

THE PROVIDORE MENU

FOOD
WE
ADORE

01

BREAKFAST

SERVED UNTIL 3PM

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

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

BREADS & PASTRIES

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	

SALADS & STARTERS

SERVED FROM 11.30AM

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

MAIN MENU

SERVED FROM 11.30AM

LOBSTER MAC & CHEESE with shaved fennel & fresh dill baked in a cast iron pan	27.5
CRAB LINGUINI PASTA (SS) with sundried tomato, bird's eye chili, fresh basil & Alto extra virgin olive oil	29
PAPPARDELLE PASTA with slow braised beef cheek ragout, sautéed mushrooms, kale & shaved parmesan	28
RISOTTO (GF) with duck confit, mushrooms, green peas, parmigiano reggiano	28.5
BAKED ROTOLO (V) fresh pasta filled with kale, grilled eggplant, mushrooms & ricotta with arrabiata sauce	26.5

SIDES

rocket salad with caramelised walnuts & parmesan cheese	9.5
proper chips with chipotle mayonnaise	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

(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.

BEVERAGE MENU

DRINKS
WE
ADORE

02

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 • soymilk • 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 barista's 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

CAKES & DESSERTS

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

WARM FLOURLESS CHOCOLATE CAKE **12.5**
with vanilla ice cream

AFFOGATO **9.5**
double espresso served with vanilla bean ice cream &
Bahen & Co cocoa nibs

ICE CREAM **10.5**
3 scoops; Bahen & Co chocolate • gula melaka •
vanilla bean

**PAT & STICK'S WORLD FAMOUS ICE CREAM
SANDWICHES** **7**

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

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
still or sparkling **250ML 5 750ML 8**

CRAFT 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.

Ask our staff whats in the beer fridge today.

WINE

PROSECCO – GLASS **15** BOTTLE **55**
ADAMI GIARDINO, ITALY
dry sparkling wine with plenty of fresh, delicate
& fruity notes and an elegant dry finish

SAUVIGNON BLANC - GLASS **16** BOTTLE **58**
ZEPHYR, NEW ZEALAND
citrusy notes with hints of gooseberry
& lemon grass and a vibrant mineral finish

BORDEAUX - GLASS **17** BOTTLE **62**
CHATEAU CORBIN ST EMILION,
FRANCE
full-bodied, rich & plummy with
sumptuous ripe tannins

MOSCATO - GLASS **13** BOTTLE **42**
SCAGLIOLA PRIMO BACIO, ITALY
sweet, aromatic, clean with lemon
& apricot aromas

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 OLSSON'S SEA SALT, TERRE EXOTIQUE SPICES AND ALTO OLIVE OIL IN ALL OF OUR COOKING AS WELL GRAGNANO PASTA, AUSTRALIAN GROWN FRUIT & BERRIES FROM MY BERRIES, ETHICAL HONEY AND BARAMBAH ORGANIC YOGHURT.

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