Museum Café

LIGHT MEALS & SNACKS

Sourdough toast w/ preserves & butter (gf*, df*)	8.5
Toasted Three Mills sourdough fruit loaf w/ butter	
Toasted banana & maple syrup bread w/ butter	
House made sausage roll w/ tomato sauce	
Pulled beef brisket pie w/ tomato sauce	
Vegan Cornish pasty w/ house capsicum coulis	
Shoestring chips w/ aioli (gf)	10.0
Add a side of garden salad to any of the above	+8.5

TOASTIES

Double smoked leg ham, vintage cheddar & tomato on Three Mills focaccia (gf*)	13.5
Marinated portobello mushroom, fire roasted peppers, cavolo nero, vegan mozzarella & pesto on rustic ciabatta (vegan)	14.5
Add potato gems to any of the above	+6.0
Add a side of garden salad to any of the above	+8.5

PIZZA

Margherita – tomato base, fior di latte mozzarella, 13.0 fresh basil (v)

Pepperoni – tomato base, fior di latte mozzarella, 15.0 salami, fresh basil

Prosciutto – tomato base, fior di latte mozzarella 17.0 shaved prosciutto, parmesan, rocket, balsamic

LUNCH

Italian pork & veal meatballs long roll w/ tomato sugo, 18.5 provolone & parmesan Tomato, ricotta, parmesan, rocket & basil pesto tart 19.5 w/ capsicum coulis & side of garden salad (v)

Grilled chicken burger w/ bacon, tomato & lettuce, 24.5 house ranch dressing & side of chips (gf*) [Add cheese +\$2]

Oregano & lemon salt calamari, shaved fennel, 25.5 fresh citrus, radicchio & aioli (df)

Summer salad of grilled fioretto, cos heart, 25.5 avocado, crunchy greens, toasted pinenuts & salsa verde (vegan, gf)

Prawn Pasta: Gremolata prawns, egg fettuccine, 28.5 blistered baby Roma tomatoes, lemon, EVOO

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
Mini Nutella doughnuts, raspberry mascarpone, vanilla gelato, chocolate soil, hazelnut crunch (v)	23.0
Calabrian chilli scrambled eggs, grilled broccolini, shaved pecorino on grilled focaccia (v, gf*)	23.0
Avocado, poached eggs, wilted Tuscan cabbage, lemon whipped ricotta, baby Roma tomatoes on grilled focaccia (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
Add bacon, avocado, smoked salmon, 6 grilled chorizo, haloumi, wilted green or potato gems	.0ea

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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
<u>Additions</u>	
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, Pepp	permint Tea 5.5
Sencha Green Tea, Hibiscus, Chai	momile, 5.5
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
Emma & Tom's Apple Juice, Orange	Juice 7.0
Limonata, Aranciata, Chinotto	7.0
Kombucha; Ginger & Lemon, Raspb	erry 7.5
Strawberry milk, Chocolate milk (hou	ise 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 (Bottl	le) 55.0
White	
Nick O'Leary, Riesling, Canberra, 2023	14.0 / 65.0
Rose	
Lerida Estate, Rose, ACT, 2023	13.0 / 55.0
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
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Capital Brewing Coast Ale	11.0
Bentspoke Barley Griffin Pale Ale	11.0
Brookvale Union Ginger Beer (4% ALC)	12.0
Italian Specials	

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