

privé CAFÉ

BEVERAGES

| | Hot | Iced |
|--|-----------|-------------|
| BABYCCINO Half hot milk & half aerated milk | \$3 | |
| HONEY LEMON | \$4 | \$5 |
| LEMON TEA | \$4.5 | \$6 |
| FLAVOURED ICED TEA Apple Mango Melon Passionfruit Strawberry | | \$6 |
| SOFT DRINKS Coke Coke Light Ginger Ale Bitter Lemon Root Beer Soda Water Sprite | | \$6 |
| PRIVÉ CHOCOLATE | \$9 | \$11 |
| RED BULL | | \$10 |
| SAN PELLEGRINO SPARKLING MINERAL WATER | \$6 500ml | \$10 1000ml |
| FIJI STILL MINERAL WATER | \$6 500ml | \$10 1000ml |

JUICES

FRUIT PUNCH

APPLE | CARROT | CELERY | ORANGE | PEAR
STARFRUIT | TOMATO | WATERMELON

\$8

YOUR OWN MIX OF 2 or 3 JUICES

MILKSHAKES

| | |
|---|------|
| BANANA & CHOCOLATE with Almonds | \$11 |
| CHOCOLATE CRUNCH with Mini Chocolate Balls | \$11 |
| PEANUT BUTTER & JELLY | \$11 |
| THREE CONTINENT ESPRESSO | \$11 |
| MIXED BERRIES | \$12 |
| MALTED MALTESERS | \$12 |
| KAHLÚA & CREAM | \$15 |
| BAILEY'S IRISH CREAM with Hershey's Chocolate Sauce | \$15 |

TEAS by TWG

CHAMOMILE Caffeine-free
ENGLISH BREAKFAST Black Tea
FRENCH EARL GREY Black Tea
JASMINE QUEEN Jasmine Green Tea
MOROCCAN MINT Sahara Mint Tea
VANILLA BOURBON Caffeine-free Red Tea

\$5

COFFEES by Highlander Coffee

| | Hot | Iced |
|---|-------|-------|
| LONG BLACK AMERICANO | \$4.5 | \$5.5 |
| ESPRESSO CAFÉ MACCHIATO | \$4.5 | |
| DOUBLE ESPRESSO | \$5.5 | |
| CAFÉ LATTE CAPPUCCINO FLAT WHITE | \$5 | \$6.5 |
| FLAVORED COFFEES Crème Brûlée Hazelnut Macadamia Toffee | \$5.5 | \$7.5 |
| AFFOGATO with Vanilla Ice Cream | | \$8 |
| MOCHA | \$7 | \$9 |
| ICED COFFEE VANILLA FLOAT | | \$9 |

ALCOHOLIC COFFEES

BAILEY'S COFFEE
Irish whiskey cream-based liqueur
FRANGELICO COFFEE
Hazelnut & herb-flavored liqueur
KAHLÚA COFFEE
Coffee-flavored rum-based liqueur
IRISH WHISKEY COFFEE
John Jameson Whiskey
CAFÉ ROYALE
Courvoisier VS Cognac
CAFÉ BÉNÉDICTINE
Bénédictine DOM
CALYPSO COFFEE
with Kahlúa & Myer's Dark Rum
ITALIAN CLASSIC COFFEE
with Amaretto & Kahlúa

\$13

CAKES & TARTS

ALMOND & ORANGE
BUTTERCREAM CAKE

CARROT CAKE ☺

RICH CHOCOLATE CAKE ☺

NEW YORK CHEESE CAKE

STRAWBERRY CHEESE CAKE

HONEY & APRICOT CHARLOTTE

SLICE | WHOLE CAKE
\$7 | \$56

LUSCIOUS CHOCOLATE
PEANUT BUTTER CRUNCH CAKE

HAZELNUT PRALINE ROYALE CAKE

SLICE | WHOLE CAKE
\$8 | \$62

CHOCOLATE TRUFFLE
MOUSSE CAKE | \$32/\$56
500g | 1kg

MANGO YOGHURT ☺
& CHEESECAKE in cup | \$7

ST. HONORE | \$7
Puff pastry base with caramel cream
filled choux pastry

BAKED CHOCOLATE TART | \$7 ☺
Valrhona 55% Equatoriale Chocolate

FRESH FRUIT TART | \$7

LEMON MERINGUE PIE | \$7

TIRAMISU in cup | \$7

☺ chef's recommendation

FRESHLY BAKED BREADS & PASTRIES

MINI DANISHES | \$1.5

Apple Strudel | Chocolate Roll |
Vanilla Sultana Roll

CROISSANT | \$2

TOAST (3 slices) | \$2.5
with choice of spread

GARLIC BREAD (5 slices) \$3

MUFFINS | \$3

Apple & Oats | Banana Walnut |
Chocolate

BANANA WALNUT LOAF | \$3/\$8
slice | loaf

FRESHLY-BAKED COOKIES | \$6/\$10
100g | 250g

CUPCAKES \$4

Alcoholic Blackforest
Banana Chocolate
Cinnamon Apple Crumble
Honey & Fig
Peanut Butter & Jelly
S'more

