



EAT

FLOURMILL

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

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

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

Smoothie Bowl \$18
Pureed frozen fruit, granola, pollen, berries,
banana, almond butter

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


Sweet or Savoury Toast \$22
Sourdough, seasonal toppings

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 | Fresh Fruit \$6

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 OJ	\$5.5
Cold-Pressed Juice	\$8
Smoothie	\$12
Mimosa	\$13
Aperol Spritz	\$14
Burdock Beer	\$7
Baileys	\$7
Wines by the Glass	\$MP

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