

PORTRAIT CAFE

brunch

Seed & nut granola, coconut yoghurt, seasonal fruit <i>gf vgn</i>	16
Toasted banana bread, butter <i>v gf</i>	7
Toasted sourdough, butter with vegemite, strawberry jam or marmalade	8
Smoked ham & cheese croissant, tomato chutney	14
Egg & bacon roll: brioche breakfast bun, smoked bacon, fried egg & smokey bbq sauce	12.5
Avocado on toasted sourdough <i>v *</i> with marinated feta, cherry tomato, dukkah 2 poached eggs +5, bacon +5, smoked salmon +6	16

snack - soup - sandwich

Smoked salmon, spinach & herb cream cheese finger sandwiches	14
Eggplant schnitzel wrap, slaw, tomato, mild chilli mayo <i>v</i>	14
Soup of the day, with bread <i>vgn gf*</i>	12.5
Roast sweet potato, spinach & feta quiche, side salad	14
House made lamb & harissa sausage roll, chutney, side salad	14
Beer battered chips, garlic mayo <i>v df</i>	8

salad bowls

Chef's poke bowl <i>gf df vgn</i> Pickled radish, seaweed, edamame, avocado, crispy shallots, warm rice & poke dressing	16.5
Kale, carrot & chickpea slaw <i>v gf df</i> Jerusalem artichokes, smoked Caesar dressing & fried onion	16.5

Add to salads

Boiled egg	+3
Avocado	+4
Smoked trout	+6
Poached chicken	+6

mains

The Portrait burger Grilled chicken, avocado, tomato, cheese, lettuce, smoked jalapeno mayo & fries	23
Beer battered fish & chips Dill & pickle tartare	24
Steak sandwich Caramelised onion, Café de Paris mayo, rocket on ciabatta & chips	28
Fettucine New season mushrooms, garlic, spinach & Parmesan <i>v</i>	23
Beef brisket & mushroom pot pie Truffle mash	23

kids

Cheese toastie <i>v *</i>	7
Chicken tenders & chips	12

something sweet

Anzac biscuit	4.5
Raspberry croissant <i>vgn df</i>	6
Today's cheesecake	12
Triple chocolate brownie <i>gf</i>	6
Orange & bee pollen cake <i>gf</i>	7
Lemon curd friand <i>gf</i>	6
Blueberry & walnut crumble muffin	6.5
Sticky date pudding, vanilla ice-cream	16
Freshly baked house made scones, strawberry jam & vanilla cream	ea 6 10 for 2

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

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. 10% surcharge on public holidays.

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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

bottled juices

Green power organic juice 8

Orange organic juice 8

Apple organic juice 8

Karmarama fruit smoothie 8

santa vittoria mineral water

Still water 500ml 7

Sparkling water 500ml 7

Sparkling water 1lt 10

hot & cold brew

R / L

Long black, cappuccino, latte, flat white 4.5 / 5

Espresso, macchiato 4

Hot chocolate, mocha, chai latte 5 / 7

Iced latte, iced long black 5 / 7

Iced chocolate, iced mocha 5 / 7

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