

BREAKFAST

SERVED FROM 9.00AM – 11.30AM WEEKDAYS
9.00AM – 3.00PM WEEKENDS & PUBLIC HOLIDAYS

- SOURDOUGH TOAST** 8.5
with butter and your choice of The Providore's jams, marmalade or honey
- ORGANIC MUESLI (V)** 12.5
house made toasted muesli with fresh berries, natural yoghurt & The Providore's roasted almond & cinnamon honey
- FRESH FRUIT SALAD (V)** 13.5
with natural yoghurt & The Providore's honey
- FREE RANGE EGGS & SOURDOUGH TOAST (V)** 12.5
your choice of eggs; either poached, scrambled or fried
- ENGLISH BREAKFAST (VOA)** 20.5
your choice of eggs; either poached, scrambled or fried, with sautéed mushrooms, roasted tomato, grilled bacon, pork sausage & sourdough toast
- BREAKFAST BLT (VOA)** 16.5
grilled bacon & provolone cheese on wholemeal with roasted tomatoes, avocado, rocket & garlic aioli
- BREAKFAST BOARD (VOA)** 23.5
with poached eggs, marinated goat cheese, avocado, parma ham & sourdough toast
- SPANISH BAKED EGGS (VOA)** 18.5
two free range eggs baked on grilled chorizo sausage in spicy tomato sauce with smoked paprika & shaved manchego cheese
- EGGS BENEDICT (VOA)** 19.5
with poached eggs, leg ham, wilted spinach & hollandaise sauce on toasted brioche
- RICOTTA PANCAKES (V)** 17.5
with caramelised banana, candied walnuts & The Providore's Aqua No.3 sugar syrup
- BREAKFAST SIDES**
- grilled bacon • pork sausage • sautéed mushrooms 5.5
 - roasted tomato • avocado • sautéed spinach • cheddar cheese 3.5
 - extra slice of toast • extra egg 8
 - smoked salmon

BREADS & PASTRIES

FROM THE PROVIDORE BAKERY

- CHOICE OF BREADS**
sourdough • wholemeal • baguette • bagel • gluten-free bread
- PASTRIES | SCONES**
plain scone • fruit scone • muffins • butter croissant • pain au chocolat • almond croissant • Danish pastries • vennoise

SANDWICHES

SERVED FROM 11.00AM – 5.00PM

- GRILLED HAM & CHEESE TOASTIE** 14.5
cooked ham with a fried egg, emmental cheese, grilled zucchini and The Providore's tomato & red pepper relish on sourdough
- CLUB SANDWICH** 16.5
grilled chicken breast, fried egg, avocado, grilled bacon, lettuce & aioli on sourdough
- SMOKED SALMON BAGEL** 15.5
with cream cheese, dill & shallot salsa, watercress
- GRILLED VEGE SANDWICH (V)** 14.5
with grilled eggplant, zucchini, peppers, provolone cheese & olive tapenade on wholemeal bread
- STEAK SANDWICH** 19.5
grilled steak, crispy bacon, The Providore's balsamic onion jam, whole grain mustard, melted gruyere & baby spinach on toasted ciabatta bread

SALADS

SERVED FROM 11.30AM – 10.00PM

- CRISPY CALAMARI** 19.5
with rocket, shaved zucchini, caper berries & lemon dressing
- 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
- SMOKED SALMON (GF)** 19.5
on potato roesti with crème fraiche, capers, fennel & watercress salad
- BURRATA (V)** 19.5
with heirloom tomato salad, organic farro & balsamic dressing

