

Museum Café

SAMPLE MENU – subject to change

LIGHT MEALS & SNACKS

Sourdough toast w/ preserves & butter (gf*, df*)	8.5
Toasted Three Mills sourdough fruit loaf w/ butter	9.0
Toasted banana & maple syrup bread w/ butter	8.5
Toasted lemon, raspberry & candied ginger loaf w/ butter (gf)	9.0
House made sausage roll w/ tomato sauce	10.0
Pulled beef brisket pie w/ tomato sauce	10.0
Vegan chickpea, lentil & tomato pie w/ house capsicum coulis (vegan)	10.0
Rustic cut chips w/ aioli (gf)	10.0
<i>Add a side of garden salad to any of the above</i>	+8.5

BRUNCH

Beechwood bacon & free-range egg roll w/ cheese & chipotle BBQ sauce (gf*, df*)	17.5
Grilled Cypriot haloumi & free-range egg roll w/ house made tomato jam (v, gf*)	17.5
Belgian waffles w/ orange blossom mascarpone, syrup & nut crumb (v)	20.5
Eggs Benedict w/ house hollandaise & Beechwood smoked bacon or smoked salmon (gf*)	21.0
Harissa scrambled eggs, wilted chard, shaved akkawi cheese & tomato salad (v, gf*, df*)	22.0
Avocado, poached eggs, preserved lemon labneh, dukkah & tomato salad on grilled rye toast (v, gf*, df*)	23.0
Egyptian shakshuka baked eggs w/ chickpeas, eggplant, roasted peppers, crushed olives, zaatar & grilled flat bread (v, gf*)	23.0
Two free-range eggs cooked your way (poached, fried, scrambled or omelette) on grilled sourdough toast (v, gf*, df*)	15.0
<i>Add bacon, avocado, smoked salmon, grilled chorizo, haloumi, wilted green or potato gems</i>	+6.0 ea

TOASTIES

Double smoked leg ham, vintage cheddar & tomato on Three Mills focaccia (gf*)	13.0
Egyptian spiced eggplant, roasted peppers, spinach & ajvar in flat bread (vegan)	13.5
The Reuben: Shaved pastrami, sauerkraut, Swiss cheese, dill pickle, Russian dressing on rye bread	16.0
<i>Add potato gems to any of the above</i>	+6.0
<i>Add a side of garden salad to any of the above</i>	+8.5

LUNCH

Mediterranean carrot and chickpea soup w/ tomato, buffalo mozzarella & grilled sourdough toast (v, gf*)	18.5
Homemade zucchini, haloumi & basil tart w/ capsicum coulis & side of garden salad (v)	19.5
Fresh spinach & Greek feta spanakopita w/ tzatziki, lemon & side of garden salad (v)	21.0
Grilled chicken burger w/ bacon, lettuce, tomato, ranch dressing & side of chips (gf*, df*) [Add cheese +2.0]	23.0
Roasted miso pumpkin, w/ forbidden rice, edamame, kale, pickled radish, ginger & toasted seeds (vegan, gf)	23.5
Homemade fishcakes, watercress, fresh herbs, radish, baby beetroot, poached egg & tartare	24.5

Museum Café

HOT BEVERAGES

Espresso	4.0
Piccolo, Macchiato, Long Black	4.5
Flat White, Latte, Cappuccino	5.0
Hot Chocolate	5.0
Chai Latte	5.5
Mocha	5.5
Iced Latte & Iced Long black	6.5

Additions

Mug	1.0
Extra Shot	1.0
Decaf, Soy, Almond	1.0
Lactose free, Oat	1.0
Caramel, Vanilla, Hazelnut Syrups	1.1

TEAS by T2 Tea

English Breakfast, Earl Grey, Peppermint Tea	5.5
Sencha Green Tea, Hibiscus, Chamomile, Lemon Grass & Ginger, Chai	5.5

COLD BEVERAGES

600ml Bottled Still Water	4.5
330ml Sparkling Water	5.5
Coca-Cola, Coca-Cola No Sugar	5.5
Lemonade	5.5
Lemon, Lime & Bitters	5.5
Bundaberg Ginger Beer	5.5
Karma Blood Orange, Red Grapefruit Sparkling	6.0
Emma & Tom's Apple Juice, Orange Juice	7.0
Kombucha; Ginger & Lemon, Raspberry	7.5
Strawberry milk, Chocolate milk (house made)	6.0

ICED BEVERAGES

served with ice cream & whipped fresh cream

Iced Strawberry	7.9
Iced Chocolate	7.9
Iced Coffee	8.5
Iced Mocha	8.5

ALCOHOL

Sparkling

Brut Charles de saint-Ceran, France	13.0
The Duchess, Cuvee, Hunter Valley NSW (Bottle)	55.0

White

House Sauvignon Blanc	10.0 / 40.0
Lerida White Field Blend, Canberra, 2020	12.0 / 45.0
Nick O'Leary, Riesling, Canberra, 2023	14.0 / 55.0
Mount Majura Pinot Gris, Canberra, 2023	15.0 / 59.0

Rose

Lerida Estate Pinot Noir Rose, Canberra, 2022	13.0 / 55.0
---	-------------

Red

Lerida Estate Red Field Blend, Canberra, 2022	12.0 / 45.0
Lerida Estate Pinot Noir, Canberra, 2021	14.0 / 55.0

Beer & Cider

Hahn Premium Light	9.0
Peroni Nastro Azzurro	10.0
Apple Cider	10.0
Capital Brewing Coast Ale	11.0
Bentspoke Barley Griffin Pale Ale	11.0
Bentspoke Crankshaft IPA	12.0
Brookvale Union Ginger Beer (4% ALC)	10.0