brunch

Seed & nut granola, coconut yoghurt, seasonal fruit $gf vgn$	16
Toasted banana bread, butter $v \ gf$	7
Toasted sourdough, butter with vegemite, strawberry jam or marmalade $v*$	8
Smoked ham & cheese croissant, tomato chutney	15
Egg & bacon roll: brioche breakfast bun, smoked bacon, fried egg, smokey bbq sauce	13
Eggs benedict: smoked ham, poached eggs, spinach & hollandaise, sourdough *	22
Avocado caprese bruschetta: vine ripened tomato, mozzarella, avocado, basil pesto v	18
+ one poached egg + bacon	+3.5 +5
snack - soup - sandwich	
Croque monsieur: double smoked ham, Swiss cheese & cucumber pickle	15
Quesadilla: prosciutto, pumpkin, rocket & ricotta + guacamole	16 +4
Chicken panini, kale, carrot, smoky Caesar dressing	15
Potato, smoked bacon, caramelised onion, gruyere & leek quiche	14
House made lamb & harissa sausage roll, chutney, side salad	14
Soup of the day & bread $vgn~gf^{*}$	
	12.5
Beer battered chips, garlic mayo $v df$	12.5 9

salad bowls

+ poached chicken

Moroccan bowl: Falafel, green quinoa, cucumber, kale slaw, pickles & hummus $gf df vgn$	16.5
Organic beetroot salad ricotta, rocket, walnuts, green beans, oregano $v gf$	17.5
Caesar salad cos lettuce, boiled egg, crispy bacon, garlic croutons, shaved parmesan, bonito dressing	16
Add to salads + boiled egg + guacamole	+3.5 +4

mains

+6

The Portrait burger grilled chicken, avocado, tomato, cheese, lettuce, smoked chilli mayo & fries	24
Beer battered fish & chips dill & pickle tartare <i>df</i>	24
Steak sandwich caramelised onion, Café de Paris mayo, tomato, rocket on ciabatta & fries	28
Linguine Estiva eggplant, zucchini, chili, lemon, garlic, oregano <i>v df vgn</i> *	23
Beef brisket & mushroom pot pie with garden salad	24
kids	
Cheese toastie v *	8
Chicken tenders & chips	12
something sweet	
Anzac biscuit	4.5
Raspberry croissant vgn	6.5
Raspberry chocolate brownie gf	7
Fruit friand gf	7
Today's muffin	6.5
Freshly baked house made scones, strawberry jam & vanilla cream	ea 6 2 for 10

v = vegetarian vgn = vegan gf = gluten free df = dairy free* can be served gluten free – please advise.

We cater for most dietary requirements. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free. 1.5% surcharge applies on card transactions. 15% surcharge on public holidays.

CAFE

wines	G / B
sparkling wine Woodbrook Farm brut cuvee, Mudgee, NSW	10 / 45
white wine Woodbrook Farm sauvignon blanc, Mudgee, NSW	10 / 45
rose Twelve Signs by Moppity Rose, Hill Tops, ACT	10 / 49
red wine Woodbrook Farm cabernet sauvignon, Mudgee, NSW	10 / 45

bottled beer & cider

Heaps Normal Quiet XPA 0.5%, Victoria 8.	5
James Boags Premium Light, Tasmania 8.	5
Mt Kosciuszko pale ale, Mt Kosciuszko 10	C
BentSpoke Crankshaft IPA, Canberra 1	1
Peroni Nastro Azzuro, Italy 10)
Apple Thief Pink Lady apple cider, Batlow 1	1

classics

Bloody Mary with the works
Gin & tonic, cucumber
Aperol spritz: aperol, sparkling wine, & soda

cold drinks

Coca Cola, Coke No Sugar, Sprite 375ml cans
Lemon, lime & bitters
Brewed ginger beer

bottled juices

Green power organic juice	8
Orange organic juice	8
Apple organic juice	8
Karmarama fruit smoothie	8

santa vittoria mineral water

Still water 500ml	7
Sparkling water 500ml	7
Sparkling water 1lt	10

hot & cold brew	R/L
Long black, cappuccino, latte, flat white	5 / 5.5
Espresso, macchiato	4
Hot chocolate, mocha, chai latte	5/7
Dirty chai latte	5.5 / 7.5
Iced latte, iced long black	5.5 / 7.5
Iced chocolate, iced mocha	5.5 / 7.5
Extra shot of coffee	0.70
Decaf	0.70
Soy, almond, oat, lactose free milk	0.70
Coffee syrups: vanilla, caramel, hazelnut	0.70

tea

14 14 14

5

7 7

English breakfast, earl grey, peppermint, green, lemongrass & ginger, chai, chamomile	5
Iced tea	7