



L'Orange

PATISSERIE

Monday to Saturday
Patisserie 8am to 4pm
Kitchen 8am to 3pm

On Public Holidays a 15% surcharge applies.
At L'Orange we do not split bills.
Prices are GST inclusive.
Visa and Mastercard transactions incur a 1.1% surcharge.

Coffee

Espresso **3.50**

Doppio Espresso **4.00**

Lungo **3.90/4.80**

Macchiato **3.50**

Piccolo **3.50**

Cappuccino **3.90/4.80**

Flat White **3.90/4.80**

Chai Latte **3.90/4.80**

Latte **3.90/4.80**

Mocha **4.90/5.90**

Our Belgian Chocolate Blend

Belgian Hot Chocolate **4.90/5.90**

Dutch Speculaas Hot Chocolate **4.90/5.90**

Keep Cup 8oz **3.40** 12oz **4.30**

Decaf **0.50**, Extra Shot **0.50**, Bonsoy/Almond Milk **1**
Lactose Free **1**, Vanilla/Hazelnut/Caramel Syrup **1**

Tea

Our preferred tea is from Harney & Sons accompanied by a freshly house made sweet **6.50**

Earl Grey Supreme

Citron Green

Special English

Chamomile

Hot Cinnamon

Peppermint

Paris

Raspberry

Cold Drinks

Freshly Squeezed Orange Juice **8.00**

Capi Premium Drinks 250ml **5.50**

Lemonade, Blood Orange, Ginger Beer, Pink Grapefruit,
Agnostura Lemon Lime and Bitters

Brunch Menu

Free Range Eggs **12.00**

Poached, Scrambled or Fried.

Served With Light Sourdough Toast & Pepe Saya Butter.

French Omelette **18.90**

Free Range Eggs & Fresh Cream.

Zucchini, Basil, Gruyère Cheese, Chives & Roasted Heirloom Tomatoes.

or

Lucas Ham & French Brie.

*Add Toulouse Sausage, Lime Avocado, Mushrooms

Waffle **18.90**

Sweet Corn, Grated Zucchini, Gruyère Cheese, Wholemeal Spelt Flour, Turmeric, Roasted Bell Pepper & Basil Salsa.

*Add Lime Avocado, Bacon, Poached Egg.

Salmon Mille Feuille **21.90**

Layers of Buttery Puff Pastry, Creamy Scrambled Egg, Tasmanian Smoked Salmon, Pistachio Dukkah. Served with Preserved Lemon & Tomato Compote.

*Add Lime Avocado, Potato Rosti.

French Crepes **18.90**

Savoury; Braised Grilled Leek, Oyster & Button Mushrooms, French Mustard Toulouse Sausage & Fresh Thyme

or

Sweet; L'Orange Fresh Orange Syrup, Seasonal Fruit, Speculaas Crema & Chocolate Wafers.

Amsterdam Avocado **21.00**

Fresh Avocado, House Made Salmon Gravlax, Marinated Zucchini, Basil Lemon Ricotta, Roasted Heirloom Tomatoes. Served with Crisp Sesame Flat Bread.

French Toast **19.90**

L'Orange Style, Spiced Dutch Cinnamon, Smooth Ricotta & Champagne Strawberries.

Croque Monsieur/ Madame 17.90

Lucas Ham, Creamy Velouté, French Mustard , Gruyère Cheese, Fresh Chives. Served with Micro Herb Salad & Sweet Potato Crisps.

*Add Madame Fried Egg **2**

L'Orange Toastie 9.90

Light Sour Dough, Lucas Ham, Gruyère Cheese, Roma Tomato, Cracked Pepper. Cooked to Perfection in French Butter.

Fruit Toast 8.90

European Style or Deeks Gluten Free. Served with Pepe Saya Butter.

*Add Jam **1**

European Style Lightly Sweetened Yoghurt 9.90

Fresh Fruit. Served with Grain Free 'Muesli Bar' Granola.

SIDES *Add Ons Suggested by Chef Wim.

Bacon, Salmon Gravlox, Tasmanian Smoked Salmon **6**

Fresh Potato Rosti, Free Range Egg, Baby Spinach, Button Mushrooms, Heirloom Tomato **4.50**

Lime Avocado, Toulouse Grilled Sausage **5.50**

Fresh Baked Daily

Croissants 4.50

Add Jam or Pepe Saya Butter **1**

Lucas Ham & Cheese Croissant 8.90

Add Tomato **1** or Avocado **1**

Chocolate Croissant 5.50

Almond Croissant 5.90

Escargot, Custard & Raisin 5.50

Baguettes 12.90

Vegetarian; Marinated Zucchini, Pickled Eggplant, Provolone Cheese, Sun Dried Tomatoes.

Prosciutto Cotto; Lucas Ham, Provolone Cheese, Fresh Rocket & Caper Berry Salad.

Lemon & Thyme Chicken; Avocado, Oven Roasted Zucchini & Provolone Cheese.