

THE PROVIDORE MENU

FOOD
WE
ADORE

01

SALADS & STARTERS

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

PLATTERS

CHEESE PLATTER (V) our fromager's selection of artisanal cheese from our deli with accompaniments, fresh bread & crackers	27.5
CHARCUTERIE PLATTER a selection of charcuterie from our deli with accompaniments & fresh bread	28.5
ITALIAN PLATTER buffalo mozzarella, parma ham, cherry tomatoes & bread	28
DIP PLATTER a selection of Mediterranean dips served with toasted pita, olives and crudites	18
DUCK RILLETTE with cornichons, cocktail onions & toasted baguette	19

Approach our staff or deli counters to find out today's specials, or to select your own customised platter

CAKES & DESSERTS

Our exquisite cake range is made in-house by our talented team and consists of classic favourites such as strawberry shortcake and Mont blanc, as well as seasonal delights created to inspire and delight taste buds. 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

HERE AT
THE PROVIDORE,
WE DON'T JUST
LOVE FOOD,
WE ADORE FOOD.

MAIN MENU

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 arrabbiata 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

DISCOVER THE WAY GOOD FOOD SHOULD BE, WITH INGREDIENTS AND PRODUCE SELECTED FROM OUR DELIS AND GROCERY STORES, TOGETHER WITH FRESH SEASONAL PRODUCE FROM LOCAL GROWERS. ALL MADE FRESH-TO-ORDER BY OUR TEAM OF DEDICATED, GOOD-FOOD LOVING CHEFS.

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.



(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.

BEVERAGE MENU

DRINKS
WE
ADORE

02

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 blackboards or ask our staff what's on draft today.

LAGER • PALE ALE • IPA 330ML 9 PINT 14

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

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

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

ICED COFFEE 8.5
iced latte • iced black coffee • iced mocha

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
blood orange • black currant • red grapefruit

REMEDY KOMBUCHA (O) 8
apple • ginger lemon • wild berry • mango passion • lemon, lime & mint

KARMA COLA (O) 8
original cola • gingerella ginger ale • lemmy lemonade

(DF) dairy free
(O) organic

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