

CAFE DES AMIS

***Gluten free crêpes with buckwheat and chia now available - add \$1**

Breakfast★Crêpes

Served until 12 noon with organic local greens and sour cream

Ham, organic scrambled eggs, gruyère cheese, tomato \$11.50

Organic scrambled eggs, tomato, gruyère cheese \$10.95

Spinach, feta, tomato, Organic scrambled eggs \$10.95

Breakfast burrito; Bombay potatoes, scrambled eggs, vintage cheddar \$11.50

Sweet★Crêpes

Nutella \$5.50

Maui cane sugar with lime juice \$4.50

Banana and chocolate \$6.50

Cinnamon and cream \$5.50

Strawberries and cream \$7.95

Honey and toasted almonds \$5.50

Toasted pecans, maple syrup and cream \$6.95

Banana, toffee sauce and cream \$7.50

Savory★Crêpes

All served with organic local greens with lemon tahini dressing or balsamic herb vinaigrette and sour cream

Mozzarella, tomato, basil and parmesan \$9.95

Spinach and feta cheese \$11.50

Ham and Gruyère cheese \$10.95

Italian lentil and tomato stew, pesto, mozzarella \$11.50

Mediterranean vegetables, feta, pesto \$11.95

Chicken, avocado, mozzarella, tomato, Caesar dressing \$11.95

Bacon, brie, avocado with apple and black pepper \$11.95

Curry★Wraps

All served with mango chutney and cucumber raita

A large flour tortilla with a choice of the following fillings

Organic chicken curry and rice \$12.95

Shrimp and coconut curry and rice \$13.95

Vegetable curry and rice \$11.95

Beef short rib and mushroom curry and rice \$13.95

Coconut & lemongrass vegetable & tofu curry and rice \$11.95

Happy Hour - Half Price Beers, Wines By The Glass & Cocktails 4 To 6 Everyday

18% Gratuity Will Be Added To Tables Of 5 Or More

★ Appetizers

Vegetarian Mediterranean Platter (for two) \$14.75
Hummus, olives, cucumber raita, feta, garlic artichoke salad,
roast Mediterranean vegetables, tomatoes, pesto and pita bread

Mixed Platter for two \$15.75
Salami, prosciutto, hummus, vintage cheddar, brie, olive tapenade,
sweet onion chutney, bread

Tahitian Poisson Cru \$12.95
Fresh Ahi, with coconut milk, lime juice, onion, cucumber and tomato

Hummus and pita bread \$6.50

Indian★Curries

All served with basmati rice or brown rice (50c supplement).
Please ask if you would like a complimentary chutney.

Organic Kale & Tofu Curry \$13.95
Fresh vegetables, lemon grass, coconut milk

Beef Short Rib & Mushroom Curry \$16.95
Coconut milk, tomatoes, garlic, ginger, onions, cilantro and Goan spices

Catch of the Day Fish Curry \$19.95
Fresh island fish in a mild sauce with tomato, yogurt, cilantro and spices

Shrimp Curry \$17.95
Shrimp in a creamy coconut sauce with ginger, garlic, cinnamon, cilantro and Bengal spices

Chicken Curry \$16.95
Organic chicken slow cooked with tomato, yogurt, garlic, ginger, cinnamon, cilantro and spices

Vegetable Curry \$13.95
Spinach, carrots, cauliflower, potatoes and peas in a coconut sauce with tomatoes,
cilantro and Tamil spices

Seafood★Special

Mediterranean Seafood Stew \$21.95
Fresh island fish, king prawns in a seafood
tomato broth, served with saffron aioli,
bread and fingerling potatoes

Sides

Mango chutney \$1.50
Tomato chutney \$1.50
Habañero chutney \$1.50
Pita bread \$1.50
Cucumber raita \$2.50
Bombay potatoes \$4.95

* *The gluten free crepes are prepared in our kitchen
where we also prepare food that contains gluten.*

★Salads

Balsamic & olive oil vinaigrette or lemon tahini dressing.

Kale, Goat's Cheese & Sprout Salad \$13.95
With organic sunflower sprouts, organic beets, organic
carrots, pumpkin seeds, red onion, parsley

Greek Salad \$11.95
Organic local greens, tomato, red onion,
cucumber, bell pepper, feta cheese & Kalamata
olives.

Mixed Salad \$6.45
Organic local greens, tomato, red onion
and cucumber.

Add
Chicken \$5
Bacon \$3
Avocado \$3
Local sunflower sprouts \$3
Goat's cheese \$5

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