

BREAKFAST

SERVED FROM 8.00AM – 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
The Providore's toasted muesli with fresh berries, organic yoghurt & roasted almond & cinnamon honey
- FRESH FRUIT SALAD (V)** 13.5
with organic yoghurt & The Providore's honey
- BARN LAID 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 Shulz bacon & bratwurst sausage, sourdough toast
- BREAKFAST BOARD (VOA)** 23.5
with poached eggs, marinated goat cheese, avocado, parma ham & sourdough toast
- SMASHED AVOCADO ON TOAST (V)** 18.5
with a poached egg, sheep's feta & roasted cherry tomatoes on wholemeal
- SPANISH BAKED EGGS (VOA)** 18.5
two barn laid eggs baked on grilled chorizo sausage in spicy tomato sauce with smoked paprika & shaved manchego cheese
- EGGS BENEDICT (VOA)** 19.5
with poached eggs, Shulz double smoked 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 Shulz bacon • bratwurst pork sausage • sautéed mushrooms 5.5
roasted tomato • avocado • sautéed spinach • cheddar cheese 3.5
extra slice of toast • extra egg 8
woodbridge 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

SANDWICHES

SERVED FROM 11.00AM – 5.00PM

- GRILLED HAM & CHEESE TOASTIE** 14.5
Shulz double smoked 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 Shulz bacon, lettuce & aioli on sourdough
- WOODBIDGE 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
- BEEF BRISKET SANDWICH** 21.5
with gravy, sauteed onions, pickles, dijon mustard & provolone cheese on ciabatta
- SMOKED DUCK SANDWICH** 16.5
with gruyere, rocket, peach & ginger relish on rye bread

SALADS

SERVED FROM 11.30AM – 10.00PM

- NICOISE SALAD (GF, VOA)** 21.5
with tuna confit, poached egg & pomegranate molasses vinaigrette
- 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, beetroot, candied walnuts, soy, ginger & coconut oil dressing
- WOODBIDGE SMOKED SALMON (GF)** 19.5
on potato roesti with crème fraîche, 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
- RISOTTO (GF)** 26.5
with duck confit, mushrooms, green peas, parmigiano reggiano & sage butter
- RICOTTA RAVIOLI (V)** 24.5
with tomato sugo, basil, baby spinach & parmigiano reggiano
- MEAT & SEAFOOD**
- ROASTED CHICKEN LEG** 26.5
with baharat spice, couscous, The Providore's 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, Brooklyn Brine Co. pickles, lettuce, tomato & sautéed onions, served with proper chips & chipotle mayo
- SIDES**
- rocket salad with caramelised walnuts & parmesan cheese 9.5
proper chips with chipotle mayo 11.5
mixed breads with olive oil & balsamic vinegar 8.5
grilled Shulz bacon 5.5
roasted sweet potato wedges with garlic aioli 12.5
- PLATTERS & LIGHT BITES**
- SERVED FROM 4.00PM – 10.00PM
- LAMB MEATBALLS** 16.5
with tzatziki & flat bread
- SALMON TARTARE** 15.5
with crème fraîche, white balsamic, pomegranate & crisp bread
- CROQUETTES** 14.5
stuffed with serrano ham, romesco sauce & shaved parmesan
- 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
buffalo mozzarella, parma ham, cherry tomatoes & bread

BEVERAGE MENU

MONDAY TO SATURDAY 8.00AM - 10.30PM
SUN & PUBLIC HOLIDAYS 9.00AM - 6.00PM

THE PROVIDORE

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

short black • long black • latte • flat white • cappuccino
macchiato • americano • piccolo latte • mocha • mochaccino

REGULAR 5 LARGE 6.5

SINGLE ORIGIN – POUR OVER STYLE

Roasted in-house in our small batch roaster so each batch is fresh, unique and individually treated to bring out the best in the beans. ask our barista's about today's single origin

9.5

EXTRAS

extra coffee shot • decaf • soy milk • almond milk
homemade vanilla bean or caramel syrup • babycino

0.8
1

AFFOGATO

double espresso served with vanilla bean gelato

8.9

BEVERAGES

ICED DRINKS

iced chocolate • iced latte • iced black coffee • iced mocha

7

EXTRAS

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

3.5

THE PROVIDORE HOT CHOCOLATE

traditional • vanilla bean • cinnamon • orange • peppermint • chili • white chocolate

6.5

THE PROVIDORE TEA – POT FOR 1

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

9.5

CHAI LATTE

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

6.5

ICED TEA

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

8.5

SLOW PRESSED JUICES

pineapple, blackberry & mint • orange • apple
add fresh ginger or chia seeds for an extra boost

8.5

FRESH FRUIT SMOOTHIES

sweet green metabolism starter • deep berry • banana, honey & muesli

9.5

MILKSHAKES WITH THE PROVIDORE GELATO

peanut butter & jelly • valrhona chocolate • salted caramel • vanilla bean

10.5

THE PROVIDORE PREMIUM SODA

served with sparkling mineral water, fresh mint & dried citrus – green pear & ginger • blood orange & cardamom • mango & pineapple • red grape & raspberry • lemon, lime & lemongrass

8.5

EXTRAS

additional serving of cordial (60ml)

