

# THE PROVIDORE MENU

FOOD  
WE  
ADORE

01

## BREAKFAST

SERVED UNTIL 11.30AM WEEKDAYS, 3PM ON WEEKENDS & PUBLIC HOLIDAYS

<b>SOURDOUGH TOAST</b> with butter and your choice of The Providore's jams & marmalade, ethical honey or peanut butter	8.5
<b>ORGANIC MUESLI (V)</b> The Providore's toasted muesli with fresh berries, organic yoghurt, roasted almonds & cinnamon honey	13.5
<b>FRESH FRUIT SALAD (V)</b> with organic yoghurt & ethical honey	13.5
<b>BARN LAID EGGS &amp; SOURDOUGH TOAST (V)</b> your choice of eggs; either poached, scrambled or fried	12.5
<b>ENGLISH BREAKFAST (VOA)</b> your choice of eggs; either poached, scrambled or fried, with sautéed mushrooms, roasted tomato, grilled Shulz bacon & bratwurst sausage, sourdough toast	22.5
<b>BREAKFAST BOARD (VOA)</b> with poached eggs, marinated goat cheese, avocado, parma ham & sourdough toast	23.5
<b>SMASHED AVOCADO ON TOAST (V)</b> with a poached egg, sheep's feta & roasted cherry tomatoes on wholemeal	19.5
<b>SPANISH BAKED EGGS (VOA)</b> two barn laid eggs baked on grilled chorizo sausage in spicy tomato sauce with smoked paprika & shaved manchego cheese	18.5
<b>EGGS BENEDICT (VOA)</b> with poached eggs, Shulz double smoked ham, wilted spinach & hollandaise sauce on toasted brioche	19.5
<b>RICOTTA PANCAKES (V)</b> with caramelised banana, candied walnuts & The Providore's Aqua No.3 sugar syrup	18.5
<b>BREAKFAST SIDES</b> grilled Shulz bacon • bratwurst pork sausage • sautéed mushrooms roasted tomato • avocado • sautéed spinach • cheddar cheese extra slice of toast • extra egg Woodbridge smoked salmon	5.5 3.5 8

## SANDWICHES

SERVED FROM 11.30AM

<b>GRILLED HAM &amp; CHEESE TOASTIE</b> Shulz double smoked ham with a fried egg, emmental cheese, grilled zucchini and The Providore's tomato & red pepper relish on sourdough	17.5
<b>CLUB SANDWICH</b> grilled chicken breast, fried egg, avocado, grilled Shulz bacon, lettuce & aioli on sourdough	18.5
<b>WOODBIDGE SMOKED SALMON BAGEL</b> with cream cheese, dill & shallot salsa, watercress	17.5
<b>GRILLED VEGE SANDWICH (V)</b> with grilled eggplant, zucchini, peppers, provolone cheese & olive tapenade on wholemeal bread	16.5
<b>STEAK SANDWICH</b> grass-fed ribeye with smoked cheddar, caramelised onion, truffle aioli & rocket in country bread	24.5

## BREADS & PASTRIES

Fresh from The Providore bakery in Downtown Gallery. Our artisanal breads and pastries are made each morning by our team of skilled bakers, using traditional methods and high-quality, all-natural ingredients.

### CHOICE OF BREADS

sourdough • wholemeal • baguette • bagel • gluten-free bread from The Whole Kitchen

### PASTRIES | SCONES

plain scone • fruit scone • muffins • butter croissant • pain au chocolat • almond croissant • Danish pastries

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

MENU PRICES ARE SUBJECT TO GST, AND 10% SERVICE CHARGE WHEN CONSUMED ON PREMISE

## SALADS & STARTERS

SERVED FROM 11.30AM

<b>GRILLED HALOUMI (V)</b> with rocket, roasted pearl onions, toasted spiced pine nuts, hummus and grilled pita bread	17
<b>NICOISE SALAD (GF, VOA)</b> with tuna confit, poached egg & pomegranate molasses vinaigrette	21.5
<b>ORGANIC QUINOA (GF, VOA)</b> with grilled chicken breast, peppers, sheep's feta, kalamata olives & balsamic dressing	18.5
<b>SPICED PUMPKIN SALAD (V)</b> with ancient grains, broccolini, kale, toasted almonds, minted yogurt & pomegranate molasses vinaigrette	19.5
<b>WOODBIDGE SMOKED SALMON (GF)</b> on potato roesti with crème fraîche, capers, fennel & watercress salad	19.5
<b>GRILLED SHARK BAY PRAWNS (GF, SS)</b> glass noodle & herb salad with avocado, lime, chili, ginger & lemongrass dressing	22.5

