

BEVERAGE MENU

DRINKS
WE
ADORE

02

THE PROVIDORE COFFEE

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

MACHINE BREWED

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

REGULAR 5 LARGE 6.5

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

SINGLE ORIGIN – POUR OVER STYLE

roasted in-house in our small batch roaster so each batch is fresh;
ask our baristas about today's single origin 9.5

ICED COFFEE

iced latte • iced black coffee • iced mocha 8.5

ADD A SCOOP OF ICE CREAM

Bahen & Co. chocolate • gula melaka • vanilla bean 3.5

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

Black - English breakfast • high tea • darjeeling makaibari • ceylon •
assam margherita • caramel • classic earl grey • cucumber earl grey •
French earl grey • musk earl grey • pistachio earl grey • rose earl grey

Herbal - peppermint • chamomile

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

Other - forest berry • oolong milk • ginseng oolong 9.5

ICED TEA

one of our signature teas cold brewed and made into an iced tea;
ask our staff for today's brew 9.5

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

traditional • vanilla bean • cinnamon • orange • peppermint •
chili • 100% Cocoa (sugar free) 7.5

HOT WHITE CHOCOLATE

served with Grounded Pleasures marshmallows 8.5

ICED CHOCOLATE

have your favourite drinking chocolate served iced 8.5

CHAI LATTE

made with The Providore's seven spice chai powder and steamed milk 7.5

OTHER BEVERAGES

SLOW PRESSED JUICES

pineapple, blackberry & mint • orange • apple
add fresh ginger or chia seeds for an extra boost 8.5

FRESH FRUIT SMOOTHIES

sweet green metabolism starter • deep berry • mango & orange 9.5

PREMIUM MILKSHAKES

Bahen & Co. double chocolate • gula melaka & pandan • vanilla bean 10.5

SPARKLING ORGANIC JUICE

a flavour bomb of organic fruit juice and sparkling New Zealand water -
blood orange • black currant • red grapefruit 7.5

REMEDY DRINKS

sparkling live-cultured, organic drinks that taste delicious -

Kombucha - original • ginger lemon • hibiscus kiss •
raspberry lemonade • ginger berry

Switchel - blood orange • finger lime • tropical 8

KARMA COLA

good looking, great tasting, doing good drinks from NZ -
original cola • gingerella ginger ale • lemmy lemonade 7.5

SURGIVA ITALIAN NATURAL SPRING WATER

still or sparkling

250ML 5 750ML 8

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 • CIDER

330ML 9 PINT 14

WINE

BOTTLES & BY THE GLASS

PROSECCO – ADAMI GIARDINO, ITALY

a dry sparkling wine with plenty of fresh, delicate
& fruity notes and an elegant dry finish

GLASS 15 BOTTLE 55

PINOT ORIGIO – CANTINA LAVIS, ITALY

refreshing & balanced with pleasing citrus zest
& stone fruit notes

GLASS 15 BOTTLE 53

SAUVIGNON BLANC – ZEPHYR, NEW ZEALAND

citrusy notes with hints of gooseberry & lemon grass
and a vibrant mineral finish

GLASS 16 BOTTLE 58

CHABLIS – MAURICE TREMBLAY, FRANCE

chardonnay with plenty of white flowers,
ripe lemony notes and a mineral lengthy finish

GLASS 17 BOTTLE 65

CHIANTI CLASSICO – RICASOLI BROLIO, ITALY

medium to full-bodied, red fruits & strawberry aromas
with a long persistent finish

GLASS 16 BOTTLE 59

RIOJA RED – MARQUES DE VARGAS, SPAIN

full-bodied, perfectly ripe red fruits with soft tannins
and a long finish

GLASS 16 BOTTLE 59

BORDEAUX – CHATEAU CORBIN ST EMILION, FRANCE

full-bodied, rich & plummy with sumptuous ripe tannins

GLASS 17 BOTTLE 62

PINOT NOIR – MT GLOVER, NEW ZEALAND

light to medium-bodied, elegant with vibrant red fruits
and spices on the finish

GLASS 17 BOTTLE 65

MOSCATO – SCAGLIOLA PRIMO BACIO, ITALY

sweet, aromatic and clean with lemon & apricot aromas

GLASS 13 BOTTLE 42

COCKTAILS & ARTISANAL SPIRITS

THE PROVIDORE'S SANGRIA

with Spanish red wine, Plantation pineapple rum,
Mancino red vermouth, fresh pineapple, orange & strawberry

GLASS 16 BOTTLE 65

CLASSIC MOJITO

Plantation 3 stars rum, muddled lime, aqua 03 sugar & mint syrup 16

GIN & TONIC (45ml)

BOBBY'S GIN, NETHERLANDS

with East Imperial grapefruit tonic, orange zest & juniper 18.5

CHRISTIAN DROUIN LE GIN, FRANCE

with East Imperial old world tonic & sliced fresh apples 18.5

KYRO NAPUE, FINLAND

with East Imperial Burma tonic, rosemary & cranberries 18.5

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

WE SOURCE ETHICAL INGREDIENTS FOR OUR MENUS AND WHERE POSSIBLE, WE SUPPORT LOCAL GROWERS & PRODUCERS.
SUSTAINABLE FARMING AND WE LIMIT OUR USE OF SINGLE USE PLASTICS.

