

THE PROVIDORE MENU

THE PROVIDORE

MONDAY TO SATURDAY & PUBLIC HOLIDAYS 10.30AM - 8.30PM • SUNDAY 11AM - 7.30PM

ALL DAY BREAKFAST

- 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
- 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
- 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

SANDWICHES

- 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
- 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

- (V) vegetarian
(VOA) vegetarian option available
(GF) gluten-free (breads on the menu can be substituted with gluten free bread on request)

SALADS

- 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
- BURRATA (V)** 19.5
with heirloom tomato salad, organic farro & balsamic dressing

MAIN MENU

- 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
- 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

SIDES

- grilled bacon • sautéed mushroom • 5.5
grilled pork sausage • roasted tomato •
avocado • sautéed spinach
extra egg • extra slice of sourdough toast 3.5
smoked salmon 8
mixed breads with olive oil & balsamic vinegar 8.5
rocket salad with caramelised walnuts & parmesan 9.5
proper chips with chipotle mayonnaise 11.5

HIGH TEA

SERVED EVERYDAY FROM 12PM TO 6PM

Exclusive to our Tangs Café, our high tea menu showcases the best of our Café & bakery in a traditional high tea set to share.

Ribbon sandwiches & savoury tartlets, traditional scones & bakes with The Providore's Jam & cream and a selection of pastries and miniature cakes from our patisserie range served with a pot of our signature tea or a glass of champagne.

Ask our team what's on the high tea menu today.

SERVED AS A SET *

- with a pot of The Providore's tea (per person) 27.5
with a glass of Champagne Dumangin (per person) 37.5

*Tea can be substituted for a single serve of a non-alcoholic beverage from the café menu, additional beverages are charged at menu prices.

BEVERAGE MENU

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THE PROVIDORE COFFEE

Roasted and blended exclusively by boutique coffee roaster Brother Basil & Co. in Melbourne.

MACHINE BREWED REGULAR 5 LARGE 6.5

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

EXTRAS

extra coffee shot • decaf • soy milk 0.8
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

Choose from a selection of 15 exquisite blends –
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

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

ICED TEA

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

FRESH FRUIT SMOOTHIES

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

still or sparkling

375ml 5
800ml 8

REMEDY ORGANIC KOMBUCHA 8

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

CRAFT BEER & CIDER

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

WINE

CHAMPAGNE DUMANGIN PERE & FILS BRUT – CHAMPAGNE, FRANCE GLASS 16 BOTTLE 89

citrus, peach & green apple notes,
crisp, fruity, fresh, clean finish

SAUVIGNON BLANC – FOWLES FARM TO TABLE, AUSTRALIA GLASS 14 BOTTLE 64

tropical & kiwi fruits. lively, clean, fresh

RIESLING – DONNHOF TROCKEN, GERMANY BOTTLE 66

off-dry, slightly sweet,
fresh and full of minerals

CHABLIS – LA MANUFACTURE, FRANCE BOTTLE 82

pure & intense chardonnay, elegant,
mineral, lengthy finish

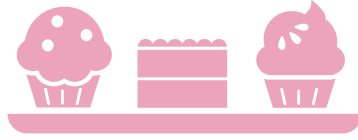
PINOT NOIR – HIGHFIELD PAUA, NEW ZEALAND GLASS 14 BOTTLE 60

pleasant, light & fruity red with
berries and spice notes

BORDEAUX – CHATEAU LA TOUR DE BY MEDOC, FRANCE BOTTLE 73

medium-bodied cabernet blend, soft,
round with dark fruit notes

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



HIGH TEA SET MENU

SERVED EVERYDAY FROM 12PM TO 6PM

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.