

BOOKPLATE

Hot Drinks

Latte, flat white, cappuccino	\$4.5	\$5.5
Long black	\$4.5	\$5.5
Hot chocolate	\$4.5	\$5.5
House made chai latte	\$4.8	\$5.8
Mocha	\$4.8	\$5.8
Espresso	\$4	
Babycino	\$2.5	
Soy, almond, oat, lactose free	\$0.6	
Extra shot	\$1	
Decaffeinated	\$0.5	

Waypoint Tea Co.

English Breakfast, Earl Grey	\$5.2	
Peppermint, Green, Chamomile		
Lemongrass & Ginger		
Campfire (smoky black tea)		

Cold Drinks

Coke / Coke No Sugar	\$5.5	
Beloka Sparkling 330ml	\$5.5	
Beloka Sparkling 750ml	\$12	
Strangelove Yuzu From Japan	\$8	
Strangelove Very Mandarin	\$8	
Passionfruit Kombucha	\$7.8	
Raspberry & Lemon Kombucha	\$7.8	
Bundaberg Ginger Beer	\$5.5	
Bundaberg Lemon, Lime & Bitters	\$6	
Emma & Tom's Cold Pressed Juices	\$7.5	

Milkshake

Chocolate, strawberry, vanilla or caramel	\$8.5	
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Iced Drinks

Iced coffee	\$7.5
Iced latte	\$6
Iced long black	\$5.5
Iced mocha, Iced chai	\$7.8

Beer and Cider

James Boag Premium Light	\$9
Heaps Normal non-alc. XPA	\$10
Coopers Pale Ale	\$9.5
Reschs Real Larger	\$9.5
Bentspoke Barley Griffin	\$12
Bentspoke Crankshaft IPA	\$13
Orchard Thieves Apple Cider	\$10.5

Wine & Sparkling

	Gls.	Btl.
Kosciuszko Rose Tumbarumba, NSW	\$14	\$62
Mount Majura Pinot Gris Majura, ACT	\$15	\$65
Nick O'Leary Riesling Hall Valley, NSW	\$15	\$65
Kosciuszko Chardonnay Tumbarumba, NSW	\$15	\$65
Nick O'Leary Shiraz Canberra Region, NSW	\$15	\$65
Kosciuszko Pinot Noir Tumbarumba, NSW	\$14	\$62
Jirra Cabernet Merlot Canberra Region, NSW	\$14.5	\$64
Grandin Brut Sparkling (piccolo) Loire Valley, France		\$15
Gallagher Sparkling Duet Murrumbateman, NSW		\$65

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Brunch

Toasted banana bread with butter	\$8
Lemon, raspberry, and ginger loaf with butter <i>gf</i>	\$9
Raisin and orange sourdough toast with butter	\$9.5
Three Mills sourdough toast with butter and your choice of spreads: <i>house made jam, peanut butter, Nutella or Vegemite gfa</i>	\$9
House granola with poached pear, baked rhubarb and cherry compote	\$16
Free range egg & bacon roll with herbed kewpie mayo <i>df, gfa</i> Add hash browns +\$6	\$15
Sesame seeds crusted avocado, beetroot hummus with zucchini & mixed herb salad on sourdough <i>vegan, df, gfa</i> Add free range poached eggs +\$5	\$16.5
Free range eggs made your way, served on grilled sourdough <i>gfa</i> Add: bacon, hash brown, smoked salmon, chorizo +\$6ea Add: wilted spinach, avocado, grilled tomato +\$5ea	\$14

Available Weekends & Public Holidays

Eggs Benedict; two free-range eggs on grilled sourdough with house made hollandaise and your choice of bacon, salmon, or spinach <i>gfa</i>	\$23
Sauteed thyme & seasonal mushrooms with Danish feta, basil pesto, pine nut with truffle sauce <i>vegan available, df, gfa</i> Add free range poached eggs +\$5	\$16.5

Lunch

Wagyu beef burger with caramelised onion, provolone, tomato, lettuce & chipotle mayo, served with chips <i>dfa, gfa</i>	\$24
Beer battered barramundi fillet with house-made tartar sauce, served with chips & garden salad <i>df</i>	\$24
Miso roasted pumpkin salad with edamame, pickled carrot, coriander spinach and brown rice <i>vegan, gf, df</i>	\$23
Vietnamese chicken salad with wombok cabbage, bean sprouts, carrot, puff rice noodles, and fresh lime <i>gf, df</i>	\$22.5
Falafel bowl with fattoush salad, pickled cabbage, crispy kale, spiced chickpeas and roasted red pepper hummus <i>vegan, df</i>	\$23
Lamb souvlaki served with Greek style salad, tzatziki, chips and pita bread <i>gfa, dfa</i>	\$25
Pot pie of the day with seasonal green salad <i>see counter for details; df</i>	\$21
Soup of the day with grilled sourdough <i>see counter for details; gfa</i>	\$16
Chips with paprika salt & tahini aioli <i>vegan, df, gf</i>	\$10.5

Kitchen open until 3.00pm daily.

*While we do our best to limit cross contamination, we are unable to guarantee that
our kitchen and food products are completely free from allergens.*

gf – gluten free | df – dairy free

gfa - gluten free available on request +\$2 | dfa - dairy free available on request

10% Sunday, 15% Public Holiday surcharge