

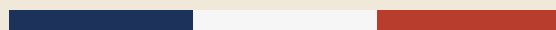
Bienvenue chez
Roule Galette
French Crêperie



Bonjour!

At Roule Galette we bring you to France for a moment with traditional food, drinks, music, and French accents!

We love seeing your photos, tag us on Instagram!
@RouleGaletteCarnegie



Entrées

Check the specials board for our monthly specials!

ESCARGOTS

12 snails in garlic and parsley butter with baguette and a green salad.

\$20

SALADE DE CHÈVRE CHAUD (V)

Hot crottin de chèvre on toasted baguette, honey, pecan nuts, on a green salad.

entrée \$17

main \$23

CHEESE OR CHARCUTERIE BOARD

A selection of 3 cheeses or 3 charcuteries served with baguette and French condiments.

\$30

RILLETTES DE CANARD

Homemade slow cooked duck meat spread served with baguette and cornichons.

\$18

Galettes

A galette is a slightly crispy savoury crêpe made with buckwheat flour and is naturally gluten free!

BUTTER GALETTE HAM & SWISS CHEESE

\$7
\$16.5

COMPLÈTE

Egg, ham, swiss cheese

\$19



COMPLÈTE À LA ROULE GALETTE

Egg, ham, swiss cheese, mushrooms, truffle oil, green salad

\$22

CAMPAGNARDE

Egg, bacon, mushrooms, swiss cheese

\$23

CHÉRIE PESTO (V)

Egg, swiss cheese, cherry tomatoes, basil pesto, rocket

\$23

SICILIENNE (VG)

Rocket, cherry tomatoes, mushrooms, pine nuts, basil pesto (prosciutto +\$8 / half avocado +\$6.5 / potatoes +\$5.5)

\$22

DIJONNAISE

Chicken, egg, swiss cheese, spring onions, Dijon mustard

\$23

CHICKEN AVOCADO

Chicken, swiss cheese, basil pesto, cherry tomatoes, avocado

\$25

ATLAS

Merguez sausage, swiss cheese, onions, potatoes, shallot & chives yoghurt (free range egg +\$3.5)

\$26.5

FORESTIÈRE

Mushrooms, bacon, onions, bechamel, swiss cheese (free range egg \$3.5)

\$24

CAPRI

Meredith goats cheese, cherry tomatoes, basil pesto, rocket, prosciutto (potatoes +\$5.5)

\$25

TRUFFLE SALMON

Egg, avocado, cherry tomatoes, smoked salmon, rocket, truffle oil (Meredith goats cheese +\$6.5)

\$26



CAMEMBERT (V)

Camembert de Normandie, onion chutney, truffle oil, apple, green salad

\$27

AUVERGNATE

French blue cheese sauce, bacon, apple, pecan nuts, green salad

\$26

TARTIFLETTE

Reblochon cheese, bacon, onion, potatoes deglazed with white wine, green salad (extra Reblochon cheese +\$8)

\$30

CHEVREFEUILLE CROTTIN (V)

Whole goats cheese, pecan nuts, honey, green salad (prosciutto +\$8)

\$26

TERROIR

Pork sausage, onions, potatoes cooked in white wine, swiss cheese, Dijon mustard, spring onion

\$27

CANARD CONFIT

Shredded duck leg cooked in duck fat, potatoes, swiss cheese, onion, green salad

\$32

EXTRAS (prices are per item) :

Onion, Free range egg, Cherry tomatoes

Basil pesto (VG), Shallot & chives yogurt,

Dijon mustard \$3.5

Green salad with cherry tomatoes, Swiss cheese,

Potatoes, Rocket, Mushrooms \$5.5

Bacon, Ham, Chicken, avocado,

Meredith goats cheese \$6.5

Merguez sausage, Pork sausage, Smoked salmon,

Prosciutto \$8



OUR SIGNATURES / V=VEGETARIAN / VG=VEGAN

AS WE USE GLUTEN, DAIRY AND NUTS IN OUR KITCHEN,
PLEASE INFORM US OF ANY DIETARY REQUIREMENTS.

1% surcharge applies on all card payments
10% surcharge applies on weekends

Crêpes

Crêpes are made with eggs and white flour, request Gluten Free or vegan option if needed (+\$2).

HAVE AN EXTRA PLAIN CRÊPE ON YOUR PLATE, ASK FOR A DOUBLE! +\$5

Sugar (VGO)	\$7
Sugar butter or Sugar lemon (VGO)	\$7.5
Honey	\$9
Chocolate	
Sugar butter lemon	
Butter cinnamon sugar	
Nutella	\$10
Bonne Maman strawberry jam (VGO)	
Real maple syrup (VGO)	
Homemade raspberry coulis (VGO)	
French chestnut spread (VGO)	
Homemade salted caramel	\$11
Biscoff spread (VGO)	

♥ OUR SIGNATURE CRÊPES

LA GOURMANDE	\$22
Banana, strawberries, ice cream, almonds, chocolate	
LA BELLE NORMANDE	\$22
Cinnamon poached apple, ice cream, homemade whipped cream, homemade salted caramel	
LA LOTUS	\$24
Biscoff spread, homemade whipped cream, ice cream, homemade salted caramel, Biscoff biscuit crumbs	

🔥 OUR FLAMBÉED CRÊPES

NORMANDE FLAMBÉE	\$25
Ice cream, cinnamon poached apple, homemade salted caramel, flambéed with French apple brandy	
FAMOUS SUZETTE	\$25
Homemade orange & lemon butter, flambéed with French orange-flavoured liqueur Grand Marnier, ice cream	

