

## BREAKFAST | until 12pm

### BREADS

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

### EGGS

Two Hilltop free range eggs – of your choice, served with sourdough or soy & linseed (GFA/DFA) – poached, scrambled, or fried	16.5
Eggs benedict - your choice of – double smoked leg ham, smoked salmon, wilted greens (GFA)	22

### OMELETTES

Spanish – potato, chorizo, roast capsicum, spinach, soughdough (DFA/GFA)	22
Seasonal vegetables – feta, baby leaves, soughdough (DFA/GFA/V)	20

### HEALTHY

Arabic breakfast – dukkha roasted pumpkin, smokey eggplant, poached egg, quinoa, avocado, hummus, grilled pita, pomegranate (GFA/DF/VGA)	24
Granola – mixed nuts, fruit, honey, vanilla yoghurt (V)	16

### SIDES

Housemade hashbrown / Wilted greens	4.5
Avocado / Mushrooms / Roast tomato	
Smoked salmon / Black forest bacon	5.5

Dairy Free = DF, Dairy Free Available = DFA, Gluten Free = GF, Gluten Free Available = GFA,  
Vegetarian = V, Vegetarian Available = VA, Vegan = VG, Vegan Available = VGA

Please note items containing gluten, eggs, dairy and a variety of nuts are prepared on-site. Though best practice is used in the preparation of our menu items, there is trace elements present within the kitchen and as such we cannot guarantee that cross-contamination will not occur.

## LUNCH | from 12pm

### TO START

Warm sourdough bread, olive oil, aged balsamic (GFA/DF) 3p/p

### SMALL PLATES

Heirloom tomato, basil, romesco, Burrata, crisp bread (GFA/V) 25

Char grilled octopus, Espelette pepper, kipfler potato, shishito preserved lemon, olive oil (DF/GF) 21

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

### LARGE PLATES

Confit duck salad, gem lettuce, endive, blood orange, Puy lentils, pickled carrot, asparagus, hazelnut & sherry vinaigrette, Persian feta (GF/DFA) 32

Roast chicken supreme, polenta taragna, buttered dutch carrots, salsa verde (GF) 29

250g aged in house Riverina sirloin, Pont Neuf potatoes, Marchand sauce, watercress (GF/DF) 48

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

Gnocchetti pasta, broccoli and ricotta, pangrattata, chili oil (V) 28

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

Spring Salad - Spiced Roast pumpkin, quinoa, avocado, heirloom tomato, greens, hazelnut vinaigrette, pomegranate, hummos (V/GF/DF) 26  
+ roast chicken breast \$ 8

### SIDES

Shoestring fries, aioli (GF/DF/V) 10

Baby gem lettuce, hazelnut vinaigrette, chives (GF/DF/VG) 9

Dairy Free = DF, Dairy Free Available = DFA, Gluten Free = GF, Gluten Free Available = GFA,  
Vegetarian = V, Vegetarian Available = VA, Vegan = VG, Vegan Available = VGA

Please note items containing gluten, eggs, dairy and a variety of nuts are prepared on-site. Though best practice is used in the preparation of our menu items, there is trace elements present within the kitchen and as such we cannot guarantee that cross-contamination will not occur.

# SOMETHING SWEET

## DESSERT & SWEETS

Affogato, scoop of ice cream and a shot of coffee (GF)	10
Tiramisu semifreddo (V)	14
+ liquor of choice	8
Dessert of the day	14
Walter's Mess, vanilla, pannacotta, meringue, passionfruit curd, mango (GF)	14
Chocolate mousse, white wine poached pears, honeycomb ice cream (GF/V)	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 (GFA/VGA)	20
--	----

Dairy Free = DF, Dairy Free Available = DFA, Gluten Free = GF, Gluten Free Available = GFA,  
Vegetarian = V, Vegetarian Available = VA, Vegan = VG, Vegan Available = VGA

Please note items containing gluten, eggs, dairy and a variety of nuts are prepared on-site. Though best practice is used in the preparation of our menu items, there is trace elements present within the kitchen and as such we cannot guarantee that cross-contamination will not occur.

# KIDS MENU

## **BREAKFAST | until 12 pm**

Scrambled eggs on sourdough (GFA / DFA / V)	12
Smashed banana on sourdough (GFA / DFA / VG)	12
Waffles, chocolate sauce, whipped cream (V)	12

## **LUNCH | from 12 pm**

Bolognese, handmade pasta (DF)	16
Cheeseburger and fries (GFA)	16
Roast chicken and fries (GF/DF)	16

## **DESSERT**

Vanilla bean ice cream, choice of topping: caramel, chocolate or strawberry	6
--	---

Dairy Free = DF, Dairy Free Available = DFA, Gluten Free = GF, Gluten Free Available = GFA,  
Vegetarian = V, Vegetarian Available = VA, Vegan = VG, Vegan Available = VGA

Please note items containing gluten, eggs, dairy and a variety of nuts are prepared on-site. Though best practice is used in the preparation of our menu items, there is trace elements present within the kitchen and as such we cannot guarantee that cross-contamination will not occur.

## 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
Dirty Chai Latte	6
Affogato, scoop of ice cream and a shot of coffee (GF)	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	

## WINE & BEER

### SPARKLING / CHAMPAGNE

House Sparkling	Canberra Region	13/50
Mada Prosecco	Canberra Region	15/60
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
---------------------------	-----------------	-------

### 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		12
Capital Brewing Co XPA		
Stone & Wood Lager		
Peroni Red		