

## GALETTES

*A Breton speciality made with gluten free Australian buckwheat flour. All galettes are served with a leafy side salad & Dijon vinaigrette.*

|   |             |
|---|-------------|
| <b>LA COMPLETE</b><br>cheese, egg & ham<br><i>add baby spinach \$3.5 or avocado \$4</i>   | <b>\$17</b> |
| <b>LA VÉGÉTARIENNE</b><br>baby spinach, feta, marinated red capsicum, red onion, lemon wedge & avocado<br><i>add egg \$3.5, smoked chicken \$5.5 or smoked salmon \$5.5</i>               | <b>\$20</b> |
| <b>LA CAMEMBERT</b><br>cheese, red onion, ham, house-made camembert sauce, honey & walnut — <i>add avocado \$4</i>  | <b>\$24</b> |
| <b>LA BOURGUIGNONNE</b><br>cheese, slow-cooked red wine brisket, potatoes, house-made goat's cheese sauce & chives — <i>add caramelised onions \$3.5</i>                                  | <b>\$25</b> |
| <b>LA MEAT LOVER</b><br>cheese, egg, bacon, smoked chicken, pepperoni & barbecue sauce — <i>add avocado \$4</i>   | <b>\$26</b> |
| <b>LA BRAIDWOOD CLASSIC</b><br>cheese, bacon, braidwood black garlic aioli, avocado & egg — <i>add potatoes \$4, smoked chicken \$5.5 or caramelised onions \$4</i>                       | <b>\$25</b> |
| <b>LA FOUR FROMAGE</b><br>cheese, raclette cheese, house-made camembert sauce & parmesan cheese — <i>add egg \$3.5, avocado \$4 or prosciutto \$5.5</i>                                   | <b>\$26</b> |
| <b>LA RACLETTE</b><br>raclette cheese, prosciutto, caramelised onions, potatoes & cornichons — <i>add egg \$3.5 or avocado \$4</i>  | <b>\$26</b> |
| <b>LA PINK LADY</b><br>baby spinach, sun-dried tomatoes, house-made goat's cheese sauce, salmon, lemon wedge & sliced apples — <i>add avocado \$4</i>                                     | <b>\$24</b> |
| <b>LA VÉGÉTARIENNE SALADE GALETTE</b><br>baby spinach & cheese base, sun-dried tomatoes & italian balsamic glaze — <i>add avocado \$4, potatoes \$4, prosciutto \$5.5 or salmon \$5.5</i> | <b>\$19</b> |
| <b>LA TRUFFLE SALADE GALETTE</b><br>parmesan cheese base, sun-dried tomatoes, truffle oil & prosciutto — <i>add avocado \$4</i>   | <b>\$26</b> |



## BUILD YOUR OWN GALETTE FROM \$11

### BEGIN WITH YOUR BASE — \$11

*The base of every delicious galette is fromage or baby spinach!*

### CHOOSE YOUR LÉGUMES — \$4 each

Baby Spinach, Potatoes, Avocado, Red Onions, Caramelised Onions, Marinated Grilled Capsicum, Sun-Dried Tomatoes

### PICK YOUR PROTÉINE — \$5.5 each

Salmon, Bacon, Prosciutto, Ham, Pepperoni, Smoked Chicken, Red Wine Brisket

### EXTRA FROMAGE — \$4.5 each

Raclette, House-made Camembert Cheese Sauce, Feta, Goat's Cheese Sauce, Tasty Cheese, Parmesan

### ADD GREENS — \$2.5 each

Cornichons, Chives, Lemon Wedge

### OPTIONAL EXTRA'S — \$3.5 each

Egg, Almonds, Walnuts, Freshly Sliced Apple, Braidwood Black Garlic Aioli, Barbecue Sauce, Truffle Oil, Grilled Pineapple

## KID'S MENU

### KID'S GALETTES — \$9.5

Ham & Cheese  
Bacon & Cheese  
Spinach & feta

### KID'S CREPES — \$8.5

Butter & Sugar  
Classic Nutella  
Salted Caramel

*Children under 12 only*

## CLASSIC CREPES

*Our crepes can be made gluten free on request. Add your choice of extras (whipped cream, ice cream, nuts or fruit).*

|  | SINGLE | DOUBLE |
|--|--------|--------|
| Butter & sugar   | \$10   | \$14.5 |
| Butter, sugar & lemon <u>or</u> cinnamon   | \$10.5 | \$15   |
| Grilled almonds, honey & lemon   | \$12.5 | \$17   |
| Banana, honey, grilled almonds & cinnamon  | \$16.5 | \$21   |
| Nutella & fresh strawberries <u>or</u> banana  | \$14   | \$18.5 |
| Nutella, whipped cream, banana & almonds   | \$17   | \$21.5 |
| Classic Nutella <u>or</u> Chocolate fudge sauce  | \$11   | \$15.5 |
| Chocolate fudge sauce & fresh strawberries <u>or</u> banana  | \$14   | \$18.5 |
| House-made salted caramel or house-made lemony caramel   | \$11   | \$15.5 |
| House-made salted caramel, grilled almonds, whipped cream & fresh strawberries                       | \$17   | \$21.5 |
| Fresh strawberries, vanilla ice cream, seasonal berry coulis & pistachios                            | \$18   | \$22.5 |
| Maple Syrup, banana & almonds  | \$15.5 | \$20   |
| Passionfruit coulis, whipped cream & fresh strawberries  | \$15.5 | \$20   |
| House-made lemony caramel, caramel honey & macadamia ice cream, grilled pineapple & crushed meringue | \$18   | \$22.5 |

