



LUNCH MENU

STARTERS

Homemade Soup served with Fusette bread \$10

Bread and Dips served with homemade balsamic-olive oil, pesto and beetroot hummus \$8 -V- CN-

MAINS

Croque Monsieur and Fries- ham and cheese sandwich topped with bechamel sauce \$12

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Battered Market Fish- beer battered Fish served with beer battered fries, tartare sauce and garden salad \$ 19

Caesar salad \$12 add chicken \$4

Crispy Fried Chicken served on a savory waffle with caramelized onion and maple syrup \$12

Eggs Benedict -Poached eggs on toasted English muffin topped with your choice of smoked salmon, ham or bacon with hollandaise sauce \$15



BURGERS

VIVANT ! Beef Burger-Homemade beef patty in a soft milk bun with sliced tomatoes, iceberg, caramelised onion relish, cornichorns, swiss cheese, topped with Ranch dressing and served with shoe string fries \$20

VIVANT ! Veggie Burger-Grilled Haloumi in a soft milk bun with sliced tomatoes, iceberg, caramelised onion relish, cornichorns, swiss cheese, topped with Ranch dressing and served with shoe string fries \$18

ALL SIDES \$8

Roquette, pear and Parmesan salad with homemade citrus dressing

Grilled Brocollini with toasted almonds, goat cheese, and balsamic reduction

Wedges served with sweet chili sauce and sour cream

Shoe string fries served with tomato sauce and aioli

Fried eggs (2 eggs)

DESSERTS

Homemade warm double chocolate Brownie served with Vanilla Ice cream \$10

Selection of 3 scoops of Ice cream served with berry coulis or chocolate sauce \$10

****Please note, meals are prepared in a kitchen that handles gluten, egg, meat, dairy and nuts. Let us know if you have any serious food allergies**