



<b>Toast</b>	<b>8.5</b>
Three Mills sourdough   mixed seeded   orange and raisin w/ your choice of spreads house-made jam, peanut butter, vegemite, honey (gluten free + 2)	
<b>Banana bread</b> <sup>(V, NF)</sup>	<b>9.5</b>
With whipped maple butter	
<b>Porridge</b> <sup>(V)</sup>	<b>16</b>
Poached pear, raspberry, vanilla mascarpone, hazelnuts	
<b>Granola</b> <sup>(VE)</sup>	<b>16</b>
Coconut-soaked tapioca, granola, seasonal mixed fruit	
<b>Eggs on toast</b> <sup>(V, NF, GFO)</sup>	<b>12</b>
Two Hilltops eggs poached, scrambled or fried served on toasted sourdough	
<b>B+E roll</b> <sup>(NF, VO, GFO)</sup>	<b>15</b>
Pialligo bacon, fried egg, house made tomato relish, rocket, herbed mayo served on a toasted bun (add hash brown + 5, add avocado + 5)	
<b>Avo on toast</b> <sup>(V, VEO, GFO)</sup>	<b>19</b>
Smashed avocado, creme fraiche, seasoned nuts, charred corn and citrus served on toasted sourdough (add poached egg + 4, add Pialligo bacon + 7)	
<b>Fritter</b> <sup>(V, NF)</sup>	<b>21</b>
Celeriac and cauliflower fritter, poached egg, sweet peas, green goddess, Ainslie Urban Farm microgreens (add Pialligo bacon + 7)	

<b>Hotcakes</b> <sup>(V)</sup>	<b>19</b>
Vanilla hotcakes, lemon curd, blueberries, mascarpone, macadamias	
<b>Mushrooms</b> <sup>(VE, NF, GFO)</sup>	<b>19</b>
Sauteed mushrooms, white bean puree, garlic, lemon parsley served on toasted sourdough (add poached egg + 4)	
<b>Eggs benedict</b> <sup>(V, NF, GFO)</sup>	<b>22</b>
Two poached Hilltops eggs, miso hollandaise, crispy potato, sauteed spinach served on an English muffin (add hand carved ham +5, add Pialligo bacon + 7, add salmon + 6)	
<b>Salmon rillettes</b> <sup>(EF, NF, DF, GFO)</sup>	<b>21</b>
Potato, fennel, fresh herbs and house made pickles served on toasted sourdough	
<b>Green bowl</b> <sup>(VE, GF)</sup>	<b>19</b>
Sauteed broccolini and kale, sprout slaw, lentils, cashew butter, sunflower seeds (add poached egg + 4)	
<b>Pumpkin salad</b> <sup>(VE, NF, GFO)</sup>	<b>21</b>
Roasted pumpkin, spiced cauliflower, black barley, tamari pepitas, fresh herbs	
<b>Lamb</b> <sup>(NF, GFO)</sup>	<b>22</b>
Slow cooked lamb, pickled beetroot, fresh greens, roasted garlic hummus, herb dressing, pita bread	

<b>Chicken katsu burger</b> <sup>(NF)</sup>	<b>22</b>
Crispy chicken breast, green mango and jalapeño relish, pickled slaw, aioli served on a toasted bun w/ house seasoned chips	

<b>Bowl of chips</b> <sup>(V, VEO)</sup>	<b>8</b>
w/ aioli or tomato sauce	

Chat to one of the team for today's toastie selection

## KIDS MENU

<b>Egg and bacon roll</b> <sup>(VO, NF, GFO)</sup>	<b>10</b>
One fried egg, bacon on a toasted bun	

<b>Hotcakes</b> <sup>(V)</sup>	<b>12</b>
Maple syrup, vanilla ice-cream	

<b>Eggs</b> <sup>(V, NF, GFO)</sup>	<b>8</b>
One egg (poached, scrambled, fried), one rasher of bacon on toast	

## SOMETHING EXTRA

Avocado	5	Extra toast	2
Pialligo bacon	7	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 (VE)	Dairy free (DF)
Vegetarian (V)	GFO, VEO, VO on request



## COFFEE

Milk coffee	5 / 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	5 / 5.5
Chai	5 / 5.5
Kids chino	2
Iced chocolate	6
Extras Soy – Almond – Oat – Lactose Free	0.5

## WINE AND COCKTAILS

Prosecco Babo	13 / 54
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
Capi 250ml Lemonade, Cola, Ginger Beer	6
Antipodes Sparking Water 500ml	7

## 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.