50% OFF
SLICED CAKES
MONDAY TO FRIDAY, 3PM - 6PM

Please check with your friendly server about
which cakes the discount is applicable to.
Terms & conditions apply.

WHITE WINES

| | glass | bottle |
|--|-------|--------|
| TERRAZAS DE LOS ANDES CHARDONNAY, Mendoza, Argentina | \$14 | \$70 |
| DR. L. RIESLING, Mosel Valley, Germany | \$15 | \$78 |
| SAINT CLAIR FAMILY ESTATE SAUVIGNON BLANC, Marlborough, New Zealand | \$15 | \$78 |
| WIRRA WIRRA SCRUBBY RISE UNWOODED CHARDONNAY, McLaren Vale, Australia | \$16 | \$84 |
| GUNDERLOCH JEAN BAPTISTE RIESLING KABINETT, Nackenheim Rothenberg, Germany | | \$90 |
| CHÂTEAU FAVRAY POUILLY FUMÉ, Loire Valley, France | | \$95 |
| MONTANA RESERVE SAUVIGNON BLANC, Marlborough, New Zealand | | \$95 |
| CLOUDY BAY TE KOKO SAUVIGNON BLANC, Marlborough, New Zealand | | \$130 |

RED WINES

| | | |
|--|------|-------|
| TERRAZAS DE LOS ANDES CABERNET SAUVIGNON, Mendoza, Argentina | \$14 | \$70 |
| DOMAINE DE LA JANASSE, Côtes Du Rhône, Rhône, France | \$15 | \$78 |
| HUGEL & FILS PINOT NOIR, Alsace, France | \$15 | \$78 |
| CLOS DU VAL MERLOT, Napa Valley, USA | \$20 | \$100 |
| MONTANA PINOT NOIR, Marlborough, New Zealand | | \$100 |
| ST HUGO CABERNET SAUVIGNON, Barossa Valley, Australia | | \$150 |
| JOHANN SHIRAZ CABERNET, Barossa Valley, Australia | | \$150 |
| MAZZEI CASTELLO DI FONTERUTOLI CHIANTI CLASSICO D.O.C.G., Tuscany, Italy | | \$160 |

SPARKLING WINES & CHAMPAGNES

| | | |
|--|------|-------|
| DOMAINE CHANDON BRUT N.V SPARKLING WINE, Yarra Valley, Australia | \$18 | \$90 |
| BAVA ROSETTA BIANCA D'ASTI D.O.C.G., Piedmont, Italy | \$18 | \$90 |
| VEUVE CLICQUOT PONSARDIN BRUT N.V | \$27 | \$160 |
| MOËT & CHANDON BRUT IMPERIAL N.V | | \$160 |
| BOLLINGER BRUT N.V | | \$160 |
| RUINART BLANC DE BLANC N.V | | \$195 |
| LAURENT-PERRIER CUVÉE ROSÉ BRUT N.V | | \$240 |
| DOM PÉRIGNON 2002 | | \$320 |
| VEUVE CLICQUOT PONSARDIN LA GRANDE DAME 1996 | | \$350 |

BOTTLED BEERS

CORONA EXTRA LIGHT BEER, Mexico
HOEGAARDEN WHEAT BEER, Belgium
KIRIN ICHIBAN PILSNER, Japan
STELLA ARTOIS LAGER, Belgium
TSING TAO PILSNER, China

\$11

DRAUGHT BEERS

ARCHIPELAGO BELGIAN WIT, Singapore
ERDINGER WEISSBRÄU, Germany
HEINEKEN LAGER, Netherlands
GUINNESS DRAUGHT, Ireland

\$9 1/2 pint

\$14 full pint

privé CAFÉ

ALL DAY BREAKFAST

ADD \$4 AND GET A 350ML BOTTLE OF MINUTE MAID PULPY JUICE (ORANGE/TROPICAL)

from 9.30am - 5.00pm

BANANALICIOUS FRENCH TOAST | \$12

Homemade brioche fried to golden perfection with sticky caramelised bananas, roasted walnuts & dusted with icing sugar