## DELUXE CREPES

*Same filling. Thicker crepe.*

|   |               |
|---|---------------|
| <b>LA SNICKERS</b><br>nutella, house-made salted caramel & peanuts  | <b>\$18.5</b> |
| <b>LA PASSIONFRUIT</b><br>passionfruit coulis, banana, fresh strawberries & crushed meringue              | <b>\$20.5</b> |
| <b>LA CHOCOLATE FUDGE</b><br>chocolate fudge sauce, fresh strawberries, vanilla ice cream & whipped cream | <b>\$21.5</b> |

## COLD DRINKS

|   |       |
|---|-------|
| San Pellegrino Sparkling (750ml)                              | \$12  |
| Orangina  | \$5   |
| Coke  | \$5   |
| Coke No Sugar   | \$5   |
| Lemonade  | \$5   |
| Ginger beer   | \$6   |
| Apple juice   | \$6   |
| Orange juice  | \$6   |
| Iced Latte  | \$6.5 |
| Iced Coffee   | \$9   |
| Iced Chocolate  | \$9   |
| <b>Milkshake</b>  |       |
| Chocolate, Vanilla, Strawberry, Caramel,<br>Coffee or Nutella | \$9   |

## HOT DRINKS

|   |                       |
|---|-----------------------|
| <b>Tippity Tea</b>  | \$5                   |
| English Breakfast, Earl Grey,<br>Gunpowder, Green, Peppermint, Lemon<br>Grass & Ginger, Chamomile |                       |
| Cafe Gourmand   | \$12                  |
| Hot Chocolate   | Sml \$5 / Lrg \$5.5   |
| Sticky Chai Latte   | Sml \$5.5 / Lrg \$6.5 |
| Babycino  | \$2.5                 |

WEBSITE [provisionsbraidwood.com.au](http://provisionsbraidwood.com.au)  
 INSTAGRAM @provisionsbraidwood



## COFFEE

*Artisan Coffee By The Little Marionette*

### CHOOSE YOUR SIZE

Regular \$5  
 Large \$5.5

### EXTRAS

Extra shot \$0.5  
 Milk (soy, almond, oat, lactose-free) \$0.5  
 Hazelnut, vanilla, caramel syrup \$0.5  
 Decaf \$0.5  
 Honey \$1

## BYO

*BYO Champagne, Wine & Beer*

Wine corkage.....\$8 per bottle  
 Beer corkage.....\$2 per 375ml bottle

*Please note the following: A 10% surcharge applies on Sunday's.  
 A 15% public holiday surcharge applies on all public holidays.  
 A payment processing fee of 1% is added to all card payments.*

## WINES & BEERS

|  | GLS / BTL   |
|--|-------------|
| <b>SPARKLING</b>   |             |
| NV Charles Pelletier Blanc de Blanc, FR  | \$15 / \$49 |
| NV Charles Pelletier Rosé, FR  | \$15 / \$49 |
| <b>BLANC</b>   |             |
| 2018 Les Peyrautins Chardonnay Languedoc-<br>Roussillon, France  | \$15 / \$49 |
| <b>ROSÉ</b>  |             |
| 2020 Les Peyrautins, Grenache Rosé, Pays d'OC,<br>France   | \$15 / \$49 |
| <b>ROUGE</b>   |             |
| 2018 Les Peyrautins Pinot Noir Languedoc-<br>Roussillon, France  | \$15 / \$49 |
| 2017 Les Peyrautins Syrah-Grenache, Languedoc-<br>Roussillon, France   | \$15 / \$49 |
| <b>BEER</b>  |             |
| Kronenbourg 1664   | \$9.5       |
| Light Beer, Peroni   | \$7.5       |
| <b>FRENCH KERISAC CIDER</b>  |             |
| <i>A blend of cider apples, Brittany France. Enjoying<br/>a cider with a galette is a Brittany tradition and a<br/>must-try!</i> |             |
| Rosé   Semi Dry   Dry   Organic  |             |
| By the glass \$7   |             |
| By the Jug \$16  |             |
| By the bottle \$29   |             |
| Kir Breton - French Dry Cider, creme de cassis   | \$9         |
| Kir Royal - French Sparkling Wine, creme de Cassis   | \$15        |