

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
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 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
Mexican chilli black beans, roasted peppers, blackened sweetcorn, lime rice & vegan cheese burrito in whole meal tortilla (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

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
Butter milk pancakes w/ raspberry mascarpone, toasted nuts, Persian fairy floss & maple syrup (v)	21.5
Eggs Benedict w/ house hollandaise & Beechwood smoked bacon or smoked salmon (gf*)	22.0
Chilli scrambled eggs, crunchy Asian slaw, edamame, toasted sesame seeds, on grilled sourdough toast (v, gf*, df*)	22.0
Avocado, poached eggs, turmeric whipped ricotta, wilted greens, shaved fennel & beetroot salad on grilled rye toast (v, gf*, df*)	24.0
Egyptian shakshuka baked eggs w/ chickpeas, eggplant, roasted peppers, crushed olives, zaatar & grilled flat bread (v, gf*)	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

Tomato soup w/ basil pesto, parmesan oil, fried parsley & charred bread (v, df*, gf*)	18.5
Zucchini, haloumi & basil tart w/ capsicum coulis & side of garden salad (v)	19.5
Roast pumpkin, feta & caramelised onion tart w/ capsicum coulis & side of garden salad (v)	19.5
Pulled BBQ beef burger w/ Granny Smith coleslaw, pickles, aioli & side of chips (gf*, df) [Add cheese +\$2]	21.5
Fish & Chips: Beer battered flathead, rustic chips, garden salad & house tartare sauce (df)	25.5
Spring salad of zucchini blossom, shaved beets fennel, puffed buckwheat & whipped vegan feta (vegan, gf)	25.5

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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)	6.5
Raspberry & rose iced tea	7.0

ICED BEVERAGES

served with ice cream & whipped fresh cream

Iced Strawberry	8.5
Iced Chocolate	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

Lerida Estate Pinot Noir, Canberra, 2021	13.0 / 55.0
Bourke Street Shiraz, Canberra, 2021	14.0 / 65.0

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