HOMESTYLE PANCAKES | \$13 ☺

Fluffy pancake stack served with fresh strawberries, bananas, honeycomb, whipped cream & drizzled with maple syrup (Blueberries Add \$2)

CERVELAT SAUSAGE BRUSCHETTA | \$15 ☺

Slices of Cervelat sausage served with a sunny-side up egg, homemade onion marmalade with mustard seeds & fresh rocket salad

BAGELS & LOX | \$15

Homemade bagels topped with smoked Norwegian salmon, capers & cream cheese

D.I.Y. OMELETTE | \$15 🐷

Omelette with your choice of mild cheddar cheese, smoked leg ham or sautéed button mushrooms. Served with Roma tomato & freshly baked wholemeal toast

EGGS BENEDICT | \$16 ☺ 🐷

Traditional English muffins topped with smoked leg ham, streaky bacon, gently poached eggs & creamy Hollandaise sauce

EGGS ROYALE | \$16

Traditional English muffins topped with smoked Norwegian salmon, gently poached eggs & creamy Hollandaise sauce

PRIVÉ'S ULTIMATE BREKKIE | \$20 ☺ 🐷

2 eggs (any style), English breakfast pork sausage, maple-roasted bacon, roasted Roma tomato, sautéed button mushrooms, crispy hashbrown & wholemeal toast

ADDITIONAL TOPPINGS @ \$4 EACH:

Smoked ham, streaky bacon, English breakfast pork sausage, sautéed button mushrooms, mild cheddar cheese, hashbrown, smoked Norwegian salmon, roasted Roma tomato or grandma's baked beans

FRESH SALADS

from 11.30am

CLASSIC CAESAR SALAD | \$14 ☺ 🐷

Baby romaine lettuce topped with crunchy bacon, a gently poached egg, baked herbed croutons & drizzled with Privé's classic Caesar dressing

SMOKED DUCK & ORANGE SALAD | \$15

Mesclun topped with slivers of delicately smoked duck breast, orange segments, sweet cherry tomatoes & drizzled with a tangy orange vinaigrette

SEARED BEEF SALAD | \$15

Yellow frisee topped with a lightly seared grass-fed Australian striploin, grilled eggplants, zucchinis, capsicums, red radishes & drizzled with balsamic vinaigrette

SMOKED SALMON SALAD | \$16 ☺

Baby spinach topped with delicately smoked Norwegian salmon, slices of Roma tomato & drizzled with honey-lemon vinaigrette & horseradish cream

WARM FOREST MUSHROOM SALAD | \$14 ☺ 🐷

Wild rocket topped with sweet cherry tomatoes, seasonal mushrooms sautéed in white wine & drizzled with balsamic vinaigrette

ADDITIONAL TOPPINGS @ \$4 EACH:

Cajun chicken breast, smoked Norwegian salmon, 2 gently poached eggs & parma ham

ADD \$6

to upsize to a main course portion

HOMEMADE SOUPS

from 11.30am

PRAWN BISQUE | \$13

A deliciously rich soup infused with a heady prawn aroma and a touch of cognac. Served with a plump prawn ravioli

PRIVÉ'S SIGNATURE MUSHROOM SOUP | \$13 ☺

This award-winning soup blends the earthy flavours of seasonal mushrooms with a hint of truffle oil. Served with crusty garlic bread

SOUP OF THE DAY | \$13

Ask your friendly server about what sumptuous soup our chefs have prepared for the day

OPEN SANDWICHES & WRAPS

SERVED WITH SALAD

from 11.30am

SMOKED SALMON & AVOCADO SANDWICH | \$16

Slivers of smoked Norwegian salmon & creamy avocado slices served on freshly baked wholemeal bread with capers & wholegrain mustard

CHICKEN TIKKA WRAP | \$16 ☺

Tender slices of spice marinated chicken with fresh mango, cucumbers & mint yoghurt

DELI-STYLE ROAST BEEF SANDWICH | \$18

Slices of meltingly tender roasted grass-fed Australian striploin served on freshly baked multigrain bread with melted mild cheddar cheese, spicy homemade tomato chutney, capers, onions & wholegrain mustard

GRILLED HAM & 4 CHEESE SANDWICH | \$18 ☺ 🐷

Smoked leg ham with a rich mozzarella, bleu cheese, feta cheese and parmesan sauce served on freshly baked multigrain bread with fries & green apple cubes

