl \$18.00

Delicious Acai topped with Fresh fruit & granola with your choice of Nutella, Peanut butter or Biscoff.

All day Big Breakfast \$26.00 (GF Avail)

Toasted sourdough, free range poached eggs, mushrooms, bacon, spinach chipolatas & relish.

Bacon & Eggs \$18.50 (GF, V Avail)

Bacon rashers with a choice of egg style (poached, fried or scrambled) served on toast.

Burrito Bowl \$18.00

Tender Mexican barbacoa beef, served on a bed of brown rice & shredded lettuce, topped with house made refried beans, guacamole, fresh corn salsa, sour cream & chipotle sauce.

Homemade Vegetable Frittata \$18.00

Served with Rocket Pear and Walnut salad with a tomato relish.

Omelette \$23.50 – Up to 3 fillings (GF, V)

Choose from bacon, ham, salami, salmon, cheese, tomato, onion, spinach or mushrooms, served with toast.

Eggs Benny your way \$12.50

Toasted english muffin, 2 free range poached eggs, finished with hollandaise sauce.
ADD: Pulled Pork \$5.00; Bacon \$4.00; Ham \$4.00; Salmon \$5.00; Spinach \$3.00

Smashed Avo \$21.00 (GF, V)

Creamy smashed Avocado on lightly toasted sourdough, with Beetroot Hummus, cherry tomatoes, radish & fetta, topped with 1 poached egg.

Shakshuka \$18.50 (GF, V)

Local free range baked egg in tomato, chili, pepper & chickpea reduction. Served with sourdough toast.

Waffles

Fruity \$16.00 2 waffles cooked until golden. Served with mixed berry compote, ice cream and maple syrup.
Quebec \$19.00 2 waffles served with ice cream, maple syrup and crispy bacon.
Kids Size \$10.00 1 waffle with ice cream, maple syrup or Nutella

New Kitchen recipe Curry

Please ask staff for this week's curry. Curry is served with fragrant basmati rice.

MEAT CURRY \$23.00

VEGAN CURRY \$19.50 (V, Ve)

New Pie of the Day \$10.00

House made from fresh ingredients. Please ask staff for today's special.

Croque Verdure \$11.50

Pan fried toasted white high-top bread, cheese, Dijon mustard & béchamel sauce.

Variations: Ham (with tasty cheese) **OR** Mushroom (with Swiss cheese) (V)

Reuben Sandwich \$12.50

The classic corn beef, Swiss cheese, sauerkraut and a special Verdure dressing between 2 slices of sourdough.

Turkish Bread Toasties \$12.50 (GF, Sourdough Avail)

New BBQ Pulled Pork – with house made slaw.

Chicken – roasted blackened chicken breast slices with avocado, swiss cheese, & mayonnaise.

Chicken Schnitzel - with coleslaw & tasty cheese.

Vegan- with zucchini, eggplant, capsicum, pumpkin, spinach & hummus (GF, V, VE)

Roast Beef – tender slices with spinach, caramelized onion, mozzarella & seeded maple mustard mayonnaise.

Salads

Poke Bowl \$18.00 brown rice & fresh raw vegetables with a zesty sesame dressing, topped with your choice of Grilled chicken, Crispy chicken or smoked Salmon.

Verdure Caesar Salad \$15.00 Cos lettuce, crispy bacon, parmesan & golden croutons, drizzled with Caesar dressing & topped with 1 poached egg.

ADD: Chicken slices \$ 4.00

Gluten free (GF), Vegetarian (V), Vegan (Ve)

Whilst we try our best, Verdure is not a 100% gluten free environment.

Please head to the counter to order, and state your table number Thank you.

SMALLER/LIGHTER OPTIONS

Bacon & Egg Muffin \$9.50

Lightly Toasted English muffin with bacon, fried egg, cheese and relish.

Classic Toasties \$6.00 (GF Avail)

Ham slices & Cheddar cheese.

Add: Tomato \$1, Sourdough \$2

Toast \$9.50

2 slices of fruit loaf or sourdough with butter & a choice of jam, marmalade, vegemite, peanut butter or honey.

Chicken Wrap \$12.50

Tortilla wrap with pan fried chicken tenders, crispy bacon, spinach, parmesan cheese and Caesar dressing.

Croissant \$8.50

Tasty cheese between Ham slices toasted or fresh
ADD: Tomato \$1

New Salmon with cream cheese

New Overnight Oats \$9.00 (GF, Ve)

Creamy vegan overnight oats & Chia seeds, soaked in apple juice, almond milk & maple syrup, topped with biscoff & seasonal berries.

Porridge \$10.50 (V)

With fresh banana, toasted almonds, coconut, honey & your choice of milk

New York Style Bagels \$11.00

Bacon, Egg & Cheese

Smoked Salmon with cream cheese & capers.

New Vickie's House made Sausage Roll

Small \$4.00- Large \$6.00

New Winter Soup \$11.50

Choice of 3 house made, served with toast. Please ask staff for today's selection.

Pancakes \$10.0

Kids size 2 pancakes served with ice cream and your choice of syrup

We also offer catering for your special occasion, please see our Manager to discuss.

SOMETHING SWEET

Fresh Seasonal Fruit Salad \$5.00 (GF, Ve)

Fresh cut selection of seasonal fruit

House-made Granola \$7.50 (V, Ve)

Served with seasonal fruit & Greek yoghurt.

Banana Bread, Cookies, Muffins and daily Slices are baked onsite and displayed in the cabinet. **Please view the cabinet for all todays freshly baked selections.**

BEVERAGES

Coffee/Hot Chocolate/Chai \$5.50

Coffee by Moto Bean Coffee Roasters.

Mug extra \$0.50

Matcha Latte or Turmeric Latte cup \$5.50

Alternative Milks - Oat, soy, lactose free, macadamia, coconut and almond extra \$0.50

Syrups - Vanilla, caramel and hazelnut extra \$0.50

Iced Drinks from \$ 8.50

Coffee, Chocolate, Chai or mocha, with cream & ice cream.

Iced Latte from \$6.50

Coffee served over ice with milk.

Batch Brew \$5.00

Single origin beans iced cold brew or hot batch brew.

Loose Leaf Tea \$4.50

Australian Sencha green, English breakfast, Earl grey, Peppermint or Lemongrass & Ginger.

For more coffee options, please ask our barista

Pressed Juices \$7.00

Pure OJ; Cloudy Apple; Energize; Immunity; Antiox; Tropical.

Smoothies \$11.50 (V, VE. Select subject to season)

Amazonian- Banana, Acai, Blueberry & Raspberry

Bahama - Mango, Banana, Pineapple & Passionfruit

Strawberry Kiss - Strawberry, Dragon fruit, & Date Puree

Milkshakes \$8.00

Chocolate, Vanilla, Strawberry, Caramel, Banana or Blue heaven. ADD: Thick shake \$2.00

Flavoured Mineral Water \$5.50

Blood orange; Cranberry; Cola; Still; Sparkling