

# DRINKS

Quench your thirst with these bad boys.

**CIDER** *DÉLICIEUX WITH CRÊPES*

<b>APPLE KERISAC DRY</b> Baked apple with a dry crisp finish	GLASS (200ML)   BOTTLE (750ML) 7.5   26
<b>ORGANIC APPLE KERISAC SEMI-DRY</b> Sweet and cloudy	7.5   26
<b>ROSÉ KERISAC</b> Fruity with distinct crispiness	7.5   26
<b>CIDER TASTING BOARD</b> Try all our delicious ciders (3 x 145ml glasses included)	15

**BEERS** GLASS (360ML)

**ON TAP**

Boiling Pot Golden Ale	8.5
Boiling Pot Beer of the Month (ask your waiter)	10

**BOTTLES**

Kronenbourg	8.5
Blue Moon Belgian White	10
Heineken Zero (non-alcoholic)	6.5

**BUBBLES** GLASS (120ML) | BOTTLE (750ML)

Pommery Brut Royal Champagne	19   110
Ca di Alte Prosecco	12   59

**WHITE & ROSÉ** GLASS (150ML) | BOTTLE (750ML)

Clos Roussely Sauvignon Blanc, Touraine	13   48
Lake Hayes Pinot Gris, Central Otago	13   48
Tramier & Fils Roncier Chardonnay, Burgundy	13   48
Louis Latour Mâcon-Lugny Chardonnay, Burgundy	62
Charme Rosé, Côtes de Provence	14   55
La Gordonne Rosé, Côtes de Provence	41

**RED**

Tramier & Fils Roncier Pinot Noir, Burgundy	13   48
Valréas Grenache Shiraz, Côtes du Rhône	14   55
Château de Corcelles Gamay, Beaujolais-Villages	14   55
Château Gantonnet Merlot, Bordeaux	48

**SHAKES** *YUMMY HOMEMADE SYRUPS!* KIDS | ADULTS

French vanilla   Strawberry   Nutella	6   8
Belgian chocolate   Coffee   Salted caramel	6   8

**CHILLED DRINKS**

Orange, apple or pineapple juice	6
Iced coffee   Chocolate   Mocha	8
Coke   Lemonade   Pink lemonade   LLLB	5
Unlimited sparkling water	7
Homemade iced tea	5
Buderim Ginger Beer	5

**HOT DRINKS** SMALL | LARGE

Coffee & tea   Hot choc   Hot Nutella   Chai latté	4.5   5.5
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# GALETTES *\* SAVOURY CRÊPES*

Delicious, crispy, fresh and gluten free, our galettes are perfect for any occasion.

## CLASSICS

They're a little bit Francey.

<b>LA SIMPLE</b> Ham & cheese	13
<b>LA COMPLÈTE</b> Ham, cheese & egg	16
- With caramelised onions	19
- With pesto & cherry tomatoes	20

<b>APRÈS SURF</b> Bacon, egg, cheese & mushrooms	18
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<b>AUSSIE</b> Bacon, egg, cheese & avocado	18
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<b>SMOKED CHICKEN</b> Smoked chicken, cheese, mushrooms, garlic & parsley sauce	19
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<b>FLO'S ALPINE CHEESE</b> Bacon, Raclette cheese, potato & caramelised onions	22
- Add egg 3	

## WORLD TOUR

Global tastes with a French twist.

<b>THE SPANIARD</b> Chorizo, cherry tomatoes, caramelised onions & cheese	19
- Add avocado 3	

<b>PORTUGUESE CHICKEN</b> Peri peri sauce, chicken, cheese & spring onions	18
- Add egg 3	

<b>ITALIAN CLASSIC</b> Prosciutto, cherry tomatoes, cheese & pesto	19
- Add fresh burrata 7	

<b>MEDITERRANEAN SECRET</b> Prosciutto, goat's cheese, sun-dried tomatoes, walnuts & honey	20
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<b>PEKING DUCK</b> Duck breast, spring onion, cheese & hoisin sauce	21
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## SIDES

Fries with rosemary sea salt & aioli	8
Green leaf salad with French vinaigrette	7

## EXTRAS

Egg   Avocado   Tomato   Mushrooms	3
Chicken   Ham   Prosciutto   Chorizo	4
Salmon   Duck   Raclette cheese	5
Prawns   Fresh burrata	7

## SEAFOOD

Delicacies from the ocean.

