

Light Options

EGGS

Only available until 12pm

EGGS ON TOAST | 12.5

Poached or fried eggs with sourdough or soy linseed & quinoa toast

THREE EGG OMELETTE | 17.5

Your choice of ham or spinach with gruyere & cheddar cheese

PASTRIES

DAILY FRESH BELGIAN PASTRIES (V) | 6.5

Served with Guylian chocolate dip. See our display for today's selection

BAKERY & FRUIT

HAM & CHEESE CROISSANT | 9.5

SEASONAL FRUIT BOWL (V) | 9.5

GUYLIAN GRANOLA (V) | 14.5

Served with yoghurt & berry compote

TOAST

Choose from sourdough, soy linseed & quinoa or GF bread \$2 extra

TOAST (V) | 6.5

Served with butter & a choice of jam, peanut butter or vegemite

SMASHED AVOCADO TOAST (V) | 17.5

With vine tomatoes & Persian feta | Add smoked salmon 4.5

Lunch & Dinner

Only available after 12pm

BELGIAN SANDWICHES

Choose from panini, sourdough, soy linseed & quinoa, or GF bread \$2 extra

TOMATO & BOCCONCINI (V) | 15.5

Rocket, avocado, bocconcini cheese, roasted capsicum, sun dried tomato spread & basil pesto

CHICKEN & BRIE | 16

Poached chicken breast, rocket mixed with red cabbage, tomato, brie cheese, fruit chutney & mayonnaise

BEEF PASTRAMI & RED CABBAGE | 16.5

Beef pastrami, red cabbage, Julienne carrot, cheddar cheese, seeded mustard, gherkins, mayonnaise & coriander

SMOKED SALMON | 16.5

Tasmanian smoked salmon, rocket, fennel, red radish & tartare sauce

ADD-ONS

Egg - Tomato - Cheese | 3.5

Avocado - Ham - Chicken | 4

Tasmanian Smoked Salmon - Pastrami | 4.5

SALADS

BEETROOT & GOATS CHEESE (V) | 18.5

Heirloom beetroot, rocket, red cabbage, goats cheese, roasted walnuts & alfalfa with honey & poppy seed dressing

CLASSIC CHICKEN CAESAR | 19

Poached chicken breast, cos lettuce, egg, anchovy, croutons, shaved parmesan & Caesar dressing

SMOKED SALMON | 20.5

Tasmanian smoked salmon, rocket, fennel, red radish, snow pea sprouts, toasted sesame seeds & whole mustard dressing

QUICHES & PIES | 15.5

Served with a seasonal salad

Please consult our staff for today's selection

CHEESE PLATTER | 25.5

Chef's favourite cheese selection

Please consult our staff for today's selection

Dessert

Belgian Waffle

CLASSIC WAFFLE | 17.5

Served with vanilla ice cream & milk or dark chocolate dip

BERRY WAFFLE STACKER | 18.5

Served with vanilla ice cream, sliced strawberries & blueberries & milk or dark chocolate dip

WAFFLE DELUXE | 19.5

Served with seasonal fresh fruit, vanilla ice cream & milk or dark chocolate dip

Belgian Specials

MANGO VANILLA EGG | 18

Made with a cocoa sable base, vanilla mousse, mango liquid centre with a crunchy chocolate shell, resting on a chocolate nest.

CHOCOLATE ORANGE FONDANT | 17

A twist on the classic fondant with a candied orange liquid centre, served warm with a scoop of vanilla or berry ice cream

RASPBERRY CHOCOLATE FONDANT | 17

Liquid centre chocolate fondant & freeze-dried raspberries served warm with a scoop of vanilla or berry ice cream

Ice Cream

ICE CREAM

See our display for today's selection

Single Scoop | 5.5

Double Scoop | 9.5

Indulge. Taste. Discover.
www.guyliancafe.com.au

10% Sunday Surcharge and 15% Public Holiday Surcharge

Due to the nature of our business all of our products either contain nuts as ingredients or traces of nuts