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

OUR EGGS ARE CAGE FREE AND FRESH FROM FREEDOM RANGE EGGS. WE USE OLSSON'S SEA SALT, TERRE EXOTIQUE SPICES
AND ALTO OLIVE OIL. IN ALL OF OUR COOKING AS WELL AS GRAGNANO PASTA, AUSTRALIAN GROWN FRUIT & BERRIES FROM
MY BERRIES, ETHICAL HONEY AND BARAMBIRAH ORGANIC YOGHURT.

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

THE PROVIDORE MENU

FOOD
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BREAKFAST

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

SOURODOUGH TOAST 8.5

with butter and your choice of The Providore's jams & marmalade, ethical honey or peanut butter

ORGANIC MUESLI [V] 13.5

The Providore's toasted muesli with fresh berries, organic yoghurt, roasted almonds & cinnamon honey

FRESH FRUIT SALAD [V] 13.5

with organic yoghurt & ethical honey

BARN LAID EGGS & SOURODOUGH TOAST [V] 12.5

your choice of eggs; either poached, scrambled or fried

ENGLISH BREAKFAST [VOA] 22.5

your choice of eggs; either poached, scrambled or fried, with sautéed mushrooms, roasted tomato, grilled Shulz bacon & bratwurst sausage, sourdough toast

BREAKFAST BOARD [VOA] 23.5

with poached eggs, marinated goat cheese, avocado, parma ham & sourdough toast

SMASHED AVOCADO ON TOAST [V] 19.5

with a poached egg, sheep's feta & roasted cherry tomatoes on wholemeal

SPANISH BAKED EGGS [VOA] 18.5

two barn laid eggs baked on grilled chorizo sausage in spicy tomato sauce with smoked paprika & shaved manchego cheese

EGGS BENEDICT [VOA] 19.5

with poached eggs, Shulz double smoked ham, wilted spinach & hollandaise sauce on toasted brioche

RICOTTA PANCAKES [V] 18.5

with caramelised banana, candied walnuts & The Providore's Aqua No.3 sugar syrup

BREAKFAST SIDES

grilled Shulz bacon • bratwurst pork sausage • sautéed mushrooms

roasted tomato • avocado • sautéed spinach • cheddar cheese

extra slice of toast • extra egg

Woodbridge smoked salmon

5.5

3.5

8

SANDWICHES

SERVED FROM 11.30AM

GRILLED HAM & CHEESE TOASTIE 17.5

Shulz double smoked ham with a fried egg, emmental cheese, grilled zucchini and The Providore's tomato & red pepper relish on sourdough

CLUB SANDWICH 18.5

grilled chicken breast, fried egg, avocado, grilled Shulz bacon, lettuce & aioli on sourdough

WOODBRIDGE SMOKED SALMON BAGEL 17.5

with cream cheese, dill & shallot salsa, watercress

GRILLED VEGE SANDWICH [V] 14.5

with grilled eggplant, zucchini, peppers, provolone cheese & olive tapenade on wholemeal bread

STEAK SANDWICH 24.5

grass-fed ribeye with smoked cheddar, caramelised onion, truffle aioli & rocket in country bread

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)

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SALADS & STARTERS

SERVED FROM 11.30AM

GRILLED HALOUMI [V] 17

with rocket, roasted pearl onions, toasted spiced pine nuts, hummus and grilled pita bread

NICOISE SALAD [GF, VOA] 21.5

with tuna confit, poached egg & pomegranate molasses vinaigrette

ORGANIC QUINOA [GF, VOA] 18.5

with grilled chicken breast, peppers, sheep's feta, kalamata olives & balsamic dressing

SPICED PUMPKIN SALAD [V] 19.5

with ancient grains, broccolini, kale, toasted almonds, minted yogurt & pomegranate molasses vinaigrette

WOODBRIDGE SMOKED SALMON [GF] 19.5

on potato roesti with crème fraîche, capers, fennel & watercress salad

GRILLED SHARK BAY PRAWNS [GF, SS] 22.5

glass noodle & herb salad with avocado, lime, chili, ginger & lemongrass dressing

