

Museum Café

LIGHT MEALS & SNACKS

Sourdough toast w/ preserves	5.5
Toasted sourdough fruit loaf or banana bread	5.5
Lemon, raspberry & candied ginger loaf (gf)	6.0
Classic Aussie beef pie w/ sauce	6.5
House made sausage roll w/ sauce	6.5
Rustic cut chips w/ aioli	7.5
Add a side garden salad to any of the above	5.5

BRUNCH

Black forest bacon & free-range egg roll w/ house made tomato jam (gf*)	11.5
Scrambled free-range eggs w/ grilled asparagus & shaved parmesan on sourdough (gf*)	17.5
Smashed avocado & goats curd w/ poached eggs & dukkah on grilled rye (v, gf*, df*)	17.5
Green vegan bowl w/ Mexican black beans, baby kale, heirloom cherry tomato & avocado (vegan, gf, df)	18.5
Add free-range poached egg	+2.5
Two free-range eggs cooked your way on grilled sourdough (v, gf*, df*)	10.0
Add bacon, half avocado, smoked salmon, grilled chorizo, asparagus, haloumi or wilted baby spinach	+4.5

TOASTIES

Roast pumpkin, capsicum & haloumi on Turkish pide (v)	11.5
Double smoked leg ham, Gruyere & tomato on organic sourdough (gf*)	11.5
Local pastrami, Swiss cheese & sauerkraut on organic rye sourdough (gf*)	11.5

LUNCH

Soup of the day (see board or ask staff)	13.5
Cider braised pulled pork w/ savoy & granny smith coleslaw (gf*, df*)	15.0
Roast pumpkin & goat cheese tart w/ garden salad (v)	16.5
Moroccan spiced lamb & roasted vegetable filo w/ coriander yoghurt, watercress, almonds & apricot	17.5
Porcini mushroom risotto cakes w/ fresh pear toasted walnut & rocket salad (v, gf)	18.5
Chargrilled Chicken BLT on Turkish pide w/ rustic cut chips (gf*)	18.5
Bush-dukkah crumbed Barramundi burger w/ finger lime aioli & rustic cut chips	18.5
Salt & pepper squid w/ crisp Asian vegetables & chili lime dressing (df)	19.5
Kangaroo prosciutto, Warrigal Greens, native berries & Meredith goat curd salad (gf, df*)	22.5