

Museum Café

LIGHT MEALS & SNACKS

Sourdough toast w/ preserves & butter (gf*, df*)	5.5
Toasted banana & maple syrup bread w/ butter	6.0
Toasted lemon, raspberry & candied ginger loaf w/ butter (gf)	6.0
Vegan dahl pie w/ coconut yoghurt (vegan)	7.5
Classic Aussie chunky beef pie w/ tomato sauce	7.5
House made sausage roll w/ tomato sauce	7.5
Shoestring fries w/ aioli (gf)	8.5
Add a side garden salad to any of the above	+5.5

BRUNCH

Beechwood bacon & free-range egg roll w/ cheese & homemade chipotle BBQ sauce (gf*, df*)	13.5
Grilled haloumi & free-range egg roll w/ house made tomato jam (v, gf*)	13.5
Buttermilk pancakes w/ berry compote & maple mascarpone	16.5
Omelette; buffalo ricotta, semi dried tomatoes, fresh basil w/ grilled sourdough toast (v, gf*)	17.5
Smashed avocado & goats curd w/ poached eggs & dukkha on grilled rye toast (v, gf*, df*)	18.5
Two free-range eggs cooked your way on grilled sourdough (v, gf*, df*)	12.0
Add bacon, half avocado, smoked salmon, grilled chorizo, haloumi, wilted spinach or hash browns	+5ea

TOASTIES

Double smoked leg ham, Swiss cheese & tomato on Three Mills focaccia (gf*)	11.5
Charred Mediterranean vegetables, smokey baba ghanoush & Ajvar on focaccia (vegan, gf*)	11.5
Mixed mushrooms, baby spinach & Provolone quesadilla (v)	11.5
Add a side garden salad to any of the above toasties	+5.5

LUNCH

Soup of the day w/ crusty bread roll (v, gf*, df*) (see board or ask one of our staff)	13.5
Cider braised pulled pork roll w/ savoy & granny smith coleslaw (gf*, df*)	15.0
Black Angus steak sandwich w/ smoky chipotle mayo, crispy onion rings & side of chips (gf*, df*)	18.5
Chargrilled Chicken BLT Burger w/ aioli & side of chips	18.5
Lemon grass & ginger braised beef cheek w/ sweet potato noodles & crunchy vegetables (df)	19.5
House made falafel, ancient grains tabouleh baba ghanoush w/ grilled flat bread (vegan, gf*)	19.5
Beer battered Barramundi & chips w/ tartare sauce & garden salad (df)	21.5

Museum Café

HOT BEVERAGES

Espresso	3.2
Piccolo, Macchiato, Long Black	3.8
Flat White, Latte, Cappuccino	4.0
Hot Chocolate	4.0
Chai Latte	4.2
Mocha	4.4

Additions

Mug	0.7
Extra Shot	1.0
Decaf, Soy, Almond	0.5
Lactose free	1.0

TEAS by T2 Tea

English Breakfast, Earl Grey, Orange Pekoe	4.2
Sencha Green Tea, Peppermint Tea, Chamomile, Lemon Grass & Ginger	4.2

COLD BEVERAGES

600ml Bottled Water	4.0
Lemonade, Solo	4.5
Cold Pressed Orange or Apple Juice	4.7
Coca-Cola, Coca-Cola No Sugar	4.8
Bundaberg Ginger Beer	4.8
Blood Orange, Passion Orange, Apple & Lime, Mango & Orange	4.9
Iced Tea Range	4.9
Raspberry Kombucha	5.0
Strawberry milk, chocolate milk (house made)	5.0

ICED BEVERAGES

served with ice cream & fresh cream

Iced Strawberry	6.8
Iced Chocolate	6.8
Iced Coffee	6.8
Iced Mocha	7.0

ALCOHOL

Sparkling

Prosecco Can	9.0
Brut Charles de saint-Ceran	10.0

White

Miritu Bay Sauvignon Blanc, NZ	8.5 / 38.0
Nick O'Leary Riesling, Canberra	10.0 / 44.0

Red

Chain of Fire Shiraz Cabernet, NSW Australia	9.0 / 38.0
Shaw Merlot, Canberra Australia	9.0 / 40.0

Beer & Cider

Newton's Apple Cider	10.0
Hahn Premium Light	7.0
Furphy, Coopers Pale Ale, James Boags	9.0
Corona Extra w/ lemon	9.0
BentSpoke Barley Griffin	11.0
BentSpoke Crankshaft	11.0