

PORTRAIT CAFE

brunch

Toasted banana bread

Sticky date & sesame butter *v gf*

Toasted sourdough, butter

Vegemite, strawberry jam, marmalade

Egg & bacon roll

Brioche breakfast bun, smoked bacon, fried egg, smokey BBQ sauce

Eggs benedict

Smoked ham, poached eggs, spinach & hollandaise on sourdough *

Avocado toast

Cherry tomato, feta, lemon dressing, seeds *v*
Poached egg
Bacon

snack - soup - sandwich

Croque monsieur

Double smoked ham, Swiss cheese & cucumber pickle

Chicken panini

Kale, carrot & smokey Caesar dressing

Roast butternut pumpkin & ricotta tart

Crispy sage, salad garnish *v*

Finger sandwiches

Smoked salmon, spinach, cream cheese

Lamb & harissa sausage roll

Chutney, side salad

Focaccia pizza

Sopressa salami, tomato, mozzarella, rocket

Soup of the day & bread *vgn gf**

French fries, garlic mayo *v df*

kids

Cheese toastie *v **

Chicken tenders & chips

salad bowls

9.5 **Moroccan bowl** Falafel, green quinoa, cucumber, kale slaw, 18
pickles & hummus *gf df vgn*

8 **Poke bowl** 18
7 min egg, edamame, brown rice, kimchi, sea greens, nori, sesame *df*

14 **Cumin roast cauliflower salad** 18
Capsicum, almond, white beans, spinach, Jerusalem artichoke *df gf*

Extras to add to salad:

23 Boiled egg +4
Guacamole +4
Poached chicken +6

mains

+4 **The Portrait burger** 25
+6 Grilled chicken, avocado, tomato, cheese,
lettuce, smoked chilli mayo & fries

Beer battered fish & chips 26
Dill & pickle tartare *df*

Moussaka 24
Eggplant, beef, potato, white sauce, cheese
Add Greek salad +5

Fettucine con funghi 24
New season mushrooms, spinach, Parmesan *v*

Steak sandwich 29
Caramelised onion, Café de Paris mayo,
tomato, rocket on ciabatta & chips

14.5 **Today's pot pie** 24
Garden salad, vinaigrette

something sweet

Anzac biscuit 5.5
Cookies & cream cheesecake 12
Chocolate cake *vgn* 12
Hummingbird cake 12
Peanut cookie sandwich 7.5
Coffee yoyo 5.5
Orange & bee pollen cake *gf* 7
Vanilla slice 8
Today's muffin 6.5
Freshly baked house made scones ea 6
with strawberry jam & vanilla cream 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 10 / 45

white wine

Woodbrook Farm sauvignon blanc, Mudgee, NSW 10 / 45

rose

Twelve Signs by Moppity Rose, Hill Tops, ACT 10 / 49

red wine

Woodbrook Farm cabernet sauvignon, Mudgee, NSW 10 / 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