SPINACH & MUSHROOM BRUSCHETTA | \$14 ☺ 🐷

Baby spinach, sautéed button mushrooms & ricotta served on freshly baked multigrain bread

BURGERS

SERVED WITH FRIES & SALAD

from 11.30am

SIMPLY PRIVÉ BURGER | \$26 ☺ 🐷

Thick Wagyu beef patty topped with melted mild cheddar cheese, streaky bacon & garlic mayonnaise

BAD ASS BBQ BURGER | \$26

Thick Wagyu beef patty topped with Privé's secret BBQ sauce, button mushrooms, dried bonito flakes, gherkins & garlic mayonnaise

BRIE-LICIOUS BURGER | \$26 ☺

Thick Wagyu beef patty topped with melted brie cheese, grilled poached Williams pear & garlic mayonnaise

MAIN COURSES

from 11.30am

CHICKEN & MUSHROOM PIE | \$18

(minimum 20 mins waiting time)

Tender chunks of chicken, carrots, celery & onions cooked in a rich tarragon-infused béchamel sauce & topped with a light and crispy puff pastry shell

THE ULTIMATE FISH & CHIPS | \$19 ☺

Lightly battered Dory fried to a golden crisp served with fries, tartare sauce & malt vinegar

MOROCCAN SPICED CHICKEN | \$20 ☺

Grilled boneless chicken thigh marinated in a special spice rub served with rocket, grape sauce & a couscous tossed with red onions & red peppers

BRAISED LAMB SHANK | \$26 ☺

Tender lamb shank served with tomato sauce, braised daikon, carrots & creamy mashed potatoes

CRISPY SKIN SALMON | \$28

Seared Norwegian salmon served with an assortment of summer baby vegetables & drizzled with a dill-infused cream sauce

STEAK FRITES | \$28

200g grass-fed Australian striploin served with fries

PASTAS

from 11.30am

SPAGHETTI AGLIO OLIO | \$19 🐷

with crispy bacon, sundried tomatoes, garlic, birdseye chilli, wilted baby spinach & pine nuts

PENNE BEEF RAGOUT | \$20

Slow-simmered minced beef in a homely tomato, basil and red wine sauce

PENNE ALLA CARBONARA | \$20 ☺ 🐷

with tender chicken chunks, crispy bacon, button mushrooms & topped with an egg yolk

ORGANIC MUSHROOM LINGUINE | \$20 ☺

with white wine sautéed seasonal organic mushrooms & cream (Parma ham Add \$4)

FRESH SALMON FARFALLE | \$22

with dill & capers in a blushing light tomato cream sauce

PRAWN LINGUINE | \$22

with sundried tomatoes, basil & garlic

SEAFOOD MARINARA SPAGHETTI | \$24 ☺

with prawns, squid & mussels in a simple tomato and basil sauce

PLEASE LET US KNOW YOUR PREFERENCE FOR SPICINESS :

mild



spicy



extra spicy



FRIES

from 11.30am

STRAIGHT CUT | \$10

with truffle mayonnaise

CAJUN WEDGES | \$10



SMALL BITES

from 5pm

CRISPY CALAMARI | \$12

with sesame tartare sauce

CHEESE STUFFED BUTTON MUSHROOMS | \$12 ☺

with garlic mayonnaise

TRIO OF MINI WAGYU BURGERS | \$18 🐷

with melted mild cheddar cheese, streaky bacon, tomatoes and Privé's secret BBQ sauce

HONEY-GLAZED CHICKEN WINGS | \$12

MINI PIZZA BAGUETTE | \$12 ☺ 🐷

with capsicums, onions, smoked ham & mozzarella cheese

CHEESE STUFFED CHICKEN SAUSAGE SKEWERS | \$15

with dijon mustard dip

DESSERTS

FRESH FRUIT SALAD | \$10

with yoghurt or lime granite

OREO MUD PIE | \$12 ☺

with Oreo cookie base & affogato swirl ice cream, topped with Oreo cookie crumble & Valrhona chocolate sauce

STICKY DATE PUDDING | \$12

with homemade butterscotch & vanilla ice cream

FRANGELICO ICE CREAM PROFITEROLES | \$12

with Valrhona chocolate sauce (contains alcohol)

GOURMET ICE CREAM

Single scoop | \$5

Double scoop | \$8.5

Triple scoop | \$12

Honey & Fig / Triple Chocolate / Vanilla Bean

Flip over for more

Ask to see our kids menu!



chef's recommendation



contains pork



vegetarian

All prices are subject to 10% service charge & GST