

# Museum Café

## SAMPLE MENU – subject to change

### LIGHT MEALS & SNACKS

Sourdough toast w/ preserves & butter (gf\*, df\*)

Toasted Three Mills sourdough fruit loaf w/ butter

Toasted banana & maple syrup bread w/ butter

Toasted lemon, raspberry & candied  
ginger loaf w/ butter (gf)

Beef brisket pie w/ tomato sauce

House made sausage roll w/ tomato sauce

Vegan Cornish pasty w/ house capsicum coulis

Rustic cut chips w/ aioli (gf)

Add a side of garden salad to any of the above

### BRUNCH

Beechwood bacon & free-range egg roll  
w/ cheese & chipotle BBQ sauce (gf\*, df\*)

Grilled Cypriot haloumi & free-range egg roll  
w/ house made tomato jam (v, gf\*)

Chilli scrambled eggs, grilled broccolini,  
wilted greens & edamame on grilled sourdough  
toast (v, gf\*, df\*)

Avocado, poached eggs, heirloom tomatoes,  
ajvar, feta & toasted seeds on grilled rye toast (v, gf\*,  
df\*)

Two free-range eggs cooked your way (poached,  
fried, scrambled or omelette) on grilled sourdough  
toast (v, gf\*, df\*)

*Add bacon, avocado, smoked salmon,  
grilled chorizo, haloumi, wilted greens  
or potato gems*

### TOASTIES

Double smoked leg ham, vintage cheddar  
& tomato on Three Mills focaccia (gf\*)

Roast mushroom, leek, truffle oil, baby spinach  
& vegan aioli in pita bread (vegan)

The Reuben: Shaved pastrami, sauerkraut, Swiss  
cheese, dill pickle, Russian dressing on rye bread

*Add potato gems to any of the above*

*Add a side of garden salad to any of the above*

### LUNCH

Roast pumpkin, leek & coconut tahini  
soup w/ croutons & grilled sourdough (vegan, gf\*)

Zucchini, Cypriot haloumi & basil tart  
w/ capsicum coulis & side of garden salad (v)

Roast pumpkin, feta & caramelised onion tart  
w/ capsicum coulis & side of garden salad (v)

Grilled cheeseburger w/ lettuce, tomato, pickles,  
Spanish onions, herby mayo & side of chips (gf\*)

Mexican chilli black beans, lime rice, guacamole,  
salsa fresca w/ crispy blue corn tortilla (vegan, gf)

Homemade butter chicken, fragrant basmati rice,  
crunchy kachumber salad & pappadums (gf\*)

Chilli squid w/ Asian vegetables,  
fresh herbs chilli lime dressing & toasted peanuts  
(gf, df)

v = vegetarian / gf = gluten free / gf\* / df\* = gluten free or dairy free available on request.

Please note a 10% surcharge applies on Sunday and 15% on public holidays.

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### HOT BEVERAGES

Espresso  
Piccolo, Macchiato, Long Black  
Flat White, Latte, Cappuccino  
Hot Chocolate  
Chai Latte  
Mocha

#### Additions

Mug  
Extra Shot  
Decaf, Soy, Almond  
Lactose free, Oat

Caramel, Vanilla, Hazelnut Syrups

### TEAS by T2 Tea

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

### COLD BEVERAGES

600ml Bottled Still Water  
330ml Sparkling Water  
Coca-Cola, Coca-Cola No Sugar  
Lemonade  
Lemon, Lime & Bitters  
Bundaberg Ginger Beer  
Karma Blood Orange, Red Grapefruit Sparkling  
Emma & Tom's Orange Juice & Apple Juice  
Kombucha; Ginger & Lemon, Raspberry  
Strawberry milk, chocolate milk (house made)

### ICED BEVERAGES

served with ice cream & fresh cream

Iced Strawberry  
Iced Chocolate  
Iced Coffee  
Iced Mocha  
Iced Latte & Iced Long black  
(Without Ice cream & fresh cream)

### ALCOHOL

#### Sparkling

Brut Charles de saint-Ceran, France  
The Duchess, Cuvee, Hunter Valley

#### White

Miritu Bay Sauvignon Blanc, NZ 2023  
Nick O'Leary, Riesling, Canberra, 2021  
Pinot Gris, Canberra, 2021

#### Rose

Fenetre Lavende, 2022

#### Red

D'Arenberg Shiraz, McLaren Vale, 2020  
Lerida Estate Pinot Noir, Canberra 2021

#### Beer & Cider

Hahn Premium Light  
James Boag's Premium  
Peroni  
Asahi  
Apple Cider  
BentSpoke Barley Griffin, Crankshaft IPA  
Capital Brewing Coast Ale