

THE PROVIDORE MENU

FOOD
WE
ADORE

01

BREAKFAST

SERVED UNTIL 11.30AM WEEKDAYS, 3PM ON WEEKENDS & PUBLIC HOLIDAYS

SOURDOUGH TOAST with Pepe Saya butter and your choice of The Providore's jams & marmalade, ethical honey or peanut butter	8.5
ORGANIC MUESLI (V) The Providore's toasted muesli with fresh berries, organic yoghurt, roasted almonds & cinnamon honey	13.5
FRESH FRUIT SALAD (V) with organic yoghurt & ethical honey	13.5
BARN LAID EGGS & SOURDOUGH TOAST (V) your choice of eggs; either poached, scrambled or fried	12.5
ENGLISH BREAKFAST (VOA) your choice of eggs; either poached, scrambled or fried, with sautéed mushrooms, roasted tomato, grilled Shulz bacon & bratwurst sausage, sourdough toast	24.5
BREAKFAST BOARD (VOA) with poached eggs, marinated goat cheese, avocado, parma ham & sourdough toast	25.5
SMASHED AVOCADO ON TOAST (V) with a poached egg, sheep's feta & roasted cherry tomatoes on wholemeal	19.5
SPANISH BAKED EGGS (VOA) two barn laid eggs baked on grilled chorizo sausage in spicy tomato sauce with smoked paprika & shaved manchego cheese	18.5
EGGS BENEDICT (VOA) with poached eggs, Shulz double smoked ham, wilted spinach & hollandaise sauce on toasted brioche	19.5
RICOTTA PANCAKES (V) with caramelised banana, candied walnuts & The Providore's Aqua No.3 sugar syrup	18.5
BREAKFAST SIDES grilled Shulz bacon • bratwurst pork sausage • sautéed mushrooms roasted tomato • avocado • sautéed spinach • cheddar cheese extra slice of toast • extra egg smoked salmon	5.5 3.5 8

SANDWICHES

SERVED FROM 11.30AM

GRILLED HAM & CHEESE TOASTIE Shulz double smoked ham with a fried egg, emmental cheese, grilled zucchini and The Providore's tomato & red pepper relish on sourdough	18.5
CLUB SANDWICH grilled chicken breast, fried egg, avocado, grilled Shulz bacon, lettuce & aioli on sourdough	19.5
SMOKED SALMON BAGEL with cream cheese, dill & shallot salsa, watercress	17.5
GRILLED VEGE SANDWICH (V) with grilled eggplant, zucchini, peppers, provolone cheese & olive tapenade on wholemeal bread	16.5
STEAK SANDWICH grass-fed ribeye with smoked cheddar, caramelised onion, truffle aioli & rocket in country bread	26.5

BREADS & PASTRIES

Fresh from The Providore bakery in Downtown Gallery. Our artisanal breads and pastries are made each morning by our team of skilled bakers, using traditional methods and high-quality, all-natural ingredients.

CHOICE OF BREADS
sourdough • wholemeal • baguette • bagel • gluten-free bread from The Whole Kitchen

PASTRIES | SCONES
plain scone • fruit scone • muffins • butter croissant • pain au chocolat • almond croissant • Danish pastries

(SS) sustainable seafood
(V) vegetarian
(VOA) vegetarian option available
(GF) gluten-free (breads on the menu can be substituted with gluten-free bread on request)

MENU PRICES ARE SUBJECT TO GST, AND 10% SERVICE CHARGE WHEN CONSUMED ON PREMISE

SALADS & STARTERS

SERVED FROM 11.30AM

GRILLED HALOUMI (V) with rocket, roasted pearl onions, toasted spiced pine nuts, hummus and grilled pita bread	18.5
NICOISE SALAD (GF, VOA) with tuna confit, poached egg & pomegranate molasses vinaigrette	22.5
GRILLED CHICKEN SALAD (GF, VOA) with organic quinoa, peppers, sheep's feta, kalamata olives & balsamic dressing	19.5
SPICED PUMPKIN SALAD (V) with ancient grains, broccolini, kale, toasted almonds, minted yogurt & pomegranate molasses vinaigrette	19.5
SMOKED SALMON (GF) on potato roesti with crème fraîche, capers, fennel & watercress salad	21.5
GRILLED SHARK BAY PRAWNS (GF, SS) glass noodle & herb salad with avocado, lime, chili, ginger & lemongrass dressing	23.5

