

# BOOKPLATE

<b>Hot Drinks</b>	<b>Small</b>	<b>Large</b>	<b>Iced Drinks</b>		<b>Beer and Cider</b>		
Latte, flat white, cappuccino	\$5	\$6	Iced coffee	\$8	James Boag Premium Light		\$9.5
Long black	\$5	\$6	Iced latte	\$6.5	Heaps Normal non-alc. XPA		\$11
Hot chocolate	\$5	\$6	Iced long black	\$6	Coopers Pale Ale		\$10
House made chai latte	\$5.2	\$6.2	Iced mocha	\$8.5	Peroni Nastro Azzurro		\$10
House made chai latte on soy	\$5.8	\$6.8	Iced chai	\$8	Bentspoke Barley Griffin		\$13
Mocha	\$5.5	\$6.5	Iced matcha	\$8	Bentspoke Crankshaft IPA		\$14
Matcha	\$5.5	\$6.5			Apple Cider		\$11
Espresso	\$4.5		<b>Cold Drinks</b>				
Babycino	\$2.5		Coke / Coke No Sugar	\$5.5	<b>Wine &amp; Sparkling</b>	<b>Glass</b>	<b>Bottle</b>
Soy, almond, oat, lactose free	\$0.6		Beloka Sparkling 330ml	\$5.5	Kosciuszko Rose Tumbarumba, ACT Region	\$15	\$65
Extra shot	\$1		Beloka Sparkling 750ml	\$12	Mount Majura Pinot Gris Majura, Canberra	\$16	\$68
Decaffeinated	\$0.5		Strangelove Yuzu From Japan	\$8	Nick O’Leary Riesling Hall Valley, ACT Region	\$16	\$68
			Strangelove Very Mandarin	\$8	Kosciuszko Chardonnay Tumbarumba, ACT Region	\$16	\$68
<b>Waypoint Tea Co.</b>	\$5.5		Kombucha	\$8	Nick O’Leary Shiraz Canberra Region, NSW	\$16	\$68
English Breakfast, Earl Grey			Bundaberg Ginger Beer	\$5.5	Kosciuszko Pinot Noir Tumbarumba, ACT Region	\$15	\$65
Peppermint, Green, Chamomile			Bundaberg Lemon, Lime and Bitters	\$6	Jirra Cabernet Merlot Canberra Region, NSW	\$15.5	\$67
Lemongrass & Ginger			Emma & Tom’s Cold Pressed Juices	\$8	Grandin Brut Sparkling (piccolo) Loire Valley, France		\$16
Campfire (smoky black tea)					Gallagher Sparkling Duet Murrumbateman, ACT Region		\$68
<b>Milkshake / Thickshake</b>	\$8.5	\$10					
Chocolate, strawberry, vanilla or caramel							

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## Brunch available all day until 3.00pm

Toasted banana bread with butter	\$9
Lemon, raspberry, and ginger loaf with butter (gf)	\$10
Three Mills 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
Warm apple porridge served with a cinnamon crumble and maple glazed pecans (dfa)	\$17
Free range egg & bacon roll with house made tomato relish (dfa, gfa) <i>Add hash brown +\$6</i> <i>Add Swiss cheese +\$3</i>	\$16
Sesame-seeded crusted avocado, beetroot hummus with zucchini and mixed herb salad on sourdough (vegan, df, gfa) <i>Add free-range poached eggs +\$7</i>	\$18
Free-range eggs made your way, served on grilled sourdough (df, gfa) <i>Add: bacon, hash brown, smoked salmon or grilled chorizo +\$6ea</i> <i>Add: wilted spinach, avocado or grilled tomato +\$5ea</i>	\$16
Ricotta and rosemary pancakes served with warm roasted rhubarb, spiced nuts, maple syrup and crème fraiche	\$22
Eggs Benedict – two free-range eggs on grilled sourdough with hollandaise and your choice of bacon, smoked salmon or spinach (gfa)	\$24

## Lunch available all day until 3.00pm

Corn and zucchini fritters with cabbage, dill and chive lemon mayo slaw served with chipotle aioli (df, vegetarian) <i>Add free-range poached eggs +\$7</i> <i>Add smoked salmon +\$6ea</i>	\$19.5
Sauteed thyme and seasonal mushrooms with Danish feta, basil pesto, pine nuts, and truffle sauce on sourdough (vegetarian, dfa, gfa) <i>Add free-range poached eggs +\$7</i>	\$22
Falafel bowl with couscous tabouli, pickled cabbage, pesto hummus, crispy kale and spiced chickpeas (vegan, df, gfa)	\$23
Siracha miso-glazed eggplant and beef ribeye, served with edamame, spring onions, pickled ginger and soba noodles with sesame dressing (df)	\$25
Beer battered barramundi fillets with house-made tartar sauce, served with chips and garden salad (df)	\$24.5
Chargrilled marinated chicken BLT with garlic and chive aioli, served with chips (dfa, gfa)	\$24
Pot pie of the day with seasonal green salad: <i>see counter for details</i>	\$22
Soup of the day with grilled sourdough: <i>see counter for details</i> (gfa)	\$16
Hot chips with paprika salt and 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.