

Portrait Café

LIGHT MEALS & SNACKS

Sourdough toast w/ preserves & butter (gf*, df*)	6.5
Toasted banana & maple syrup bread w/ butter	6.5
Toasted lemon, raspberry & candied ginger loaf w/ butter (gf)	6.0
Toasted Three Mills sourdough fruit loaf w/ butter	7.0
Vegan Cornish Pasty (vegan)	7.5
Classic Aussie chunky beef pie w/ tomato sauce	7.5
House made sausage roll w/ tomato sauce	7.5
Beer battered chips 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
Smashed avocado & goats curd w/ poached eggs & dukkha on grilled rye toast (v, gf*, df*)	18.5
Two free range eggs – your way – on grilled sourdough	12.0
Add: grilled haloumi, half avocado, wilted spinach, smoked salmon, beechwood bacon	5.0ea
Buttermilk pancakes with berry compote & maple mascarpone	17.5
Eggs benny with free range poached eggs & hollandaise on toasted muffin with: beechwood bacon or smoked salmon.	18.5

TOASTIES

Double smoked leg ham, Swiss cheese & tomato on Three Mills focaccia (gf*)	11.5
Charred corn with toasted capsicum, baby spinach, coriander leaves, chipotle, pickled Spanish onion & Mexican cheese on Three Mills Focaccia	11.5
Homemade chili beans, roasted peppers, chipotle mayo & Mexican cheese quesadilla (vegan)	11.5
Add a side garden salad to any of the above	+5.5

LUNCH

Soup of the day w/ sourdough toast (gf*, df*) (see board)	13.5
Spinach & feta filo pie w/ garden salad (v)	17.5
Roast pumpkin, feta & caramelised onions tart w/ garden salad (v)	17.5
Chicken, leek & mushroom pot pie w/ garden salad	17.5
Korean grilled chicken burger w/ nashi kimchi, pickled onion & chips (Gf*)	19.5
Ancient grains & tabouleh salad w/ baba ghanoush, dukkah, grilled flatbread and your choice of grilled haloumi or housemade falafel (gf*, Vegan*)	19.5
Vegan Bowl: crisp miso eggplant, noodles & Asian vegetables w/ soy chili dressing (vegan, gf, df)	19.5
Fish & Chips: beer battered bream, garden salad, chips & tartare sauce	21.5
Fresh fig salad with prosciutto, Meredith goats cheese, rocket, basil oil, balsamic dressing & figs sourced from Hundred Acres Produce (gf)	20.5