MAIN MENU

SERVED FROM 11.30AM – 10.00PM

- SOUP OF THE DAY** 11.5
served with grilled baguette
- PASTA & RICE**
- PAPPARDELLE PASTA** 24.5
with slow braised beef cheek ragout, sautéed mushrooms, kale & shaved parmesan
- LOBSTER MAC & CHEESE** 25.5
with shaved fennel & fresh dill baked in a cast iron pan
- CRAB LINGUINI PASTA (VOA)** 26.5
with sundried tomato, bird's eye chili, fresh basil & The Providore's No.3 olive oil
- BOMBA PAELLA RICE (GF)** 28.5
with iberico chorizo, shrimps, squid, ahi tuna & lemon
- MEAT & SEAFOOD**
- ROASTED CHICKEN LEG** 26.5
with baharat spice, couscous, aubergine chutney & minted yoghurt
- PAN SEARED OCEAN TROUT (GF)** 30.0
with seafood rub, organic energy rice & The Providore's beetroot relish
- GRASS-FED BEEF BURGER** 28.5
with provolone cheese, McClure's pickles, lettuce, tomato & sautéed onions, served with proper chips & chipotle mayo
- SIDES**
- rocket salad with caramelised walnuts & parmesan cheese 9.5
 - proper fries with chipotle mayo 11.5
 - mixed breads with olive oil & balsamic vinegar 8.5
 - grilled back bacon 5.5

DELI PLATTERS

SERVED FROM 11.00AM – 10.00PM

- CHEESE PLATTER** 26.5
our fromager's selection of artisanal cheese from our deli with accompaniments, fresh bread & crackers
- CHARCUTERIE PLATTER** 28.5
a selection of charcuterie from our deli with accompaniments & fresh bread
- ITALIAN PLATTER** 28.0
with buffalo mozzarella or burrata (add \$4), Prosciutto di Parma, cherry tomatoes, extra virgin olive oil & Giovanni's wood fired focaccia bread
- DUCK RILLETE** 18.5
with cornichons & sourdough bread
- MAKE YOUR OWN** MP
Speak to our deli staff and choose the items you would like on your platter directly from the Deli counter
- SIDES** 5.5
fresh bread, crackers & accompaniments

THE PROVIDORE COFFEE

Roasted and blended exclusively by boutique coffee roaster Brother Basil & Co. in Melbourne, try our main blend of dark and chocolatey flavours with nutty notes and a strong finish, or our lively and bright single origins showing the characteristics of where the beans are grown.

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

SINGLE ORIGIN – POUR OVER STYLE WITH KINTO 9.5
ask our baristas about today's single origin beans

EXTRAS 0.8
extra coffee shot • decaf • soy milk
homemade vanilla bean or caramel syrup • babycino 1

AFFOGATO 8.9
double espresso served with vanilla bean gelato

BEVERAGES

ICED DRINKS 7
iced chocolate • iced latte • iced black coffee • iced mocha

EXTRAS 3.5
1 scoop of The Providore's gelato – chocolate • salted caramel • vanilla bean

THE PROVIDORE HOT CHOCOLATE 6.5
traditional • vanilla bean • cinnamon • orange • peppermint • chili • white chocolate

THE PROVIDORE TEA – POT FOR 1 9.5
Custom blended in Singapore from selected tea leaves and ingredients from the world's best tea plantations and tea markets – french earl grey • classic earl grey • musk earl grey • jasmine earl grey • rose earl grey • english breakfast • darjeeling makaibari • peppermint • ceylon • assam margherita • yunnan white • caramel • forest berry • oolong milk • chamomile

CHAI LATTE 6.5
made with The Providore's seven spice chai powder and steamed milk

ICED TEA 8.5
one of our signature teas cold brewed and made into an iced tea
ask our staff for today's brew

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 • banana, honey & muesli

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

THE PROVIDORE PREMIUM SODA 8.5
served with Voss sparkling artesian water, fresh mint & dried citrus – green pear & ginger • blood orange & cardamom • mango & pineapple • red grape & raspberry • lemon, lime & lemongrass

EXTRAS 3.5
additional serving of cordial

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

VOSS ARTESIAN WATER FROM NORWAY 375ml 5 800ml 8
still or sparkling

REMEDY ORGANIC KOMBUCHA 8
Pure authentic, raw kombucha which is long aged and naturally fermented – original • apple crisp • ginger lemon • hibiscus kiss