## MAIN MENU

SERVED FROM 11.30AM

<b>SOUP OF THE DAY</b> served with grilled baguette	12.5
<b>PASTA &amp; RICE</b>	
<b>PAPPARDELLE PASTA</b> with slow braised beef cheek ragout, sautéed mushrooms, kale & shaved parmesan	28
<b>LOBSTER MAC &amp; CHEESE</b> with shaved fennel & fresh dill baked in a cast iron pan	27.5
<b>CRAB LINGUINI PASTA (SS)</b> with sundried tomato, bird's eye chili, fresh basil & Alto extra virgin olive oil	29
<b>RISOTTO (GF)</b> with duck confit, mushrooms, green peas, parmigiano reggiano	28.5
<b>BAKED ROTOLO (V)</b> fresh pasta filled with kale, grilled eggplant, mushrooms & ricotta with arrabbiata sauce	26.5
<b>MEAT &amp; SEAFOOD</b>	
<b>ROASTED CHICKEN LEG</b> with baharat spice, couscous, The Providore's aubergine chutney & minted yoghurt	28.5
<b>PAN SEARED BARRAMUNDI (GF, SS)</b> Mexican rice with guacamole, pico de gallo, sour cream, lime & homemade corn tortillas	31.5
<b>GRASS-FED BEEF BURGER</b> with provolone cheese, Frankie's fine brine pickles, lettuce, tomato & sautéed onions, served with proper chips & chipotle mayo	29.5
<b>SLOW BRAISED LAMB SHANK</b> root vegetable, tomato & cannellini bean stew, gremolata and grilled baguette	32.5
<b>SIDES</b>	
rocket salad with caramelised walnuts & parmesan cheese	9.5
proper chips with chipotle mayo	11.5
mixed breads with Alto olive oil & Giusti balsamic vinegar	8.5
grilled Shulz bacon	5.5
roasted sweet potato wedges with garlic aioli	12.5

## CAKES & DESSERTS

Please see our cake cabinet or ask your server for today's range of freshly baked breads, cakes, pastries and desserts.

<b>WARM FLOURLESS CHOCOLATE CAKE</b> with vanilla ice cream	12.5
<b>AFFOGATO</b> double espresso served with vanilla bean ice cream & Bahen & Co. cocoa nibs	9.5
<b>ICE CREAM</b> 3 scoops; Bahen & Co. chocolate • gula melaka • vanilla bean	10.5
<b>PAT &amp; STICK'S WORLD FAMOUS ICE CREAM SANDWICHES</b>	7

# THE PROVIDORE MENU

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## DINNER MENU

LAST ORDER AT 9.45PM

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### PLATTERS

<b>CHEESE PLATTER (V)</b> our fromager's selection of artisanal cheese from our deli with accompaniments, fresh bread & crackers	27.5
<b>CHARCUTERIE PLATTER</b> a selection of charcuterie from our deli with accompaniments & fresh bread	28.5
<b>ITALIAN PLATTER</b> buffalo mozzarella, parma ham, cherry tomatoes & bread	28
<b>DIP PLATTER</b> a selection of Mediterranean dips served with toasted pita, olives and crudites	18
<b>DUCK RILLETTE</b> with cornichons, cocktail onions & toasted baguette	19

Approach our staff or deli counters to find out today's specials, or to select your own customised platter

### CAKES & DESSERTS

Our exquisite cake range is made in-house by our talented team and consists of classic favourites such as strawberry shortcake and Mont blanc, as well as seasonal delights created to inspire and delight taste buds. Please see our cake cabinet or ask your server for today's range of freshly baked breads, cakes, pastries and desserts.

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DISCOVER THE WAY GOOD FOOD SHOULD BE, WITH INGREDIENTS AND PRODUCE SELECTED FROM OUR DELIS AND GROCERY STORES, TOGETHER WITH FRESH SEASONAL PRODUCE FROM LOCAL GROWERS. ALL MADE FRESH-TO-ORDER BY OUR TEAM OF DEDICATED, GOOD-FOOD LOVING CHEFS.

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# BEVERAGE MENU

DRINKS  
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## THE PROVIDORE COFFEE

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

### 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 • oat milk 1  
homemade vanilla bean or caramel syrup • babycino

### SINGLE ORIGIN – POUR OVER STYLE 9.5

roasted in-house in our small batch roaster so each batch is fresh;  
ask our baristas about today's single origin

### ICED COFFEE 8.5

iced latte • iced black coffee • iced mocha

### ADD A SCOOP OF ICE CREAM 3.5

Bahen & Co. chocolate • gula melaka • vanilla bean

## THE PROVIDORE TEA

Custom blended in Singapore from selected tea leaves and ingredients from  
the world's best tea plantations and tea markets.

### POT FOR 1 9.5

**Black** - English breakfast • high tea • darjeeling makaibari • ceylon •  
assam margherita • caramel • classic earl grey • cucumber earl grey •  
French earl grey • musk earl grey • pistachio earl grey • rose earl grey

**Herbal** - peppermint • chamomile

**White/Green** - yunnan white • jasmine earl grey • lychee green tea •  
mango sticky rice

**Other** - forest berry • oolong milk • ginseng oolong

### ICED TEA 9.5

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

## THE PROVIDORE DRINKING CHOCOLATE & CHAI

Made using cocoa beans sourced from the best cocoa growing regions, ground  
and mixed with organic panela sugar, spices and essential oils.

