

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>

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
The Reuben: Shaved pastrami, sauerkraut, Swiss cheese, dill pickle, Russian dressing on rye bread	16.5
<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>

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
Belgian waffles, vanilla ice cream, pretzel crunch, seasonal berries & salted caramel (v)	22.0
Eggs Benedict w/ house hollandaise & prosciutto <i>or</i> smoked salmon (gf*)	23.0
Chilli scrambled eggs, crunchy Mediterranean salsa, marinated feta & fresh herbs on grilled focaccia (v, gf*)	24.0
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(gf*, df*)</i>	<i>6.0..ea</i>
<i>Add egg</i>	<i>3.5 ea</i>

LUNCH

Pulled chicken Banh-mi roll w/ crunchy vegetables, fresh herbs & coriander aioli (df)	18.0
Heirloom tomatoes, mozzarella & pesto tart w/ capsicum coulis & side of garden salad (v)	19.5
Crispy chicken Katsu burger w/ Granny Smith coleslaw & side of chips [Add cheese +2.0]	22.5
Mexican chilli black beans, lime rice, salsa fresca, guacamole & crispy tortilla (vegan, gf, df)	24.5
Grilled tuna Nicoise salad w/ poached egg, baby cos, French beans, olives & cocktail potatoes (gf, df)	25.5

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.

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HOT BEVERAGES

(Large extra \$1)

Espresso	4.5
Piccolo, Macchiato, Long Black	5.0
Flat White, Latte, Cappuccino	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

ALCOHOLIC BEVERAGES

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
Stonewood Pacific 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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