



ABOUT US

Creme is... coffee food living.
That's what we're all about. We want you to savour our coffee, love our food, not only live life but enjoy living.

Our food is always cooked fresh using the freshest ingredients & locally sourced suppliers.

Creme has a comfortable, relaxed atmosphere where you can catch up anytime of the day for a coffee, start your day with a fresh breakfast, and enjoy a relaxed lunch or dinner with friends.

Trading 7 days for breakfast, lunch & dinner

crème

BREAKFAST UNTIL 3

TOAST

Sourdough or Multigrain \$7.5
w butter & choice of spreads (jam, vegemite, honey, peanut butter) \$9
Fruit loaf w strawberry jam & double cream \$8.5
Gluten Free

Ham, cheese & tomato toastie / croissant

\$8.5

BACON & EGG PIDE ROLL

Fried Eggs, crispy bacon & housemade bbq sauce on turkish bread

\$9.9

GRANOLA BOWL (V)(GF)

Housemade maple roasted granola, passionfruit pannacotta, coconut infused chia pudding, fresh berries & raspberry

\$15.9

CHILLI SCRAMBLE

Chipotle chilli, bacon, spring onion, coriander, cheese & cherry tomato on sourdough toast

\$17.9

FARMERS PLATE (GF)

Herb potato rosti, thick cut maple bacon, roasted field mushrooms, poached eggs & sriracha hollandaise

\$18.9

BUTTERMILK HOTCAKES (V)

Triple stack, strawberry cream, mixed berries, candied nuts, raspberry curd, white choc crumble & pure maple

\$17.9

SMASHED AVOCADO (V)

Poached egg, soft herbs, feta, house dukkah, lemon wedge & toasted sourdough (add haloumi \$3)

\$17.9

NOURISH BOWL (GF)

Grilled haloumi, quinoa tabouli, betroot hummus, mushrooms, avocado, wilted spinach & poached eggs

\$19.9

MODERN PALEO (GF)(V)

Chargrilled broccolini, honey roasted pumpkin, smashed avocado, poached eggs, mixed nuts, seeds, lemon & tahini dressing

\$18.9

MUSHROOMS ON TOAST (V)

w grilled haloumi, kale & walnut pesto & scrambled eggs

\$17.9

GYPSY OMELETTE

Spinach, zucchini, goats cheese, sriracha chilli, soft herbs & grain toast (add thick cut maple bacon \$4)

\$17.9

PULLED PORK EGGS BENNY

Slow cooked pull pork, poached eggs, pickled red cabbage, shallots, hollandaise on traditional English Muffin

\$18.9

FULL ENGLISH BREAKFAST

Chargrilled sausage, spinach, smoked bacon, sautéed wild mushrooms marinated tomato, poached eggs & toasted sourdough

\$19.9

BIG BREAKFAST BOARD

Scrambled eggs, crispy bacon, house hash brown, smashed avocado, marinated tomato, toasted sourdough & a buttermilk pancake w strawberry, cream & mixed berries

\$22.9

EGGS COOKED YOUR WAY

Scrambled, poached or fried on toast

\$9.9

ADD SIDES

Tomato/Mushroom/Spinach/Extra Egg/Toast \$4
Avocado/Hash Brown/Bacon/Salmon/haloumi \$4
Gluten Free Toast \$2

COFFEE FOOD LIVING



LIKE US CREME PLENTY VALLEY

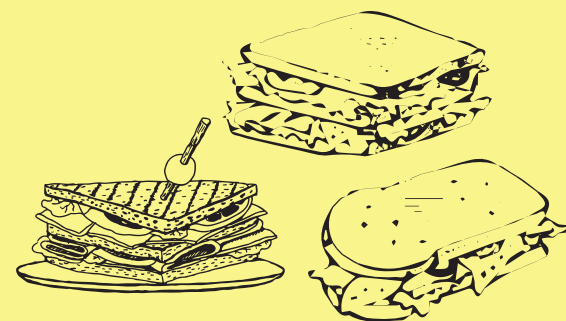


#CREMEPLENTYVALLEY

10% surcharge is applicable on public holidays

TOASTED SANDWICHES & WRAPS (ADD SIDE OF CHIPS +\$3) UNTIL 5PM

CHARGRILLED PORTERHOUSE STEAK SANDWICH	
Smokey bacon, caramelised onion, mixed lettuce, melted cheese & smokey bbq mayo	\$16.9
PORTUGUESE CHICKEN CLUB SANDWICH	
Smokey bacon, fresh tomato, cos lettuce, mustard & house mayo	\$15.9
TENDER LAMB WRAP	
Watercress, fresh mint, coriander, pomegranate, sliced cucumber, tomato & greek yogurt	\$14.9
CRISPY CHICKEN & ASIAN SLAW WRAP	
w soft feta & chipotle aioli	\$13.9
VEGIE WRAP	
Pumpkin, mushroom, capsicum, avocado, rocket & hummus	\$12.9



BURGERS

(ALL SERVED WITH GARLIC & ROSEMARY SALTED CRISPY CHIPS)

CLASSIC CHEESE BURGER	
Wagyu beef, pickles, cheese, lettuce, tomato & ketchup	\$16.9
AUSSIE AS	
Wagyu beef, smoked bacon, melted cheese, grilled pineapple, lettuce, fresh tomato, beetroot & tomato sauce	\$17.9
CHICKY BAE	
Crispy southern fried chicken fillet, slaw, melted cheese & spicy sriracha mayo	\$16.9
SPICY GRILLED CHICKEN	
w crispy lettuce, tomato, melted cheese & spicy chipotle mayo	\$16.9
MUSHROOM & HALOUMI BURGER (V)	
Crumbed field mushroom, haloumi, tomato relish, caramelised onion, lettuce & aioli	\$15.9

