

Light Options

BAKERY

BELGIAN PASTRIES (V) | 6.5

Baked fresh daily & served with Guylian chocolate dip
See our display for today's selection

TOMATO & CHEESE CROISSANT (V) | 9.5

HAM & CHEESE CROISSANT | 10.5

FRUIT BOWL | 9.5

Seasonal mixed fruit

GRANOLA | 15.5

Served with yoghurt, seasonal fruit & your choice of milk

TOAST

Choose from sourdough, soy linseed or gluten free bread \$2 extra

TOAST (V) | 7.5

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

Add poached egg | 3.5

PANCAKES (V) | 18.5

Only available until 3pm

Served with blueberries, mascarpone & maple syrup
or

Served with banana, strawberries & Guylian chocolate dip

EGGS

We use only free range eggs

Only available until 3pm

BACON & EGG ROLL | 10.5

Bacon & egg bun with cheese, rocket & tomato chutney

EGGS ON TOAST | 12.5

Poached eggs with sourdough or soy linseed toast

THREE EGG OMELETTE | 17.5

Your choice of ham or spinach with cheddar cheese

EGGS BENEDICT | 19.5

Poached eggs on sourdough toast with Tasmanian smoked salmon, wilted spinach & Hollandaise sauce

ADD-ONS

Egg - Tomato - Wilted Spinach - Cheese | 3.5

Avocado - Ham - Bacon | 4

Tasmanian Smoked Salmon | 4.5

BELGIAN BAGUETTES | FROM 12

See our display for today's selection

SALADS

BREKKIE BOWL SALAD | 12.5

Roasted pumpkin, quinoa, chickpeas, avocado, cherry tomat, kale, mint, toasted pepitas & poached egg with lemon dressing

SMOKED SALMON SALAD | 17.5

smoked salmon, radish, shaved fennel, honey mustard dressing with sesame seed

Dessert

Belgian Waffle

CLASSIC WAFFLE | 17.5

Served with vanilla ice cream & milk or dark chocolate dip

BERRY WAFFLE STACKER | 17.5

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 | 16

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 | 16

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

GUYLIAN Belgian
Chocolate
Café

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



MOUNT BLANC | 12
biscuit, base, mousse, candied chestnut

100% STRAWBERRY | 11
biscuit, raspberry compote, bavaroise mousse

CHOCOLATE MUD CAKE | 12
rich & moist dark choc cake w/ choc ganache

IMPERIAL SLICE | 13.5
choc genoise bicult, dark choc ganache & glaze

OPERA | 13.5
coffee coated biscuit, choc ganache & glaze

PRALINE GOURMANDISE | 13.5
brownie biscuit, hazelnut choc glaze & mousseline

BLACK FOREST LOG | 13.5
biscuit base, almond mousse, cherry compote

CARAMEL POPCORN LOG | 13.5
biscuit base, caramel mousse & glaze, popcorn

TRIPLE CHOCOLATE DOME | 13.5
biscuit, dark, milk & white choc mousse & glaze

DONUT DELICE | 12
biscuit base, caramel mousse & glaze, popcorn

ORANGE & CHOC DOME | 13.5
biscuit, dark, milk & white choc mousse & glaze

NAPOLEON | 8.5
dark choc ganache, butter cream & speculoos

TARTS | 12

CHERRY RIPE TART

DATE & PECAN TART

LEMON MERINGUE TART

SALTED CARAMEL TART

HAZELNUT PRALINE TART

PASSIONFRUIT SABLE LOG

STRAWBERRY TART

ECLAIRS | 10

CHOCOLATE, COFFEE, PRALINE

VEGAN*

CHOCOLATE CRUNCHY* | 13.5
biscuit, dark choc mousse & choc glaze

PASSIONATA* | 13.5
Pistachio biscuit, tropical jelly & lychee mousse

RED CURRENT BROWNIE* | 8.5
rich choc chip brownie w/ red currant & raspberry

TONKA PEACH* | 13.5
dates biscuit, peach compote, tonka mousse

RED VELVET* | 13.5
red velvet biscuit, vanilla, chantilly, strawberry glaze

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, 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

