



Toast	8.5
Three Mills sourdough mixed seeded orange and raisin w/ your choice of spreads house-made jam, peanut butter, vegemite, honey (gluten free + 2)	
Banana bread	9.5
With whipped maple butter	
Oven baked granola (VG,EF)	16
Coconut-soaked tapioca with granola, mango, peaches and passionfruit	
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, house made tomato relish, rocket, herbed mayo served on a toasted bun (add hash brown +5, add avocado +5)	
Avo on toast (V, VGO, GFO)	18
Smashed avocado, smoked labneh, seasoned nuts served on toasted sourdough (add poached egg + 4, add Pialligo bacon + 6)	
Omelette (V, NF, GF)	21
Grilled seasonal spring vegetables, green goddess dressing, whipped ricotta, fresh herbs	
Buttermilk hotcakes (V)	18
Boysenberry and almond with house made acai gelato	

Mushrooms (GFO, VO)	19
Sauteed mushrooms, white bean puree, garlic and lemon parsley served on toasted sourdough (add poached egg +4)	
Eggs benedict (V, NF, GFO)	18
Two poached hilltop eggs, house made sage hollandaise, crispy potato, sauteed spinach, black garlic served on an 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 and house made pickles served on toasted sourdough	
Green bowl (VF, GF)	19
Sauteed broccolini and kale, sprout slaw, lentils, cashew butter, sunflower seeds. (add poached egg + 4)	
Meatball sub (EF, NF)	19
Beef polpette, tomato sugo, parmesan crumb and basil served on a toasted ciabatta roll	
Chicken katsu burger (NF)	22
Crispy chicken breast, yuzu soy pickles, cos lettuce, mayo on a toasted bun served w/ chips	
4 cheese toastie (V, NF)	14
Arc's deluxe cheese toastie	
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	Side of Mushrooms	5
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/ 4.5
Single origin black coffee	4.5 / 5
Batch brew	4.5 / 5
Iced filter	5
Iced latte	6

NOT COFFEE

Tea Craft	5
Breakfast, green, herbal	
Freshly squeezed orange juice	8
Hot chocolate	4.5 / 5
Chai	4.5 / 5
Kids chino	2
Iced chocolate	6
Extras	0.5
Soy – Almond – Oat – Lactose Free	

WINE AND COCKTAILS

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

BEER AND SODAS

Capital Brewing Coast Ale	9
Peroni Red	9
Heaps Normal	6
Non alcoholic XPA	
Apple Thief Pink Lady Cider	10
Capi	6
250ml Lemonade, Cola, Ginger Beer	
Antipodes Sparking Water	7
500ml	

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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Serving on
Ngunnawal and
Ngambri Land

10% surcharge sundays, 15% surcharge on public holidays

This is a cashless venue, we only accept card payments