SALADS

CRÈME CHICKEN CAESAR	
Grilled chicken tenders, bacon, cos lettuce, radicchio, avocado, croutons, parmesan & mayo dressing	\$20.9
CHAR GRILLED CALAMARI & MIXED GRAINS	
Sweet corn, mixed leaves, freekeh, pomegranate, quinoa, lentils, & chiptle aioli	\$21.9
MARINATED LAMB & FETA SALAD	
Beetroot, wild rice, mixed leaves, seeds + spices & aged balsamic vinegar	\$21.9
MIXED GRAIN & FALAFEL SALAD (V)	
Housemade falafel, pomegranate freekeh, lentils, mixed seeds, nuts & spiced yoghurt	\$22.9



SNACKS & SHARING

CRISPY CHIPS	
w garlic & rosemary salt	\$9.9
SWEET POTATO WEDGES	
w sour cream & sweet chilli	\$12.9
CRUMBED EGGPLANT CHIPS	
w sea salt & balsamic mayo	\$12.9
CHILLI CRUSTED SOUTHERN FRIED CALAMARI (G)	
w kewpie mayo & chipotle aioli	\$14.9
PORTUGUESE CHICKEN SKEWERS (G)	
Grilled chicken tenders w Portuguese mayo & side salad	\$15.9
NACHOS (G)	
w sour cream, guacamole, housemade salsa & melted cheese (add wagyu mince \$5)	\$13.9

PASTA & RISOTTO

WILD MUSHROOM & CHICKEN RISOTTO	
Spinach, mixed herbs, spices & aged parmesan	\$21.9
SEAFOOD LINGUINI	
Mussels, prawns, calamari, scallop, cherry tomatoes seared off with white wine, butter, chilli & fresh lemon	\$23.9
GRILLED BARRAMUNDI w' WILD RICE RISOTTO	
Field mushrooms, roasted kipfler potatoes, w white wine & lemon sauce	\$24.9
CREAMY HERBED CHICKEN GNOCCHI	
Smoked bacon, pan seared chicken, mushrooms, baby spinach in a cream & white wine sauce	\$22.9

MAINS

HERB CRUMBED CHICKEN PARMIGIANA	
Smoked ham, melted mozzarella, roast tomato sugo, salad & rosemary salted chips	\$24.9
OPEN LAMB SOUVLAKI	
Chargrilled marinated lamb skewers, greek style salad, toasted pita, eggplant chips & house tzatziki	\$25.9
CHAR-GRILLED CHICKEN BREAST	
Char-grilled chicken breast, sweet potato & red cheddar gratin, smokey bacon crumble, buttered spinach & roast chicken sauce	\$26.9
SEAFOOD BOARD	
Crispy skin barramundi fillet, chilli salted calamari grilled scallop with pea puree, beer battered prawns, house tartare, salad & rosemary salted chips	\$28.9

WOOD OVEN PIDE

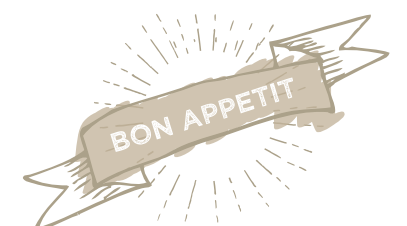
(from 5pm Monday to Thursday - 12pm Friday to Sunday)

WOOD OVEN BRUSCHETTA	
w fresh tomato, herbs, spring onion & aged balsamic	\$15.9
MARGHERITA (V)	
Napoli, buffalo mozzarella, fresh basil, extra virgin olive oil	\$19.9
VEGAN (VG)	
Napoli, roasted pumpkin, broccolini, spinach, caramelised onion, roasted pine nuts	\$21.9
ZUCCA (V)	
Roasted pumpkin, grilled zucchini semi dried tomatoes, pine nuts, goats' cheese, mozzarella, pesto & fresh rocket	\$21.9
ANGELINA	
Napoli, mozzarella, grandmother ham, portabella mushrooms & oven roasted artichokes	\$22.9
SALAMI (HOT OR MILD)	
Napoli, fresh buffalo, grilled capsicum, olives & oregano	\$22.9
SIMPLY CRUDO	
Napoli, prosciutto di parma, buffalo mozzarella & fresh rocket	\$22.9
CHILLI PRAWN	
Garlic base, marinated prawns, mozzarella, cherry tomatoes, goats' cheese & fresh rocket	\$22.9
MARINATED LAMB	
Roasted pine nuts, goats feta, eggplant, caramelized onion, pomegranate molasses & fresh rocket	\$22.9

(Gluten FREE Base +\$4)

FROM THE CHARGRILL

GREAT SOUTHERN 300G PORTERHOUSE	\$28.9
GREAT SOUTHERN 300G SCOTCH FILLET	\$29.9
Served w' sweet potato wedges, fresh salad & your choice of sauce (classic mushroom or red wine jus)	



LITTLE ONES UNDER 12

FRIED CHICKEN TENDERS W CHIPS	\$12
LINGUINI W TOMATO SUGO	\$12
KIDS CHEESE BURGER & CHIPS	\$12
HAM & PINEAPPLE PIZZA	\$12
KIDS MARGHERITA PIZZA	\$10

SOMETHING SWEET

WOOD OVEN CHOCOLATE CALZONE (FROM 5PM)	
Mixed berries, pure honey, crushed pistachio and vanilla ice cream	\$15.9
PLEASE SEE OUR DAILY SELECTION OF FRESHLY BAKED CAKES, INDIVIDUAL'S, PETIT FOURS & SLICES	