BOTTLED CRAFT BEER & CIDER

BOTTLED BEER
PILSNER – BREWDOG THIS IS LAGER, SCOTLAND (330ml) 12
citrus & floral, light, dry, slightly bitter

GOLDEN ALE – BRIDGE ROAD, AUSTRALIA (330ml) 12
classic golden ale, late & dry hops, light malt

PALE ALE – EDGE BREWING FLOR DE LA VIDA, SPAIN (330ml) 12
medium malt & hops, crisp with citrus, floral & herbal aromas

GINGER BEER – ROYAL JAMAICAN, JAMAICA (330ml) 12
refreshing with strong ginger & sweet citrus notes

SINGLE MALT IPA – THE FULL IRISH, IRELAND (330ml) 12
fruits, flowers & strong hops aromas, biscuity malt body

ORGANIC CIDER – PAGAN, AUSTRALIA (330ml) 13
all natural traditional cider, made in Tasmania
apple • pear • cherry & apple

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. See the blackboards or ask our staff what's on draft today.

WINE

BOTTLES & BY THE GLASS
PROSECCO – NINO FRANCO RUSTICO, ITALY GLASS 13 BOTTLE 62
elegant, fresh, fruity, persistent dry finish

PINOT GRIS – AMISFIELD, NEW ZEALAND GLASS 14 BOTTLE 64
aromatic, lively, fruity with hints of spice

SAUVIGNON BLANC – FOWLES FARM TO TABLE, AUSTRALIA GLASS 14 BOTTLE 64
tropical & kiwi fruits. lively, clean, fresh

RIESLING – DONNHOF TROCKEN, GERMANY GLASS 15 BOTTLE 66
off-dry, slightly sweet, fresh and full of minerals

CHABLIS – LA MANUFACTURE, FRANCE GLASS 17 BOTTLE 82
pure & intense chardonnay, elegant, mineral, lengthy finish

PINOT NOIR – HIGHFIELD PAUA, NEW ZEALAND GLASS 14 BOTTLE 60
pleasant, light & fruity red with berries and spice notes

SHIRAZ – FOWLES FARM TO TABLE, AUSTRALIA GLASS 14 BOTTLE 64
cherry, plum, chocolate & vanilla notes, juicy, balanced, smooth

BORDEAUX – CHATEAU LA TOUR DE BY, FRANCE GLASS 16 BOTTLE 73
medium-bodied cabernet blend, soft, round with dark fruit notes

CHIANTI CLASSICO – ISOLE E OLENA, ITALY GLASS 17 BOTTLE 82
medium/full-bodied, firm tannins with cherry & strawberry notes

TOKAJI – GROF DEGENFELD, HUNGARY GLASS 15 BOTTLE 69
sweet dessert wine with honey, apricot & citrus notes

COCKTAILS & ARTISANAL SPIRITS

GIN & TONIC
Four Pillars Rare Dry 15.5
Sipsmith London Dry 16.5
St. George Terroir 17.5
East Imperial Tonic's – old world • Burma • yuzu • grapefruit

THE PROVIDORE NEGRONI 14.5
Tempus Fugit Gran Classico, Four Pillars Gin, Mancino Vermouth & Orange

CLASSIC MOJITO 14.5
Plantation Rum, The Providore's Aqua No.3 sugar syrup & fresh mint

WHISKEY
High West Double Rye 13
Rowans Creek Bourbon 14
The Balvenie Doublewood 12 Years 16

RUM
Plantation 3 Stars, White Rum 13
Plantation Jamaica 2001 Vintage Rum 14
Diplomatico Reserva Exclusiva 16

EAST IMPERIAL MIXERS 3.5
Thai ginger ale • Mombassa ginger beer • soda water

Please see our cake cabinet & bakery counter for today's range of freshly baked cakes, pastries and desserts.