

# Museum Café

## 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	9.5
House made sausage roll w/ tomato sauce	10.0
Pulled beef brisket pie w/ tomato sauce	10.0
Vegan Cornish pasty w/ capsicum coulis	10.0
Shoestring chips w/ tomato sauce or aioli (gf)	10.0
<i>Add a side of garden salad to any of the above</i>	<i>+8.5</i>

## 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
Avocado, poached eggs, roast pumpkin hummus, zucchini ribbons & fresh herbs salad on grilled rye (v, gf*, df)	25.0
Two free-range eggs cooked your way (poached, fried, scrambled, or omelette) on grilled focaccia (v, gf*, df*)	15.0
<i>Add bacon, avocado, smoked salmon, haloumi, or potato gems</i>	<i>6.0..ea</i>
<i>Add egg</i>	<i>3.5 ea</i>

## TOASTIES

Double smoked leg ham, vintage cheddar & tomato on Three Mills focaccia (gf*)	14.5
Roasted mushrooms, baby spinach, fresh herbs & vegan cheese blend in wholemeal tortilla (vegan)	15.5
<i>Add potato gems to any of the above</i>	<i>+6.0</i>
<i>Add a side of garden salad to any of the above</i>	<i>+8.5</i>

## LUNCH

Italian veal meatballs long roll w/ tomato sugo, provolone & parmesan	18.0
Heirloom tomatoes, mozzarella & pesto tart w/ capsicum coulis & side of garden salad (v)	19.5
Mexican chilli black beans, lime rice, salsa fresca, guacamole & crispy tortilla (vegan, gf, df)	24.5
Fish & Chips: Beer battered barramundi, rustic chips, garden salad & house tartare sauce (df)	25.5

## Hallyu Specials

<b>Kimchi Reuben</b> 김치 루벤 샌드위치:	17.0
Shaved pastrami, homemade kimchi, Swiss cheese, Russian dressing, dill pickle on rye sourdough	
<b>Korean Chilli Spiced Omelette</b> 고추장 마요네즈 오믈렛:	
Gochujang mayo, crunchy pickled vegetable salad on grilled focaccia (v, gf*)	24.0
<b>Mandu Salad</b> 만두 샐러드:	24.5
Fried vegetable mandu, shaved napa cabbage, snow pea sprouts, carrots, soy, ginger & rice wine vinegar dressing (vegan, df)	
<b>Beef Bulgogi Burger</b> 소고기 불고기 버거:	23.5
Asian pear coleslaw, mayo, and a side of gochugaru-spiced shoestring fries	

*Korean menu is created in association with the Korean Cultural Centre Australia.*



Kitchen closes at 2:30pm, light meals available.

v = vegetarian / gf = gluten free (+\$3.5) / gf\* / df\* = gluten free or dairy free available on request.

Please note a 10% surcharge applies on Sunday and 15% on Public Holidays.

# Museum Café

## HOT BEVERAGES

(Large extra \$1)

Espresso	4.5
Piccolo, Macchiato, Long Black	5.0
<i>Flat White, Latte, Cappuccino</i>	5.5
Hot Chocolate	5.5
Chai Latte	6.0
Mocha	6.0
Iced Latte & Iced Long black	7.0

### Additions

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

## TEAS by T2 Tea

English Breakfast, Melbourne Breakfast	6.0
Earl Grey, Peppermint, Sencha Green Tea,	6.0
Lemon Grass & Ginger, Chamomile, Chai	6.0

## COLD BEVERAGES

600ml Bottled Still Water	4.5
330ml Sparkling Water	5.5
Coca-Cola, Coca-Cola No Sugar	5.5
Bundaberg Ginger Beer	5.5
Lemonade, Lemon Lime Bitter	6.5
Bundaberg Bloody Orange, Passionfruit	6.5
Emma & Tom's Apple Juice, Orange Juice	7.0
Kombucha; Ginger & Lemon or Raspberry	7.5
Strawberry milk, Chocolate milk (house made)	6.5

## ICED BEVERAGES

served with ice cream & whipped fresh cream

Iced Chocolate , Iced Strawberry	8.5
Iced Coffee	9.0
Iced Mocha	9.5

## ALCOHOL

### Sparkling

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

### White

Mcperson, Pinot Grigio, VIC, 2023	11.0 / 45.0
Collector, Jim's Picnic Riesling, NSW, 2025	15.0 / 70.0

### Rose

Lerida Estate, Rose, NSW, 2024	13.0 / 60.0
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### Red

Lerida Estate, Shiraz, NSW, 2023	14.0 / 65.0
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### Beer & Cider

Hahn Premium Light	9.0
Peroni Nastro Azzurro	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)	12.0
Batlow Cloudy Apple Cider	12.0

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