MAIN MENU

SERVED FROM 11.30AM

SOUP OF THE DAY 12.5

served with grilled baguette

PASTA & RICE

PAPPARDELLE PASTA 28

with slow braised beef cheek ragout, sautéed mushrooms, kale & shaved parmesan

LOBSTER MAC & CHEESE 27.5

with shaved fennel & fresh dill baked in a cast iron pan

CRAB LINGUINI PASTA [SS] 29

with sundried tomato, bird's eye chili, fresh basil & Alto extra virgin olive oil

RISOTTO [GF] 28.5

with duck confit, mushrooms, green peas, parmigiano reggiano

BAKED ROTOLO [V] 26.5

fresh pasta filled with kale, grilled eggplant, mushrooms & ricotta with arrabbiata sauce

MEAT & SEAFOOD

ROASTED CHICKEN LEG 28.5

with baharat spice, couscous, The Providore's aubergine chutney & minted yoghurt

PAN SEARED BARRAMUNDI [GF, SS] 31.5

Mexican rice with guacamole, pico de gallo, sour cream, lime & homemade corn tortillas

GRASS-FED BEEF BURGER 29.5

with provolone cheese, Frankie's fine brine pickles, lettuce, tomato & sautéed onions, served with proper chips & chipotle mayo

SLOW BRAISED LAMB SHANK 32.5

root vegetable, tomato & cannellini bean stew, gremolata and grilled baguette

SIDES

rocket salad with caramelised walnuts & parmesan cheese

proper chips with chipotle mayo

mixed breads with Alto olive oil & Giusti balsamic vinegar

grilled Shulz bacon

roasted sweet potato wedges with garlic aioli

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 12.5

with vanilla ice cream

AFFOGATO 9.5

double espresso served with vanilla bean ice cream & Bahen & Co. cocoa nibs

ICE CREAM 10.5

3 scoops; Bahen & Co. chocolate • gula melaka • vanilla bean

PAT & STICK'S WORLD FAMOUS ICE CREAM SANDWICHES 7

THE PROVIDORE MENU

FOOD
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01

DINNER MENU

LAST ORDER AT 9.45PM

SALADS & STARTERS

GRILLED HALOUMI [V] with rocket, roasted pearl onions, toasted spiced pine nuts, hummus and grilled pita bread	17
NICOISE SALAD [GF, VOA] with tuna confit, poached egg & pomegranate molasses vinaigrette	21.5
ORGANIC QUINOA [GF, VOA] with grilled chicken breast, peppers, sheep's feta, kalamata olives & balsamic dressing	18.5
SPICED PUMPKIN SALAD [V] with ancient grains, broccolini, kale, toasted almonds, minted yogurt & pomegranate molasses vinaigrette	19.5
WOODBIDGE SMOKED SALMON [GF] on potato roesti with crème fraîche, capers, fennel & watercress salad	19.5
GRILLED SHARK BAY PRAWNS [GF, SS] glass noodle & herb salad with avocado, lime, chili, ginger & lemongrass dressing	22.5

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	12.5
AFFOGATO double espresso served with vanilla bean ice cream & Bahen & Co. cocoa nibs	9.5
ICE CREAM 3 scoops; Bahen & Co. chocolate • gula melaka • vanilla bean	10.5
PAT & STICK'S WORLD FAMOUS ICE CREAM SANDWICHES	7

MAIN MENU

SOUP OF THE DAY served with grilled baguette	12.5
PASTA & RICE	
PAPPARDELLE PASTA with slow braised beef cheek ragout, sautéed mushrooms, kale & shaved parmesan	28
LOBSTER MAC & CHEESE with shaved fennel & fresh dill baked in a cast iron pan	27.5
CRAB LINGUINI PASTA [SS] with sundried tomato, bird's eye chili, fresh basil & Alto extra virgin olive oil	29
RISOTTO [GF] with duck confit, mushrooms, green peas, parmigiano reggiano	28.5
BAKED ROTOLO [V] fresh pasta filled with kale, grilled eggplant, mushrooms & ricotta with arrabbiata sauce	26.5
MEAT & SEAFOOD	
ROASTED CHICKEN LEG with baharat spice, couscous, The Providore's aubergine chutney & minted yoghurt	28.5
PAN SEARED BARRAMUNDI [GF, SS] Mexican rice with guacamole, pico de gallo, sour cream, lime & homemade corn tortillas	31.5
GRASS-FED BEEF BURGER with provolone cheese, Frankie's fine brine pickles, lettuce, tomato & sautéed onions, served with proper chips & chipotle mayo	29.5
SLOW BRAISED LAMB SHANK root vegetable, tomato & cannellini bean stew, gremolata and grilled baguette	32.5
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 Shutz 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.

[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)

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