### HOT CHOCOLATE 7.5

traditional • vanilla bean • cinnamon • orange • peppermint •  
chili • 100% Cocoa (sugar free)

### HOT WHITE CHOCOLATE 8.5

served with Grounded Pleasures marshmallows

### ICED CHOCOLATE 8.5

have your favourite drinking chocolate served iced

### CHAI LATTE 7.5

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

## OTHER BEVERAGES

### 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 • mango & orange

### PREMIUM MILKSHAKES 10.5

Bahen & Co. double chocolate • gula melaka & pandan • vanilla bean

### SPARKLING ORGANIC JUICE 7.5

a flavour bomb of organic fruit juice and sparkling New Zealand water -  
blood orange • black currant • red grapefruit

### REMEDY DRINKS 8

sparkling live-cultured, organic drinks that taste delicious -

**Kombucha** - original • ginger lemon • hibiscus kiss •  
raspberry lemonade • ginger berry

**Switchel** - blood orange • finger lime • tropical

### KARMA COLA 7.5

good looking, great tasting, doing good drinks from NZ -  
original cola • gingerella ginger ale • lemmy lemonade

### SURGIVA ITALIAN NATURAL SPRING WATER 250ML 5 750ML 8

still or sparkling

## 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.

**LAGER • PALE ALE • IPA • CIDER** 330ML 9 PINT 14

## WINE

### BOTTLES & BY THE GLASS

**PROSECCO – ADAMI GIARDINO, ITALY** GLASS 15 BOTTLE 55

a dry sparkling wine with plenty of fresh, delicate  
& fruity notes and an elegant dry finish

**PINOT GRIGIO – CANTINA LAVIS, ITALY** GLASS 15 BOTTLE 53

refreshing & balanced with pleasing citrus zest  
& stone fruit notes

**SAUVIGNON BLANC – ZEPHYR, NEW ZEALAND** GLASS 16 BOTTLE 58

citrusy notes with hints of gooseberry & lemon grass  
and a vibrant mineral finish

**CHABLIS – MAURICE TREMBLAY, FRANCE** GLASS 17 BOTTLE 65

chardonnay with plenty of white flowers,  
ripe lemony notes and a mineral lengthy finish

**CHIANTI CLASSICO – RICASOLI BROLIO, ITALY** GLASS 16 BOTTLE 59

medium to full-bodied, red fruits & strawberry aromas  
with a long persistent finish

**RIOJA RED – MARQUES DE VARGAS, SPAIN** GLASS 16 BOTTLE 59

full-bodied, perfectly ripe red fruits with soft tannins  
and a long finish

**BORDEAUX – CHATEAU CORBIN ST EMILION, FRANCE** GLASS 17 BOTTLE 62

full-bodied, rich & plummy with sumptuous ripe tannins

**PINOT NOIR – MT GLOVER, NEW ZEALAND** GLASS 17 BOTTLE 65

light to medium-bodied, elegant with vibrant red fruits  
and spices on the finish

**MOSCATO – SCAGLIOLA PRIMO BACIO, ITALY** GLASS 13 BOTTLE 42

sweet, aromatic and clean with lemon & apricot aromas

## COCKTAILS & ARTISANAL SPIRITS

**THE PROVIDORE'S SANGRIA** GLASS 16 BOTTLE 65

with Spanish red wine, Plantation pineapple rum,  
Mancino red vermouth, fresh pineapple, orange & strawberry

**CLASSIC MOJITO** 16

Plantation 3 stars rum, muddled lime, aqua 03 sugar & mint syrup

### GIN & TONIC (45ml)

**BOBBY'S GIN, NETHERLANDS** 18.5

with East Imperial grapefruit tonic, orange zest & juniper

**CHRISTIAN DROUIN LE GIN, FRANCE** 18.5

with East Imperial old world tonic & sliced fresh apples

**KYRO NAPUE, FINLAND** 18.5

with East Imperial Burma tonic, rosemary & cranberries

# HERE AT THE PROVIDORE, WE DON'T JUST LOVE FOOD, WE ADORE FOOD.

WE SOURCE ETHICAL INGREDIENTS FOR OUR MENUS AND WHERE POSSIBLE, WE SUPPORT LOCAL GROWERS & PRODUCERS,  
SUSTAINABLE FARMING AND WE LIMIT OUR USE OF SINGLE USE PLASTICS.

WE ARE PROUD TO FEATURE OUR GROCERY PRODUCTS ON OUR MENUS AND MANY OF THE INGREDIENTS USED ARE  
AVAILABLE FOR SALE IN OUR STORES.

OUR EGGS ARE CAGE FREE AND FRESH FROM FREEDOM RANGE EGGS, WE USE OLSOON'S SEA SALT, TERRE EXOTIQUE SPICES  
AND ALTO OLIVE OIL IN ALL OF OUR COOKING AS WELL AS GRAGNANO PASTA, AUSTRALIAN GROWN FRUIT & BERRIES FROM  
MY BERRIES, ETHICAL HONEY AND BARAMBAH ORGANIC YOGHURT.

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