

## BREAKFAST | until 12pm

### BREADS

Toast – Sonoma sourdough, plain or soy & linseed, with your choice of – mixed berry jam, nutella, vegemite or peanut butter	7.5
Toasted orange and cranberry sourdough – cultured butter	10
Banana & walnut bread	8
Bacon & egg roll – house made tomato relish, aioli	16
Roasted flat mushrooms – toasted sourdough, romesco, poached egg, green goddess	20
Vanilla waffle – cinnamon butter, roasted pear, nut crumble, marscarpone, butterscotch sauce	18

### EGGS

Two Hilltop free range eggs – of your choice, served with sourdough or soy & linseed – poached, scrambled, or fried	16.5
Eggs benedict – your choice of – double smoked leg ham, smoked salmon, wilted greens	22
Huevos rancheros – chorizo, peppers, tomato, harissa & white bean, corn & avocado salsa, bocconcini, fried eggs, tortilla	26

### OMELETTES

Spanish – potato, chorizo, roast capsicum, spinach	22
Seasonal vegetables – feta, baby leaves	20

### HEALTHY

Arabic breakfast – dukkha roasted pumpkin, smoky eggplant, poached egg, quinoa, avocado, hummus, grilled pita, pomegranate	24
Granola – mixed nuts, fruit, honey, vanilla yoghurt	16

### SIDES

Cheesy potato and white bean hash, wilted greens, avocado	4.5
Smoked salmon, Black Forest bacon	5.5

**TO START**

Warm sourdough bread, olive oil, aged balsamic 3p/p

**SMALL PLATES**

Heirloom tomato, basil, romesco, Burrata, crisp bread 25

Finger and Kaffir lime butter BBQ butterflied prawns, Spring herbs 26

Char grilled octopus, Espelette pepper, kipfler potato, shishito, preserved lemon, olive oil 21

Spring vegetable quiche, watercress, shaved fennel and radish salad, roasted hazelnuts 24

**LARGE PLATES**

Confit duck leg, lentils du Puy, braised Swiss chard, asparagus, skordalia 35

Chargrilled half chicken, polenta taragna, buttered dutch carrots, salsa verde 29

250g aged in house Riverina sirloin, Pont Neuf potatoes, Marchand sauce , watercress 48

Pan fired barramundi, linguine alle vongole, chili, wild garlic butter 39

Gnocchetti pasta, broccoli and ricotta, pangrattata, chili oil 28

Wagyu Beef burger, sesame brioche bun, Swiss cheese, lettuce, tomato, onion, black garlic aioli, shoestring fries 28

Spring Salad - Spiced Roast pumpkin, quinoa, avocado, heirloom tomato, greens, hazelnut vinaigrette, pomegranate, hummos 26

+ chicken \$ 8

**SIDES**

Shoestring fries, aioli 10

Baby gem lettuce, hazelnut vinaigrette, chives 9

## SOMETHING SWEET

### DESSERT & SWEETS

Affogato, scoop of ice cream and a shot of coffee	10
Sticky date pudding, butterscotch sauce, vanilla ice cream	14
Tart of the day	14
Walter's Mess, vanilla, pannacotta, meringue, passionfruit curd, mulled wine fruits	14
Chocolate fondant, vanilla cream, fresh berries, pistachio anglaise	14

### TEA TIME

Devonshire Tea – two buttermilk scones, (one plain & one with sultanas), house made jam, dollop cream served with a pot of a tea or coffee	20
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## KIDS MENU

### **BREAKFAST | until 12 pm**

Scrambled eggs on sourdough	12
Smashed banana on sourdough	12
Waffles, chocolate sauce, whipped cream	12

### **LUNCH | from 12 pm**

Bolognese handmade pasta	16
Cheeseburger and fries	16
Grilled chicken and fries	16

### **DESSERT**

Vanilla bean ice cream, choice of topping	6
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## BEVERAGES

### HOT

Espresso, Piccolo	4
Flat White, Latte, Cappuccino, Long Black	5
- Decaf, Soy, Almond, Oat, Lactose-free, Extra shot + 50c	
Tea by Ronnefeldt	7
- English Breakfast, Earl Grey, Masala Chai, Strawberry Field, Peppermint, Herbs & Ginger, Green Dragon	
Hot Chocolate	5
Chai Latte	5
Affogato, scoop of ice cream and a shot of coffee	10

### COLD

Iced Latte, Iced Long Black	6
Iced Coffee, Iced Chocolate, with ice cream and cream	10
Fresh Juice	10
- choice of three: Apple, Orange, Watermelon, Carrot, Pineapple, Ginger, Mint additional + 1.5 each	
Soft Drinks	6
- Coca Cola, Coke Zero, Sprite, Ginger Beer, Lemon Lime Bitters	
Sparkling Water	5 / 10
- 550ml / 1ltr	
Milkshakes	8
- Chocolate, Vanilla, Strawberry, Caramel	

## SPARKLING / CHAMPAGNE

Mada Prosecco	Canberra Region	15/60
Mount Majura "Silurian" Chardonnay/Pinot Noir	Canberra Region	17/75
NV Taittinger Brut Reserve Champagne	Epernay, France	155

## WHITE

House White	Canberra Region	15/60
Nick O'Leary Riesling	Canberra Region	16/70
Gallagher Wines Sauvignon Blanc	Canberra Region	15/60
Mada Blanc Gewürztraminer/Pinot Gris	Canberra Region	15/60

## ROSE

Collector Rosé Sangiovese	Canberra Region	15/60
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## RED

House Red	Canberra Region	16/70
Pankhurst Pinot Noir	Canberra Region	16/70
Ravensworth Sangiovese	Canberra Region	16/70
Long Rail Gully Merlot	Canberra Region	16/70

## BEER

12

Heaps Normal
Capital Brewing Co XPA
Stone & Wood Lager
Peroni Red