MAIN MENU

SERVED FROM 11.30AM

SOUP OF THE DAY served with grilled baguette	12.5
PASTA & RICE	
FETTUCCE PASTA Pastificio dei Campi pasta with slow braised beef cheek ragout, sautéed mushrooms, kale & shaved parmesan	29.5
LOBSTER MAC & CHEESE Pastificio dei Campi pasta with poached lobster, shaved fennel & fresh dill, baked in a light cheese sauce	28.5
CRAB LINGUINI PASTA (SS) Pastificio dei Campi pasta with sustainable blue swimmer crab, sundried tomato, bird's eye chili, fresh basil & Alto extra virgin olive oil	31.5
RISOTTO (GF) with shredded duck confit, mushrooms, truffle oil, green peas, parmigiano reggiano & crispy duck skin	29.5
BAKED ROTOLO (V) fresh pasta filled with kale, grilled eggplant, mushrooms & ricotta with arrabiata sauce	26.5
MEAT & SEAFOOD	
ROASTED CHICKEN LEG with Terre Exotique baharat spice, couscous, The Providore's aubergine chutney & minted yoghurt	29.5
PAN SEARED BARRAMUNDI (GF, SS) Mexican rice with guacamole, pico de gallo, sour cream, lime & homemade corn tortillas	32.5
GRASS-FED BEEF BURGER with provolone cheese, Frankie's fine brine pickles, lettuce, tomato & sautéed onions, served with proper chips & chipotle mayo	31.5
SLOW BRAISED LAMB SHANK on a root vegetable, tomato & cannellini bean stew, with gremolata and grilled baguette	34.5
SIDES	
rocket salad with caramelised walnuts & parmesan cheese	9.5
proper chips with chipotle mayo	11.5
mixed breads with Alto olive oil & Giusti balsamic vinegar	8.5
grilled Shulz bacon	5.5
roasted sweet potato wedges with garlic aioli	12.5

CAKES & DESSERTS

Please see our cake cabinet or ask your server for today's range of freshly baked breads, cakes, pastries and desserts.

WARM FLOURLESS CHOCOLATE CAKE with vanilla ice cream	14.5
AFFOGATO double espresso served with vanilla ice cream & Bahen & Co. cocoa nibs	15.5
APPLE CRUMBLE made with The Providore's muesli and served warm with vanilla ice cream	16.5
PAT & STICK'S WORLD FAMOUS ICE CREAM SANDWICHES	7

BEVERAGE MENU

DRINKS
WE
ADORE

02

THE PROVIDORE COFFEE

Roasted and blended exclusively by Melbourne coffee roaster Brother Basil & Co.

MACHINE BREWED REGULAR 5 LARGE 6.5

short black • long black • latte • flat white • cappuccino
macchiato • americano • piccolo latte • mocha • mochaccino

Extras extra coffee shot • decaf • soy milk • oat milk 1
homemade vanilla bean or caramel syrup • babycino

SINGLE ORIGIN – POUR OVER STYLE 9.5

roasted in-house in our small batch roaster so each batch is fresh;
ask our baristas about today's single origin

ICED COFFEE 8.5

iced latte • iced black coffee • iced mocha

ADD A SCOOP OF ICE CREAM 3.5

Bahen & Co. chocolate • vanilla bean

THE PROVIDORE TEA

Custom blended in Singapore from selected tea leaves and ingredients from
the world's best tea plantations and tea markets.

POT FOR 1 9.5

Black - English breakfast • darjeeling makaibari • classic earl grey •
cucumber earl grey • French earl grey • musk earl grey •
pistachio earl grey • rose earl grey

Herbal - peppermint • chamomile

White/Green - mango sticky rice (Genmaicha) • yunnan white •
jasmine earl grey • lychee green tea

Other - forest berry • oolong milk • ginseng oolong

COLD BREWED TEA 9.8

one of our signature teas cold brewed and made into an iced tea;
ask our staff for today's brew

THE PROVIDORE DRINKING CHOCOLATE & CHAI

Made using cocoa beans sourced from the best cocoa growing regions, ground
and mixed with organic panela sugar, spices and essential oils.

HOT CHOCOLATE 8

traditional • vanilla bean • cinnamon • orange • peppermint •
chili • 100% cocoa (sugar free)

ICED CHOCOLATE 8.5

have your favourite drinking chocolate served iced

CHAI LATTE 8

made with The Providore's seven spice chai powder and steamed milk

ICED CHAI LATTE 8.5

our signature chai latte served iced

OTHER BEVERAGES

SLOW PRESSED JUICES 9

pineapple, blackberry & mint • orange • apple
add fresh ginger, fresh mint or chia seeds for an extra boost

PLANT BASED FRESH FRUIT SMOOTHIES (DF) 11.5

sweet green metabolism starter • deep berry • mango & orange

PREMIUM MILKSHAKES 11.5

Bahen & Co. double chocolate • very vanilla • chocolate & banana • peanut butter

SPARKLING ORGANIC JUICE (O) 8

a flavour bomb of organic fruit juice and sparkling New Zealand water -
blood orange • black currant • red grapefruit

REMEDY KOMBUCHA (O) 8

sparkling live-cultured, organic kombucha that tastes delicious.
It's vegan, raw and unpasteurised with no sugar, naturally -
apple • ginger lemon • wild berry • mango passion • lemon, lime & mint

KARMA COLA (O) 8

good looking, great tasting, doing good drinks from NZ -
original cola • gingerella ginger ale • lemmy lemonade

(DF) dairy free
(O) organic

DRAUGHT BEER

Get refreshed with a handpicked selection of the world's craft beers and seasonal
brews. We work with small brewers who share our passion and respect for these
brews as something special to be appreciated and adored.

