

OPERA

almond sponge soaked with coffee, coffee butter cream, ganache 67% madagascar, choc opera finishes

LE NOISETTE

choux pastry filled with hazelnut cream and orange confit

LE MOZART

choc flourless sponge, creamy choc ganache, shiny glaze

MATISSE

choc sponge, dark choc mousse 64%, vanilla cream brule, rubis and dark glaze finish

ANGELINA

choc flourless sponge, almond feuilletine, red fruit compote, vanilla and violette mousse, white shiny glaze)

CHARLOTTE

almond sponge, strawberry jelly, strawberry mousse, raspberry and strawberry glaze

GATEAUX FROMAGE

smooth vanilla bake cheesecake, and crumble base

CHOC ECLAIRS

choux pastry filled with a 64% choc creamy, finished with a shiny glaze

VANILLA ECLAIRS

choux pastry filled with a vanilla custard and vanilla from madagascar, vanilla fondant finished

SALTED CAMELE

choux pastry filled with a salted caramel creamy, and milk choc finished

MILLE FEUILLE VANILLA

flaky puff pastry caramelized layers with a madagascar vanilla cream

LEMON TART MERINGUE

almond shortbread base filled with a light lemon creamy and topped with a lemon meringue

ROYAL

choc flourless, almond feuilletine, dark choc 64% mousse, red velvet effect finishes

TART PROFITEROLES

vanilla shortbread base, choc cream, bigne filled with a vanilla cream topped with some shiny glaze

BUBBLES PEACH

genoise sponge, white peach creamy, topped with raspberry jelly, white peach mousse

CROQUEMBOUCHES

Choux pastry, vanilla, chocolate, caramel flavours

macarons

REGULAR FLAVOURS INCLUDE

NOISETTE, DARK CHOC, LEMON, VANILLA, PISTACHIO, RASPBERRY, SALTED CARAMEL, COFFEE, CASSIS/VIOLETTE



lunch menu

breakfast menu

traditional french baking since 1825

PROSCUITTO

Ciabatta long bread, butter, rocket, artichoke, sundried tomato, proscuitto, cornichons

TUNA ROLL

Round bread, Battavia salad, tuna mayonnaise, eggs, red onions, black olives.

ATLANTIC SALMON

Viennoise bread, Philadelphia cheese with herbs, Smoke salmon, red onions, rocket, lemon slices, dill.

THE VEGIES

Ciabatta bread, Pesto, rocket, Aubergine, tomato, cucumber, bocconcini, french dressing.

HAM BAGUETTE

Demi baguette bread, Butter, cos lettuce, ham, cheese, tomato, avocado.

CHICKEN BAGUETTE

Demi baguette, Pesto, cos lettuce, Roast chicken with herbs, tomato, avocado, salt, pepper, french dressing.

CROISSANT

Ham, cheese, tomato, bechamel.

CROQUE MONSIEUR

Pain de mie, bechamel, ham, mozzarella cheese

QUICHE LORRAINE

Bacon, mozzarella cheese and french herbs, and tomato.

CHICKEN AND LEEKS

Chicken and leeks topped with mozzarella cheese.

SALMON QUICHES

Spinach sautees, smoked salmon, herbs.

VEGETARIAN

Roast pumpkin, spinach, and mozzarella cheese and herbs.

SAUSAGE ROLL

served with chutney

BREAKFAST BURGER

Round bread, Egg and bacon and mozzarella

SOFT SANDWICH BREAD.

Scramble eggs, spinach sautees, grated parmesan,

EGG AND BACON AND TOMATO

Ciabatta long, Grilled bacon, tomato, fried eggs, salt, pepper.

SOURDOUGH MOZZARELLA CHEESE

Ham, all coated in french toast mixture and fried topped with a small piece of ham, persil and parmesan.

noisette



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