

PORTRAIT CAFE

brunch

Toasted banana bread	10.5
Sticky date & sesame butter <i>v gf</i>	
Toasted sourdough, butter	8
+ Vegemite	
+ Strawberry jam	
+ Marmalade	
Egg & bacon roll	15
Brioche breakfast bun, smoked bacon, fried egg, smokey BBQ sauce	
Shakshuka	23
Eggs baked in spiced tomato sugo, feta, coriander & flat bread <i>v</i>	
Avocado toast	19
Cherry tomato, feta, lemon dressing, seeds <i>v</i>	
+ Poached egg	4
+ Bacon	6

snack - soup - sandwich

Croque monsieur	18
Double smoked ham, Swiss cheese & cucumber pickle	
Chicken panini	16
Kale, carrot & smokey Caesar dressing	
Smoked salmon, ricotta & leek tart	17.5
Garden salad	
Spiced roast pumpkin, hummus & spinach wrap <i>vgn</i>	15
Lamb & harissa sausage roll	15
Chutney, side salad	
Spinach & ricotta filo	15
Garden salad <i>v</i>	
Soup of the day	16
Ciabatta bread roll <i>vgn gf</i> *	

kids

Cheese toastie <i>v *</i>	9
Chicken tenders & chips	14

salad bowls

Moroccan bowl	19
Falafel, green quinoa, cucumber, kale slaw, pickles & hummus <i>gf df vgn</i>	
Poke bowl	19
7 min egg, edamame, brown rice, kimchi, sea greens, nori, sesame <i>df</i>	
Fattoush salad	19
Roma tomato, spinach, crisp bread, cucumber, labneh, olive & zaatar <i>v</i>	
Extras to add to salad	
+ Boiled egg	4
+ Poached chicken	6

mains

The Portrait burger	25
Grilled chicken, avocado, tomato, cheese, lettuce, chipotle mayo & fries	
Beer battered fish & chips	26
Dill & pickle tartare <i>df</i>	
Spaghetti chorizo meatballs	24
Tomato, ricotta, oregano	
Steak sandwich	29
Caramelised onion, Café de Paris mayo, tomato, rocket on ciabatta & chips	
Today's pot pie	24
Garden salad, vinaigrette	
Beer battered fries	9.5
Garlic mayo <i>v df</i>	

something sweet

Anzac biscuit	6
Blueberry cheesecake	12
Chocolate caramel cake	12
Citrus meringue tart	9.5
Hummingbird cake	12
Choc chip cookie	6.5
Salted caramel cookie	6.5
Orange & bee pollen cake <i>gf</i>	7
Vanilla slice	8
Today's muffin	7
Freshly baked house made scones, strawberry jam & vanilla cream	ea 6 2 for 10

We cater for most dietary requirements. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free. 1.5% surcharge applies on card transactions. 15% surcharge on public holidays.

*v = vegetarian vgn = vegan gf = gluten free df = dairy free
* can be served gluten free – please advise.*

PO RTRAIT CAFE

wines

G / B

sparkling wine

Woodbrook Farm brut cuvee, Mudgee, NSW 11 / 45

white wine

Woodbrook Farm sauvignon blanc, Mudgee, NSW 11 / 45

rose

Twelve Signs by Moppity Rose, Hill Tops, ACT 12 / 49

red wine

Woodbrook Farm cabernet sauvignon, Mudgee, NSW 11 / 45

bottled beer & cider

Heaps Normal Quiet XPA 0.5%, Victoria 8.5

James Boags Premium Light, Tasmania 8.5

Mt Kosciuszko pale ale, Mt Kosciuszko 10

BentSpoke Crankshaft IPA, Canberra 11

Peroni Nastro Azzuro, Italy 10

Apple Thief Pink Lady apple cider, Batlow 11

classics

Bloody Mary with the works 14

Gin & tonic, cucumber 14

Aperol spritz: aperol, sparkling wine, & soda 14

cold drinks

Coca Cola, Coke No Sugar, Sprite 375ml cans 5

Lemon, lime & bitters 7

Brewed ginger beer 7

Still water 500ml 5

Sparkling water 500ml 7

Sparkling water 1lt 10

bottled juices

Green power organic juice 8

Orange organic juice 8

Apple organic juice 8

Karmarama fruit smoothie 8

hot & cold brew

R / L

Long black, cappuccino, latte, flat white 5 / 5.5

Espresso, macchiato 4

Hot chocolate, mocha, chai latte 5 / 7

Dirty chai latte 5.5 / 7.5

Iced latte, iced long black 5.5 / 7.5

Iced chocolate, iced mocha 5.5 / 7.5

Extra shot of coffee 0.70

Decaf 0.70

Soy, almond, oat, lactose free milk 0.70

Coffee syrups: vanilla, caramel, hazelnut 0.70

tea

English breakfast, earl grey, peppermint, green, lemongrass & ginger, chai, chamomile 5

Iced tea 7