See the specials or ask our staff what's on draft today.

LAGER • PALE ALE • IPA 330ML 9 PINT 14

WINE

BOTTLES & BY THE GLASS

PROSECCO - ADAMI BOSCO DI GICA, ITALY GLASS 15 BOTTLE 68
a dry sparkling wine with apple and peach notes.
rich and wonderfully balanced

PINOT GRIS - ZEPHYR, NEW ZEALAND (O) GLASS 16 BOTTLE 75
elegant & fruity, with notes of apple and cinnamon

SAUVIGNON BLANC - CHATEAU FAVRAY POUILLY FUME, FRANCE (O) GLASS 17 BOTTLE 80
exceptional & expressive nose, followed by an elegant
minerality and rich mouthfeel

CHARDONNAY - PICARDY, AUSTRALIA GLASS 19 BOTTLE 88
incredible notes of peaches and flowers on the nose,
followed by melon flavours and a long lasting finish

ROSÉ - LA TOUR MELAS NAUTILUS, GREECE (O) GLASS 14 BOTTLE 65
flowers and strawberry notes, refreshing with
lovely minerality and an elegant finish

MALBEC - CLOS TRIGUEDINA, FRANCE (O) GLASS 15 BOTTLE 68
full-bodied, intense nose, ripe and fruity with
blackberry and silky tannins

RIOJA RED - MARQUES DE VARGAS, SPAIN (O) GLASS 17 BOTTLE 78
full-bodied, perfectly ripe red fruits with soft tannins
and a long finish

CABERNET SAUVIGNON - MOVIA, SLOVENIA (O) GLASS 17 BOTTLE 76
full-bodied, fruity and leathery, with powerful
blackcurrant flavours on the palate

PINOT NOIR - MEYER-NAKEL SPATBURGUNDER, GERMANY (O) GLASS 19 BOTTLE 89
notes of violets, strawberries and forest berries, with
balanced acidity and tannins followed by an elegant finish

MOSCATO - SARACCO, ITALY GLASS 13 BOTTLE 58
bright, fresh and sweet, with notes of lychee,
tropical fruits and red apples

COCKTAILS & ARTISANAL SPIRITS

THE PROVIDORE'S SANGRIA GLASS 16 BOTTLE 68
with Marques de Vargas red wine, Plantation pineapple rum,
Mancino red vermouth, fresh pineapple, orange & strawberry

CLASSIC MOJITO 16
Plantation 3 stars rum, muddled lime, Aqua 03 sugar & mint syrup

LIME DAIQUIRI 16
Veritas rum, fresh lime juice, egg white & Aqua 00 sugar

GRAPEFRUIT MARTINI 18
Mermaid pink gin, fresh grapefruit juice & Aqua 00 sugar

GIN & TONIC (45ml)

AMASS DRY GIN 18.5
with East Imperial old world tonic & sliced lime

GUNPOWDER IRISH GIN 18.5
with East Imperial burma tonic & sliced lemon

MERMAID PINK GIN 18.5
with East Imperial botanic tonic & sliced fresh strawberry

WE SOURCE ETHICAL INGREDIENTS FOR OUR MENUS AND WHERE POSSIBLE, WE SUPPORT LOCAL GROWERS & PRODUCERS,
ORGANIC & SUSTAINABLE FARMING PRACTICES AND PLANT BASED ALTERNATIVES.

WE LIMIT OUR USE OF SINGLE USE PLASTICS AND WE ARE ACTIVELY REDUCING OUR WASTE OUTPUT AND THE CONSUMPTION
OF NATURAL RESOURCES AT OUR OUTLETS.

WE ARE PROUD TO FEATURE OUR GROCERY PRODUCTS ON OUR MENUS AND MANY OF THE INGREDIENTS USED ARE
AVAILABLE FOR SALE ONLINE AND IN OUR STORES.

SCAN THIS QR CODE TO LEARN ABOUT OUR SUSTAINABILITY INITIATIVES OR TO DISCOVER MORE ABOUT
OUR FEATURED PRODUCTS.



MENU PRICES ARE SUBJECT TO GST, AND 10% SERVICE CHARGE WHEN CONSUMED ON PREMISE