Signature Desserts



<p>MOUNT BLANC 14 biscuit, base, mousse, candied chestnut</p> <p>100% STRAWBERRY 12 biscuit, raspberry compote, bavaroise mousse</p> <p>CHOCOLATE MUD CAKE 12 rich & moist dark choc cake w/ choc ganache</p> <p>IMPERIAL SLICE 16.5 choc genoise bicuit, dark choc ganache & glaze</p> <p>OPERA 16.5 coffee coated biscuit, choc ganache & glaze</p> <p>PRALINE GOURMANDISE 16.5 brownie biscuit, hazelnut choc glaze & mousseline</p> <p>BLACK FOREST LOG 16.5 biscuit base, almond mousse, cherry compote</p> <p>CARAMEL POPCORN LOG 16.5 biscuit base, caramel mousse & glaze, popcorn</p> <p>TRIPLE CHOCOLATE DOME 16.5 biscuit, dark, milk & white choc mousse & glaze</p> <p>DONUT DELICE 12 biscuit base, caramel mousse & glaze, popcorn</p> <p>ORANGE & CHOC DOME 16.5 biscuit, dark, milk & white choc mousse & glaze</p> <p>NAPOLEON 8.5 dark choc ganache, butter cream & speculoos</p>	<p>TARTS 13</p> <p>CHERRY RIPE TART</p> <p>DATE & PECAN TART</p> <p>LEMON MERINGUE TART</p> <p>SALTED CARAMEL TART</p> <p>HAZELNUT PRALINE TART</p> <p>PASSIONFRUIT SABLE LOG</p> <p>STRAWBERRY TART</p> <p>ECLAIRS 12</p> <p>CHOCOLATE, COFFEE, PRALINE</p> <p>VEGAN*</p> <p>CHOCOLATE CRUNCHY* 16.5 biscuit, dark choc mousse & choc glaze</p> <p>PASSIONATA* 16.5 Pistachio biscuit, tropical jelly & lychee mousse</p> <p>RED CURRANT BROWNIE* 8.5 rich choc chip brownie w/ red currant & raspberry</p> <p>TONKA PEACH* 16.5 dates biscuit, peach compote, tonka mousse</p> <p>RED VELVET* 16.5 red velvet biscuit, vanilla, chantilly, strawberry glaze</p>
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Hot Chocolate

GUYLIAN HOT CHOCOLATE | 9
Milk, Dark, Hazelnut Praliné, Coconut, Peppermint, Banana & Caramel, Flavour of the Month

Coffee & Tea

COFFEE | R 5 / L 6
Espresso, Macchiato, Piccolo Latte, Latte, Cappuccino, Flat White, Long Black, Chai Latte

GUYLIAN MOCHA | 6.5
GUYLIAN ICED LONG BLACK | 6.5
GUYLIAN ICED LATTE | 6.5
GUYLIAN AFFOGATO | 8.5

Double ristretto coffee with vanilla ice cream & chocolate flakes

TEA | 5
English Breakfast, Earl Grey, Peppermint, Chai, Green, Chamomile, Lemongrass & Ginger

ADD-ONS
Almond, Oat, Soy, Lactose Free Milk | 0.5
Decaf, Extra Shot, Syrups | 0.5

Cold Drinks

SOFT DRINKS & JUICES | 5
SPARKLING OR STILL MINERAL WATER
250ML 4 | 500ML 7.5

SHAKES | 12.5
Belgian Chocolate Shake, Vanilla Shake, Strawberry Shake

ICED SPECIALS
Served with vanilla ice cream & whipped cream
GUYLIAN ICED CHOCOLATE | 11
GUYLIAN ICED COFFEE | 11
GUYLIAN ICED MOCHA | 11

Wine & Beer

SPARKLING WINE & COCKTAILS
GUYLIAN HOUSE SPARKLING CUVÉE | G9 / B40
ORANGE MIMOSA | G12
PEACH BELLINI | G12

WHITE WINE | G9 / B40
GUYLIAN HOUSE WHITE WINE

RED WINE | G9 / B40
GUYLIAN HOUSE RED WINE

PREMIUM BEER
STELLA ARTOIS 330ML | 10.5