EXTRAS (prices are per item) :

Swap chocolate for Nutella \$1

Gluten Free option, Vegan option \$2

Almonds, Crushed biscoff biscuits (not GF), Chocolate wafers (not GF), Banana, Ice cream, Homemade whipped cream, Strawberries, Biscoff spread (not GF), Crushed hazelnuts, Homemade salted caramel, Nutella, Chocolate \$4.5

CRÈME DE L'ARDÈCHE	\$19
French chestnut spread, homemade whipped cream, chocolate	

AUMONIERE	\$20
Ice cream, homemade whipped cream, chocolate (strawberries +\$4.5)	

LADY PETROVA	\$16.5
Strawberries, Nutella (ice cream +\$4.5)	

STRAWBERRY QUEEN	\$16.5
Strawberries, homemade whipped cream	

MONKEY	\$14
Banana, chocolate (ice cream +\$4.5)	

CHAMONIX	\$16
Ice cream, chocolate, almonds	

MIMI (VGO)	\$13
Homemade apple & cinnamon compote	

PIM'S	\$16
Raspberry coulis, chocolate	

TIGER	\$16
Chocolate, homemade salted caramel, almonds (homemade whipped cream +\$4.5)	

RIVIERA	\$18
Ice cream, homemade salted caramel, almonds	

BUENO	\$22
Nutella, sweet condensed milk, ice cream, crushed hazelnuts, chocolate wafers	

MONTREAL (VGO)	\$17
Banana, strawberries, maple syrup	

FAIRY	\$19
2 crêpes with sugar, butter, ice cream, 100's&1000's	

BISCOFFOLIE	\$23
Lotus Biscoff spread, ice cream, crushed pistachios, chocolate, raspberry coulis	

CARIBOU (VGO)	\$17
Banana, maple, almonds (whipped cream +\$4)	

VGO = VEGAN OPTION AVAILABLE

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Drinks

Because we care for our planet, we won't serve your coffee in take away cup if you are dining in.

HOT DRINKS

Coffee - Beans by NorthSouth

Short Black \$4 / Double espresso \$4.5

Long black, Latte, Flat white, Cappuccino, Piccolo, Macchiato (long or short) \$4.8 / Mocha \$5.5 / Magic \$5 (Large +\$0.7 / Extra shot +\$0.7)

Café Viennois (latte & whipped cream) \$8.5
Choco Viennois (hot choc & whipped cream) \$7.5

Bonsoy / MilkLab almond / Alternative DairyCo oat / MilkLab Lactose free +\$0.7
Vanilla, Hazelnut or Caramel syrup +\$0.7

Loose leaf teas - T2 \$5.5

English breakfast, Earl grey, French earl grey, Peppermint, Lemongrass & ginger, Sencha green tea, Chamomile

Chai

Prana Chai Leaves \$6.5
Vanilla chai powder \$5

Hot chocolate Regular \$5 / Large \$5.5

Kids drinks

Strawberry milk \$5
Babycino \$3

FRENCH CIDER

Drinking cider with galettes and crêpes is a true tradition in France !

François Séhédic AB organic

Brut cider 375ml \$20 750ml \$33

FRENCH APERITIF

Ricard: Anise & licorice flavored aperitif \$11

Kir vin blanc:

Blackcurrant liquor & white wine \$13

Kir Royal:

Blackcurrant liquor & sparkling wine \$16.5

BEERS

Stella Artois \$11
Peroni \$12
Kronenbourg 1664 \$12
Leffe Blonde \$13

SPIRITS

Cognac VSOP \$13
Scotch Whisky \$13
Fine Calvados Château du Breuil \$13
Triple Orange Grand Marnier \$13

COLD DRINKS

Iced chocolate, Iced coffee, Iced mocha \$10

Made with ice cream & homemade whipped cream

Iced latte / Iced long black \$6

Juices by Daylesford & Hepburn \$5.5

Apple / Orange / Banana mango passionfruit blend

Softs by Daylesford & Hepburn \$5.5

Lemonade / Lemon Lime & Bitters

Coca Cola / Coca Cola Zero \$4.5

San Pellegrino sparkling water

500mL \$5.5 / 750mL \$8

MILKSHAKES

Made with vanilla ice cream

Chocolate / Vanilla / Raspberry / Coffee / Caramel / Chocolate & Raspberry \$9
Biscoff \$11
alternative milk +\$0.7



FRENCH FAVOURITES

Orangina Orange soft drink \$7.5

French cordial (served in water)

Grenadine (pomegranate) or Mint \$5.5

Diabolo (cordial served in lemonade)

Grenadine (pomegranate) or Mint \$7



Val de Rance

Brut cider 300ml \$11 / 750ml \$25
Pear cider 300ml \$11

WINE

House wines

	GL	QUARTER 250ML	PITCHER 500ML
Red, White, Rosé	\$13	\$24	\$46

Red

Les Vieilles Vignes CÔTES DU RHÔNE			\$58
Le Vieux Naudin BORDEAUX SUPERIEUR			\$56

White

Makipai SAUVIGNON BLANC			\$48
Petit Chablis CHARDONNAY			\$68
Cave de Turckheim RIESLING			\$68

Sparkling

Louis Perdrier 200ml BRUT EXCELLENCE			\$13.5
Baron Jacques BLANC DE BLANC			\$54