

Please order and pay at the counter

Advise the Cashier if you have any allergies or special dietary requirements.

GF = Gluten Free V = Vegetarian DF = Dairy Free VGN = Vegan
15% Surcharge on Public Holidays

Early Bird

Sourdough toast with preserves (V)	6
Toasted banana bread with salted butter (GF) (V)	7
Bacon and egg roll, baby spinach & hickory BBQ sauce	12
Brioche French toast, grilled peach, ricotta cream, walnuts maple syrup (V)	14
Smashed avocado, ricotta, cherry tomato, seeds, Korean chilli on sourdough (V)	19

Something Light

Chicken, avocado and spinach on whole meal sliced bread	9
Mortadella, chilli sambal and rocket on Turkish bread	12
Roast eggplant, falafel, spinach and tahini wrap (V) (VGN) (DF)	12
Ploughman's platter: cheddar, leg ham, pork pie, egg, chutney, sourdough	19/28
Dips platter: hummus, baba ganoush, haloumi, pickles, pita (V)	12

Salads

Panzanella: ox heart tomato, fennel, capsicum sourdough crouton, ricotta, basil (V)	16
Grilled peach, garden leaves, leek, feta, walnut, honey thyme dressing (V)	16
Add boiled free range egg	+3
Add avocado	+3
Add chicken, bacon, or smoked trout	+4

Mains

Roast pumpkin, tomato and goat's cheese frittata with baby cos, crispy sage and parmesan (V) (GF)	18
Beer battered sustainable fish and chips, lemon and labneh tartare sauce	26
Katsu eggplant burger with daikon salad, sesame kewpie mayo, togarashi fries (V) (DF)	21
Rigatoni pesto pasta with zucchini, eggplant, semi dried tomato, ricotta and prosciutto	22

Sides

Rocket, parmesan, balsamic dressing (V) (GF)	10
Shoestring fries (V) (DF)	9

Kids

Pasta, tomato sauce and parmesan (V)	10
Kids fish and chips (DF)	12

Sweet As

Salted caramel mud cake	5
Goopy chocolate pudding (GF)	6
Blueberry and walnut muffins	5
Orange and bee pollen cake (DF) (GF)	6
Fig, nut and seed slice (DF) (GF) (VGN)	6

Tea and Coffee

	S	L
Campos Coffee		
Long black, cappuccino, latte, flat white, Espresso, Macchiato	4.5	5.5
Hot chocolate, mocha, chai latte	5	7
Iced latte, long black, chocolate, mocha,	5	7
Soy, almond, oat, strong, decaf		0.5
Coffee syrups – vanilla, caramel		0.5
T2 Teas		5
English breakfast, earl grey, peppermint, green, lemongrass and ginger, chai, chamomile		

Korean Specials

Bibimbap: Korean rice bowl	18
Kimchi, radish, carrot, spinach, mushroom, bean sprouts, egg and <i>gochujang</i> (GF) (DF) (V)	
Korean fried chicken	26
Nuts and chilli barbeque sauce, shaved cucumber salad	
Chapssal donuts	8
Korean donuts filled with crushed peanuts (3)	
Sujeonggwa	5
Cinnamon iced tea	
Jamong soju and tonic	16
Jamong soju, tonic water, grapefruit and rosemary garnish	

Korean menu is created in association with the Korean Cultural Centre Australia.



MCA Cafe

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Sparkling Wine

	G	C	B
Woodbrook Farm, brut cuvee Mudgee, NSW	9		45
Freeman prosecco Hill Tops, NSW	12		60

White Wine

Woodbrook Farm, sauvignon blanc Mudgee, NSW	9		45
Irvine Spring Hill pinot gris Adelaide Hills, SA	12	38	60
Snake + Herring Tough Love chardonnay Margaret River, WA	13	42	64

Rose

Luna Rosa rosado Orange, NSW	11	32	53
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Red Wine

Woodbrook Farm cabernet sauvignon Mudgee, NSW	9		45
Lock & Key Shiraz Hill Tops, ACT	12	38	60
Coppabella pinot noir Tumbarumba, NSW	13	42	64

Beers and Ciders

Hahn Premium Light, NSW	7
James Squires 150 lashes pale, Sydney	9
Sydney Beer Co lager, Sydney	9
Stone & Wood pacific ale, Byron Bay	10
White Rabbit dark ale, VIC	10
Apple Thief Pink Lady cider, Batlow	10

Classic

Mimosa: sparkling wine and orange	9
Four Pillars: gin and tonic, cucumber	14
Pimm's Mule: lemonade and ginger beer	14
Aperol Spritz: Aperol sparkling wine and soda	14
Jaffa Negroni: Campari, gin, vermouth, chocolate	16
Limoncello Spritz: limoncello, prosecco	16

Cold drinks

Elderflower Presse	6
Coca Cola, Coke No Sugar, Sprite 330ml	6
Juice by the glass	
Cloudy apple or orange	5
Vestal filtered water – sparkling or still	
750ml (bottle)	6
300ml (glass)	3
Daylesford & Hepburn Mineral Springs Co.	
Sparkling mineral water 330ml	5
Still mineral water 330ml	5
Organic brewed ginger beer 330ml	7
House made lemon, lime and bitters	7

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