

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	8.5
House made sausage roll w/ tomato sauce	10.0
Pulled beef brisket pie w/ tomato sauce	10.0
Vegan Cornish pasty w/ house capsicum coulis	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

TOASTIES

Double smoked leg ham, vintage cheddar & tomato on Three Mills focaccia (gf*)	13.0
Marinated portobello mushroom, fire roasted peppers, cavolo nero, vegan mozzarella & pesto on rustic ciabatta (vegan)	14.0
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

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
Chilli scrambled eggs, crunchy Asian slaw, edamame, toasted sesame seeds, on grilled sourdough toast (v, gf*, df*)	23.0
Avocado, poached eggs, turmeric whipped ricotta, wilted greens, shaved fennel & beetroot salad on grilled rye toast (v, gf*, df*)	24.0
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

LUNCH

Pulled beef Banh-mi roll w/ crunchy vegetables, fresh herbs & coriander aioli (df)	17.0
Tomato, ricotta, parmesan, rocket & basil pesto tart w/ capsicum coulis & side of garden salad (v)	19.5
Italian lamb, rosemary, green olives & chianti pot pie w/ side of potato gems & garden salad	22.5
Grilled chicken burger w/ bacon, tomato & lettuce, house ranch dressing & side of chips (gf*) [Add cheese +\$2]	23.5
Fish & Chips: Beer battered flathead, rustic chips, garden salad & house tartare sauce (df)	25.5
Spring salad of grilled asparagus, cos heart, avocado, crunchy greens, toasted seeds & puffed wild rice (vegan, gf)	25.5

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HOT BEVERAGES

(Large extra \$1)

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

Extra Shot	1.0
Decaf, Soy, Almond, Oat, Lactose free	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 / 750ml Sparkling Water	5.5 / 10.0
Coca-Cola, Coca-Cola No Sugar	5.5
Lemonade / 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
Limonata, Aranciata, Chinotto	7.0
Kombucha; Ginger & Lemon, 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

Nick O'Leary, Riesling, Canberra, 2023	14.0 / 65.0
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Rose

Collector Sangiovese Rose, NSW, 2023	13.0 / 55.0
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Red

Nick O'Leary Shiraz, Canberra, 2023	15.0 / 65.0
Shaw Merlot, Canberra, 2021	13.0 / 55.0

Beer & Cider

Hahn Premium Light	9.0
Peroni Nastro Azzurro	10.0
Batlow Cloudy Apple Cider	12.0
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

Italian Specials

Menabrea Lager (4.8%)	9.0
Baladin Italian Ale (6.5%)	12.0
Fantini Pinot Grigio	14.0 / 45.0
Chianti Riserva, 2020	55.0
Santa Margherita Rose	55.0
Santa Margherita Prosecco	45.0
Strega Limoncello	Shot 9 / Bottle 75
Strega Grappa di Falanghina	Shot 10 / Bottle 85