

# fennel

c a f é

All day Menu  
from 11.30am - 8.30pm

Afternoon Tea  
from 3pm - 4.30pm

home made  
sweet treats \$10

check out our cake display fridge  
for the daily selection

## Snacks

Sourdough bread with house made condiments \* + (9)  
Whipped cod roe, pane carasau, crudités (15)  
Marinated olives \* + GF (8)

## Cheese & Charcuterie

Selection of 4 imported cheeses with crackers \* GF (20)  
Parma ham 50g GF (20)  
Mixed charcuterie plate 80g GF (25)

## Salads

Cracked wheat, almonds, pomegranate, labneh \* + (15)  
Watermelon, olives, feta cheese, basil, mint \* + GF (15)  
Romaine lettuce, endive, apple, walnut, blue cheese  
buttermilk dressing \* + GF (15)  
Chicken, chickpeas, green harrisa, coriander (15) GF

\* Vegetarian or can be made vegetarian

+ Vegan or can be made vegan

GF Gluten free or can be gluten free

## Soups

Pumpkin, ginger and lemongrass \* + GF (15)  
Root vegetable soup \* + GF (15)  
\*\*All soup served with baguette  
\*\*Option of gluten free bread is available

## Sandwiches

Prosciutto cotto, fontina cheese, giardiniera (15)  
Tuna melt, cheddar cheese, celery and red onion (15)  
Beef pastrami, gruyere cheese, dill pickles, mustard (15)  
Buffalo mozzarella, heirloom tomatoes, basil pesto \*+(15)  
\*\*All sandwiches can be made without meat

## Large dishes

Eggplant Parmigiana \* GF (25)  
Linguine with bolognese sauce, parmesan cheese (25)  
Atlantic salmon, barley and zucchini salad, lemon  
butter sauce (30)  
Tuna Nicoise salad, potato, olives, beans, boiled egg  
(25)  
Moroccan chicken, olives, preserved lemon, chickpeas  
cracked wheat (25)

All prices are subject to 10% service charge and 7% GST

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## Beverage Menu

### WINES

By the glass / Bottle

Our full wine list is also available  
- please ask our server for details

#### Champagne

Vieille France L'Originelle, Brut, Avize NV (22 | 120)

#### Sparkling

Prosecco, IL Fresco Villa Sandi, Extra Dry DOC, Veneto 2018  
(16 | 85)

#### White

Pinot Grigio, Monte Campo DOC, Veneto 2018  
(18 | 85)

Sauvignon Blanc, Amelia Park, Margaret River 2018  
(20 | 95)

#### Red

Barbera Cabernet Franc, Monferrato Rosso DOC, Piedmont  
2012 (18 | 85)

Cabernet Merlot, Whistling Duck,  
New South Wales 2018 (20 | 95)

#### Rose

Syrah Mourvedre, Jean Luc Colombo, Cape Bleue, Provence  
2018  
(20 | 95)

#### Sweet

Moscato, Primo Amore, Veneto NV (17 | 95)

### BEER

Colomba, Corsica, France (15)

Crust, Bread Ale, Singapore (14)

Zeos, Blue Mak Lager, Greece (10)

All prices are subject to 10% service charge and 7% tax

### SIGNATURE COCKTAILS

Rossini (16)

Prosecco, strawberry

Sangria (16)

Red wine, rum, fresh fruits

Apple & elderflower spritz (18)

Apple & elderflower liqueur, prosecco, soda

Cassis mandarin spritz (18)

Cassis and mandarin liqueur, prosecco, soda

### NON-ALCOHOLIC

Juice (8)

orange, cranberry, pink grapefruit

Thai fresh coconut (10)

Italian Sodas (12)

Cucumber & lime

Mango & pomegranate

Strawberry & kiwi

Nordaq filtered water (2.5)

Still or sparkling water (free flow)

### HOT DRINKS

Hot Chocolate (7)

Tea Selection (7)

English breakfast, earl grey, jasmine ting yuan,  
ginger breeze, chamomile meadow, bavarian mint,  
strawberry flip

Coffee

Espresso, macchiato (5)

Long black, cappuccino, latte, flat white, mocha (7)  
double shot, iced

Add caramel syrup (+1)