<b>LA SAINT JACQUES</b> Locally caught pan-fried scallops, buttered leeks, cheese & garlic-macadamia crumbs	29
- Add chorizo 4	

<b>KING PRAWNS</b> Wild locally sourced king prawns, garlic, parsley, spring onion, cherry tomatoes & cheese	29
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<b>SMOKED SALMON</b> Smoked salmon, spinach, mushrooms, cheese & hollandaise	22
- Add egg 3	

## SALAD GALETTES

Healthy salads atop a tasty galette.

<b>RAINBOW SALAD</b> Smoked salmon, spinach, feta, cherry tomatoes, avocado, French dressing & mixed-leaf salad	22
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<b>BURRATA SALAD</b> Fresh burrata, sun-dried tomatoes, spinach, walnuts, lemon vinaigrette & mixed-leaf salad	25
- Add prosciutto 4	

<b>PRAWN SALAD</b> Locally sourced garlic prawns, avocado, cherry tomatoes, cheese, spring onion & lemon vinaigrette	29
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## VEGETARIAN *\*ASK US ABOUT OUR VEGAN MENU*

Guilt-free options full of plant-based goodness.

<b>HINTERLAND HARVEST</b> Spinach, feta, mushrooms & avocado	18
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<b>VEGGIE GOODNESS</b> Spinach, feta, pesto & cherry tomatoes	18
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<b>THE GOATEE</b> Goat's cheese, onion cooked in cider, mushrooms & walnuts	19
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# CRÊPES

Plate-licking desserts.

## FAVOURITES

Timeless classics.	SINGLE	DOUBLE
Butter & sugar	7	11
Butter, sugar & lemon	8.5	12.5
Butter, sugar & cinnamon	8.5	12.5
Banana, honey, almonds & cinnamon	14	18
Flo's salted caramel sauce & almonds	12	16
Belgian chocolate sauce & almonds	12	16
Canadian maple syrup & banana	13	17
Nutella & strawberries OR banana	14	18
Nutella, strawberries & vanilla ice cream <i>TRÈS BON</i>	17	21

## SIGNATURES

Flo's most decadent creations.

<b>CARAMEL INDULGENCE</b> Flo's salted caramel sauce, grilled almonds & vanilla ice cream	16	20
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<b>THE RENAUD</b> Belgian chocolate sauce, grilled almonds & chocolate gelato	16	20
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<b>ULTIMATE CANADIAN</b> Canadian maple syrup, banana, whipped cream & grilled almonds	18	22
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<b>TAKE ME BACK</b> Belgian chocolate sauce, whipped cream, banana, grilled almonds & vanilla ice cream	18	22
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## CRÊPES ON FIRE

Crêpes on fire at your table (flambée for those in the know).

<b>THE MARNIE</b> Butter, sugar & Grand Marnier on fire	13	17
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<b>THE SUZE</b> Crêpe Suzette: Orange segment, orange zest, caramel sauce & Grand Marnier on fire	19	23
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<b>ONE NIGHT WITH NICK</b> <i>AN OLDIE BUT A GOODIE!</i> Nutella, banana, vanilla ice cream, toasted coconut & Sailor Jerry spiced rum on fire	19	23
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<b>BANANAS FOSTER</b> Caramelised banana, cinnamon, toasted almonds, Flo's salted caramel sauce, vanilla ice cream & Sailor Jerry spiced rum on fire	19	23
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## EXTRAS

Grilled almonds   Whipped cream	2
Banana   Strawberries   Vanilla ice cream	3

