

# FLOURMILL\*

## EAT

Savoury Tart \$20  
Butter pastry, custard, cheese, seasonal veg,  
side salad

Croque Monsieur \$26  
Ham, gruyere, béchamel with side salad

Fruit Crepe \$21  
Whipped ricotta and sour cherries

Smoked Salmon Plate \$22  
Bagel, salmon, cream cheese, capers, pickled  
onion, sprouts, lemon

Warm Maple Oats \$18  
Nuts, seeds, spices, pollen, fruit & steamed  
milk

Salad Lyonnaise \$24  
Frisée, poached eggs, warm lardon, & shallot  
dressing, toast

Mushroom Toast \$24  
Warm mixed mushroom, chèvre, herbs

Eggs Florentine \$25  
English Muffin, spinach, poached eggs,  
hollandaise, side potatoes.

Side:  
Toast \$4 | Salmon \$8 | Potatoes \$5 | Bacon \$6  
Jam or Almond Butter \$2

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## DRINK

Brewed Coffee \$3.5

Cappuccino \$4.5

Latte \$6

Chai Latte \$6

Matcha Latte \$6

Loose Leaf Tea \$3.5

Sparkling Water 670ml \$6

Flavoured Sparkling 355ml \$5

Fresh Juice \$5.5

Smoothies \$12

Mimosa \$13

Baileys \$7

Wines by the Glass \$MP

*All of our food reflects place and season. We use organic  
produce, Macintosh Farms meat and eggs, small batch  
butter and local quality ingredients.*