



<b>Toast</b>	<b>8.5</b>
Three Mills sourdough   mixed seeded   orange and raisin w/ your choice of housemade 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>Bircher muesli</b> <sup>(V)</sup>	<b>16</b>
Overnight oats, Greek yoghurt, berries, sunflower seeds	
<b>Granola</b> <sup>(VE)</sup>	<b>16</b>
Coconut soaked tapioca, housemade granola, stone fruit, pineapple, passionfruit purée	
<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>Arc scrambled eggs</b> <sup>(V, NF)</sup>	<b>18</b>
Soft scrambled eggs, charred flatbread, crispy salsa, herb salad	
<b>B+E roll</b> <sup>(NF, VO, GFO)</sup>	<b>15</b>
Bacon, fried egg, housemade 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>21</b>
Smashed avocado, heirloom tomatoes, Persian fetta, bush tomato dukkah, micro basil served on toasted sourdough (add poached egg + 4, add bacon + 7)	
<b>French toast</b> <sup>(V)</sup>	<b>19</b>
Vanilla French toast, plum, cherry, lemon crème pâtissière, bitter toffee	

<b>Fritter</b> <sup>(V)</sup>	<b>21</b>
Butternut and cauliflower fritter, poached egg, sweet peas, romesco, Ainslie Urban Farm microgreens (add bacon + 7)	
<b>Mushrooms</b> <sup>(VE, NF, GFO)</sup>	<b>19</b>
Sautéed mushrooms, white bean purée, 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, hollandaise, crispy potato, caramelised leek, sautéed spinach served on an English muffin (add hand carved ham +5, add bacon + 7, add salmon + 6)	
<b>Salmon rillettes</b> <sup>(EF, NF, DF, GFO)</sup>	<b>21</b>
Potato, fennel, fresh herbs and housemade pickles served on toasted sourdough	
<b>Green bowl</b> <sup>(VE, GF)</sup>	<b>19</b>
Sautéed broccolini and kale, sprout slaw, lentils, cashew butter, sunflower seeds (add poached egg + 4)	
<b>Cauliflower</b> <sup>(V, NF)</sup>	<b>21</b>
Roasted cauliflower, labneh, black barley, puffed rice, lemon, chervil	
<b>Lamb</b> <sup>(NF, GFO)</sup>	<b>22</b>
Slow cooked lamb, pickled beetroot, fresh greens, spiced garlic hummus, herb dressing, housemade flatbread	

<b>Chicken katsu burger</b> <sup>(NF)</sup>	<b>22</b>
Crispy chicken breast, 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
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 / 6
Black coffee	4.5 / 5.5
Single origin black coffee	5 / 6
Batch brew	5
Iced filter	5.5
Iced latte	6.5

## NOT COFFEE

Tea Craft	5
Breakfast, green, herbal	
Freshly squeezed orange juice	8
Hot chocolate	5 / 6
Chai	5 / 6
Kids chino	2
Iced chocolate	6.5
Extras	0.5
Soy – Almond – Oat – Lactose Free – Extra Shot	

## WINE

Prosecco Babo - Italy	14 / 56
Pétillant Naturel 2021 - Mada - Canberra District	14 / 56
Sulky Blanc Riesling 2021 - Murdoch Hill - Adelaide Hills	16 / 66
Pinot Gris 2020 - Animale Amber - Yarra Valley	15 / 60
Rosé 2022 - Mada - Canberra District	13 / 54
Pinot Noir 2021 - Quealy - Mornington Peninsula	15 / 60
Tinto Grenache/Syrah/Pinot 2021 - Ravensworth - Canberra District	14 / 56

## COCKTAILS

Mimosa	12
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## 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.