



Toast	8.5
Three Mills sourdough mixed seeded fruit and walnut w/ your choice of spreads house-made jam, peanut butter, vegemite, honey (gluten free + 2)	
Banana bread	9.5
With maple butter	
Chia pudding ^(VG)	14
Coconut, blueberries, passionfruit, maple sunflower seeds	
Oven baked granola ^(VG)	16
House made granola, coconut yoghurt, mango, black sesame, choice of milk	
Eggs on toast ^(V, GFO)	12
Two Hilltops eggs poached, scrambled or fried served on toasted sourdough	
B+E roll ^(VO, GFO)	15
Piallago bacon, fried egg, cheddar cheese, house made tomato relish, aioli on a potato bun	
Avo on toast ^(V, VGO, NF, GFO)	18
Smashed avocado, charred corn and fetta (add poached egg + 4, add Piallago bacon + 6)	
Omelette ^(V, GF, NF)	21
Gruyere cheese, breakfast radish, pea and parsley salad, green goddess dressing	
Buttermilk hotcakes ^(V)	18
Lemon curd, soured mascarpone, blueberries, macadamia crumble	

Eggs benedict ^(V, NF, GFO)	18
Two poached hilltops eggs, miso hollandaise, sautéed spinach, crispy potato on a wholemeal english muffin (add hand carved ham +5, add Piallago bacon + 6, add salmon + 6)	
Salmon Rillettes ^(EF, NF, DF, GFO)	21
Potato, fennel, fresh herbs and house made pickles	
Green bowl ^(VG, GF)	19
Sautéed broccolini, brussels sprouts, salted zucchini, poppy seeds, lentils with a sunflower and almond butter (add poached egg + 4)	
Pumpkin salad ^(VG, GF, NF)	18
Oven roasted pumpkin, spiced cauliflower, black rice, fresh herbs, tamari pepitas (add poached egg + 4, add poached chicken breast + 6)	
Beef burger ^(GFO)	22
Grass fed angus beef patty, american cheddar, tomato, iceberg lettuce, ketchup, mustard, pickles on a toasted potato bun served w/ chips	

Egg salad sandwich ^(V, NF, DF)	14
Spiced paprika egg salad, cucumber, alfalfa, pickles on a white potato loaf	
Club sandwich ^(DF)	17
Chicken breast, tomato, bacon, kewpie mayo, lettuce	
Classic toastie ^(NF, GFO)	12
Ham, cheese and tomato toastie	
Bowl of chips	8
Aioli	

A LITTLE SOMETHING EXTRA?

Avocado	5
Piallago bacon	6
Hand carved ham	5
Salmon	6
Poached chicken breast	6
Hilltops egg - poached or fried	4
Extra toast	2
Make it Gluten Free	2
Greens	5

Gluten free (GF) Nut free (NF)
 Vegan (VG) Dairy free (DF)
 Vegetarian (V)
 GFO, VGO, VO on request



COFFEE

Milk coffee	4.5 / 5
Black coffee	4.5 / 5
Single origin black coffee	5 / 5.5
Batch brew	4.5 / 5
Iced filter	5
Iced latte	6

NOT COFFEE

Tea Craft Breakfast, green, herbal	5
Freshly Squeezed Orange Juice	8
Hot Chocolate	4.5 / 5
Chai	4.5 / 5
Kids Chino	2
Iced Chocolate	6
Extras Soy – Almond – Oat	0.5

WINE AND COCKTAILS

Prosecco Babo	13 / 54
Vermintino 2020 - Mallaluka- Canberra District	16 / 65
Sulky Blanc Riesling 2018 - Murdoch Hill - Adelaide Hills	18 / 70
Pinot Gris 2020 - Aimale Amber - Yarra Valley	60
Chardonnay 2019 - Denton - Yarra Valley	70
Rose 2020 - Mada - Canberra District	13 / 54
Pinot Noir 2020 - Garagiste Le Stagiaire - Mornington Peninsula	14 / 59
Tinto Grenache/Syrah/Pinot 2020 - Ravensworth - Canberra District	15 / 59
Syrah 2017 - Hochkirch - Henty Victoria	66
Grenache 2018 - Approach to Relaxation - Henty Victoria	79
Bloody Mary	15
Virgin Mary	10
Mimosa	12

BEER AND SODAS

Capital Brewing Coast Ale	9
Peroni Red	9
Heaps Normal Non alcoholic XPA	6
Apple Thief Pink Lady Cider	10
Strange Love Soda Cola, Ginger Beer, Lemon Squash	6

REDBRICK COFFEE

ARC is Redbrick's new venture. As a coffee roastery founded in 2011, we have spent the past decade creating and sharing specialty coffee, committed to quality and ensuring that as a company we have a positive impact on our community and environment. We continue to challenge ourselves and specialty coffee. ARC is the culmination of everything we love in hospitality.



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