



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	
Porridge (V, EF)	14
Poached apple, brown sugar, mascarpone, coconut, toasted almond and macadamia	
Oven baked granola (GF, V, VG, DF)	16
House made granola with a date caramel, coconut yoghurt and black sesame seeds served with your 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
Pialligo bacon, fried egg, cheddar cheese, house made tomato relish, aioli on a toasted bun (add hash brown +5, add avocado +5)	
Avo on toast (V, VGO, NF, GFO)	18
Smashed avocado, charred corn and fetta (add poached egg + 4, add Pialligo bacon + 6)	
Omelette (V, GFO, NF)	21
Gruyere cheese, potato and rosemary, green goddess dressing	
Buttermilk hotcakes (V, GFO, NF)	18
Apple and rhubarb, hibiscus cream finished with a pistachio biscuit crumb	

Mushrooms (VG, GFO, EF, NF)	19
Sauteed wild mushrooms, white bean puree, garlic and lemon parsley served on toasted sourdough (add poached egg +4)	
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 Pialligo bacon + 6, add salmon + 6)	
Salmon Rillettes (EF, NF, DF, GFO)	21
Potato, fennel, fresh herbs, sourdough toast and house made pickles	
Green bowl (VF, GF)	19
Sauteed broccolini, brussels sprouts, salted zucchini, poppy seeds, lentils with a sunflower and almond butter (add poached egg + 4)	
Pumpkin salad (VG, GF, NF)	19
Oven roasted pumpkin, spiced cauliflower, black rice, fresh herbs, tamari pepitas (add poached egg + 4, add poached chicken breast + 6)	
Meatball sub	18
Beef polpette, house made tomato sugo, salsa verde, provolone, parmesan crisp served on a toasted ciabatta roll	
Chicken burger	22
Crumbed chicken breast, lemon mayo, pickles and lettuce on a toasted sesame bun served w/ chips	
Classic toastie (NF, GFO)	12
Ham, cheese and tomato toastie	

Soup	15
Some kind of delicious soup served with toasted sourdough	
Bowl of Chips	8
w/ Aioli or tomato sauce	
KIDS MENU	
Egg and bacon Roll	10
One fried egg, bacon on a toasted bun	
Hotcakes	12
Maple syrup, vanilla ice-cream	
Eggs	8
One egg (poached, scrambled, fried) one rash of bacon on toast	

SOMETHING EXTRA

Avocado	5	Extra toast	2
Pialligo bacon	6	Greens	5
Hand carved ham	5	Hash Brown	5
Salmon	6	Side of Fries	4
Poached chicken breast	6		
Hilltops egg	4		
(poached or fried)			
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 - Animale 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 - Barossa Valley	79
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.

Serving on
Ngunnawal and
Ngambri Land

10% surcharge sundays, 15% surcharge on public holidays

This is a cashless venue, we only accept card payments

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