



# BRUNCH MENU

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## THE CLASSICS

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### ORGANIC GRANOLA

served with berries, low fat organic yoghurt and honey 6.50

### COCONUT MILK PANCAKES

served with chilli & ginger pineapple compote 6.50

### EGGS FLORENTINE

two poached eggs, wok-fried spinach and chilli hollandaise sauce on toasted muffin 9.95

### EGGS BENEDICT

two poached eggs, rashers, chilli hollandaise sauce on toasted muffin 9.95



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## A THAI TWIST

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### THAI OMELETTE

three egg omelette with chilli, spring onions, bean sprouts, cherry tomato & Thai sweet basil with Camile fried potatoes 9.95

### FULL THAI

two fried eggs, smoked bacon, honey & soy glazed sausages, wok-fried mushrooms, cherry tomatoes, toasted sour-dough slices 12.50

### SALMON FISH CAKE SLIDER

toasted muffin, roccola, siracha mayo, with Camile fried potatoes 12.50

### BAO BUN

hoi-sin duck, pickled cucumber & daikon, Asian slaw, with Camile fried potatoes 11.95

### KATSU CHICKEN FILLETS

green curry sauce with Camile fried potatoes 13.95

### THAI FRIED RICE

wok-fried with chicken & vegetables, topped with a fried egg 13.95

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## SWEET TREATS AND DRINKS

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### WARM DEATH BY CHOCOLATE

with vanilla ice cream 5.95

### MANGO AND APPLE SPRINGROLL

coated with cinnamon sugar with vanilla ice cream 5.95

### FRESHLY SQUEEZED ORANGE JUICE 3.95

### KIR CAMILE

prosecco and creme de cassis 8.00

### COKE CAMILE

coke and vanilla ice cream 6.00

### CAMILE ELDERFLOWER AND BERRY LEMONADE

elderflower cordial, mixed berries coulis, lemon juice 4.00