3.5

THE PROVIDORE SPARKLING ORGANIC JUICE

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

7

THE MELBOURNE SODA COMPANY ORGANIC SODAS

Made in Melbourne from 100% organic ingredients, no nasties or preservatives – cola • lemonade • lemon lime & bitters • ginger

6.5

DAYLESFORD SPRINGS SPARKLING MINERAL WATER

330ml 5 750ml 8

BOTTLED CRAFT BEER & CIDER

PILSNER – BREWDOG KINGPIN LAGER, SCOTLAND (330ml) 12
citrus & floral, light, dry, slightly bitter

WHEAT BEER – ST BERNARDUS WITBIER, BELGIUM (330ml) 12
orange, coriander, honey, herbal-spicy, refreshing

IPA – BREWDOG PUNK IPA, SCOTLAND (330ml) 12
tropical fruit, pineapple, lychee, spicy bitter finish

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

CIDER – THE APPLE THIEF, AUSTRALIA (330ml) 12
all natural traditional cider, made in Batlow
granny smith apple • william pear

DRAUGHT BEER

COCKIES OCEAN ROAD PALE ALE, AUSTRALIA 250ml 8 PINT 14
lemon, orange, grapefruit, spicy flowers, smooth bitterness

GUEST TAP

See the blackboards or ask the staff whats on the guest tap today M/P

WINE

ON TAP

FOWLES WINE – FARM TO TABLE, AUSTRALIA

SAUVIGNON BLANC GLASS 12 500ml CARAFE 38.5
tropical & kiwi fruits, lively, clean, fresh

SHIRAZ GLASS 12 500ml CARAFE 38.5
cherry, plum, chocolate & vanilla notes, juicy, balanced, smooth

BOTTLES & BY THE GLASS

PROSECCO – NINO FRANCO RUSTICO, ITALY GLASS 14 BOTTLE 49
elegant, fresh, fruity, persistent dry finish

PINOT GRIGIO – LIS NERIS, ITALY GLASS 14 BOTTLE 48
aromatic, lively, fruity with hints of spice

RIESLING – MT DIFFICULTY ROARING MEG, NZ GLASS 15 BOTTLE 53
off-dry, slightly sweet, fresh and full of minerals

CHABLIS – LA MANUFACTURE, FRANCE GLASS 16 BOTTLE 60
pure & intense, elegant, mineral, lengthy finish

PINOT NOIR – O'LEARY WALKER, AUSTRALIA GLASS 14 BOTTLE 45
sweet spice, plum, dark cherry, long fine tannins, balanced

BORDEAUX – CHATEAU LA TOUR DE BY, FRANCE GLASS 15 BOTTLE 55
medium-bodied cabernet blend, soft, round with dark fruit notes

TOKAJI – GROF DEGENFELD, HUNGARY GLASS 16 BOTTLE 57
sweet dessert wine with honey, apricot & citrus notes

COCKTAILS & ARTISANAL SPIRITS

GIN & TONIC (45ml) 15
Sipsmith London Dry Gin (UK)
Monkey 47 Gin (Germany)
Christian Drouin Le Gin (France)
Death's Door Gin (US)
Fords London Dry Gin (UK)
East Imperial Tonics – old world • Burma • yuzu • grapefruit

CLASSIC MOJITO (60ml) 15
Plantation 3 Stars White Rum (Caribbean Islands)
Clairin Sajous White Rum Agricole (Haiti)
Plantation 5 Years Rum (Barbados)
Diplomatico Reserva Exclusiva Rum (Venezuela)

WHISKEY (45ml)
High West Double Rye (US) 15
Rowan s Creek Bourbon (US) 15
Amrut Single Malt (India) 15
Redbreast 12 years (Ireland) 16
Glendronach 12 Years Scotch (Scotland) 17
Kavalan Port Cask Finish (Taiwan) 18
Nikka from the Barrel (Japan) 18

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

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

THE PROVIDORE
HIGH TEA



HIGH TEA SET MENU

AVAILABLE FROM
3-6 PM MON TO FRI & 12-6PM WEEKENDS AND PH

ENJOY WITH A POT OF THE PROVIDORE HIGH TEA BLEND!
SPECIALLY CREATED FOR OUR HIGH TEA MENU

RIBBON SANDWICHES

POACHED CHICKEN & AVOCADO
SPICED FREE RANGE EGGS & MAYO

BRUSCHETTA & CROSTINI

LOBSTER, CRÈME FRAICHE, ICEBERG LETTUCE
BUFFALO MOZZARELLA, TOMATO & BASIL

BLINIS

WOODBIDGE SMOKED SALMON, CREAMY MASCARPONE & DILL
BEETROOT RELISH & SHAVED PARMESAN

TRADITIONAL SCONES & BAKED

BUTTERMILK MINI SCONES
DAILY MINI MUFFINS
SERVED WITH THE PROVIDORE JAM OR MARMALADE
& CRÈME FRAICHE

CAKES

A CHOICE OF 2 CAKES
FROM OUR CAKE SELECTION

SERVED AS A SET FOR TWO*

WITH A POT OF THE PROVIDORE TEA — 27.5 ++ per person
WITH A GLASS OF PROSECCO — 37.5 ++ per person

*The minimum serve is for two people to share, tea can be substituted for a single serve of a non-alcoholic beverage from the café menu, additional beverages are charged at menu prices.