

BOOKPLATE

Hot Drinks	Small	Large	Iced Drinks		Beer and Cider		
Latte, flat white, cappuccino	\$4.5	\$5.5	Iced coffee	\$7.5	James Boag Premium Light		\$9
Long black	\$4.5	\$5.5	Iced latte	\$6	Heaps Normal non-alc. XPA		\$10
Hot chocolate	\$4.5	\$5.5	Iced long black	\$5.5	Coopers Pale Ale		\$9.5
House made chai latte	\$4.8	\$5.8	Iced mocha / Iced chai	\$7.8	Peroni Nastro Azzurro		\$9.5
Mocha, Matcha	\$5.0	\$6.0			Bentspoke Barley Griffin		\$12
Espresso	\$4		Cold Drinks		Bentspoke Crankshaft IPA		\$13
Babycino	\$2.5		Coke / Coke No Sugar	\$5.5	Orchard Thieves Apple Cider		\$10.5
Soy, almond, oat, lactose free	\$0.6		Beloka Sparkling 330ml	\$5.5			
Extra shot	\$1		Beloka Sparkling 750ml	\$12	Wine & Sparkling	Glass	Bottle
Decaffeinated	\$0.5		Strangelove Yuzu From Japan	\$8	Kosciuszko Rose Tumbarumba, ACT Region	\$14	\$62
			Strangelove Very Mandarin	\$8	Mount Majura Pinot Gris Majura, Canberra	\$15	\$65
Waypoint Tea Co.	\$5.2		Passionfruit Kombucha	\$7.8	Nick O’Leary Riesling Hall Valley, ACT Region	\$15	\$65
English Breakfast, Earl Grey			Raspberry & Lemon Kombucha	\$7.8	Kosciuszko Chardonnay Tumbarumba, ACT Region	\$15	\$65
Peppermint, Green, Chamomile			Bundaberg Ginger Beer	\$5.5	Nick O’Leary Shiraz Canberra Region, NSW	\$15	\$65
Lemongrass & Ginger			Bundaberg Lemon, Lime & Bitters	\$6	Kosciuszko Pinot Noir Tumbarumba, ACT Region	\$14	\$62
Campfire (smokey black tea)			Emma & Tom’s Cold Pressed Juices	\$7.5	Jirra Cabernet Merlot Canberra Region, NSW	\$14.5	\$64
					Grandin Brut Sparkling (piccolo) Loire Valley, France		\$15
Milkshakes					Gallagher Sparkling Duet Murrumbateman, ACT Region		\$65
Chocolate, strawberry, vanilla or caramel	\$8.5						

BOOKPLATE

Brunch available all day until 3.00pm

Toasted banana bread with butter	\$8.5
Lemon, raspberry, and ginger loaf with butter (gf)	\$10
Raisin and orange sourdough toast with butter	\$10
Three Mills sourdough toast with butter and your choice of spreads: house made jam, peanut butter, Nutella or Vegemite (gfa)	\$9.5
House granola with poached pear, baked rhubarb and cherry compote	\$17
Free range egg & bacon roll with house made tomato relish (df, gfa) <i>Add hash brown +\$6 or Swiss cheese +\$3</i>	\$16
Sesame seeds crusted avocado, beetroot hummus with zucchini & mixed herb salad on sourdough (vegan, df, gfa) <i>Add free-range poached eggs +\$7</i>	\$17.5
Free range eggs made your way, served on grilled sourdough (gfa) <i>Add: bacon, hash brown, smoked salmon or grilled chorizo +\$6ea</i> <i>Add: wilted spinach, avocado or grilled tomato +\$5ea</i>	\$15
Sauteed thyme & seasonal mushrooms with Danish feta, basil pesto, pine nuts and, truffle sauce (vegetarian, dfa, gfa) <i>Add free-range poached eggs +\$7</i>	\$18

Available weekends and public holidays

Eggs Benedict – two free-range eggs on grilled sourdough with house-made and your choice of bacon, smoked salmon or spinach (gfa)	\$24
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Lunch available all day until 3.00pm

Corn and zucchini fritters with cabbage, cucumber, tomato & dill slaw served with a chipotle aioli (df,vegetarian) <i>Add free-range poached eggs or smoked salmon +\$6ea</i>	\$19.5
Miso roasted pumpkin salad with edamame, pickled carrot, coriander, spinach and brown rice (vegan, df, gf)	\$23
Falafel bowl with couscous tabouli, pickled cabbage, pesto hummus, crispy kale & spiced chickpeas (vegan, df, gfa)	\$23
Crispy pork belly with spring onion, carrot, pickled ginger, cucumber and soba noodle salad, and peach chutney (df)	\$25
Beer battered barramundi fillet with house-made tartar sauce, served with chips & garden salad (df)	\$24
Wagyu beef burger with caramelised onion, provolone, tomato, lettuce & chipotle mayo, served with chips (dfa, gfa)	\$24
Pot pie of the day with seasonal green salad: <i>see counter for details</i>	\$21
Soup of the day with grilled sourdough: <i>see counter for details</i> (gfa)	\$16
Beer battered chips with paprika salt & tahini aioli (vegan, df, gf)	\$12

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

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.