

BREADS

Toast – Sonoma sourdough, soy & linseed or gluten free 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	4.5
Wilted greens	4.5
Avocado	4.5
Smoked salmon	5.5
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 king 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 salad, gem lettuce, endive, blood orange, Puy lentils, pickled carrot, asparagus, hazelnut & sherry vinaigrette, Persian feta 32

Roast chicken supreme, 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
+ roast chicken breast \$ 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
Madeira cake, honey & lavender drizzle, clotted cream	14
Dessert of the day	14
Walter's Mess, vanilla, pannacotta, meringue, passionfruit curd, mango	14
White wine poached pears, chocolate mousse, honeycomb ice cream	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

Bolognaise handmade pasta	16
Cheeseburger and fries	16
Roast chicken and fries	16

DESSERT

Vanilla bean ice cream, choice of topping: caramel, chocolate or strawberry	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	13/50
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	13/50
Pankhurst Pinot Noir	Canberra Region	16/70
Ravensworth Sangiovese	Canberra Region	16/70
Long Rail Gully Merlot	Canberra Region	16/70

BEER

Heaps Normal - non alcoholic beer	
Capital Brewing Co XPA	
Stone & Wood Lager	
Peroni Red	