

PORTRAIT CAFE

brunch

Fresh fruit pot <i>vgn df gf</i>	7.5
Coconut chia pudding <i>vgn df gf</i> passionfruit, mango & toasted almonds	12
Toasted banana bread, butter <i>v gf</i>	7
Toasted sourdough, butter with vegemite, strawberry jam or marmalade	8
Aged cheddar & vine ripened tomato toastie <i>v *</i>	9
Egg & bacon roll: brioche breakfast bun, smoked bacon, fried egg & smokey bbq sauce	12.5
Cocoa & fig granola: natural yoghurt, toasted coconut, poached strawberries, choice of milk <i>gf</i>	16
Croque monsieur: double smoked ham, cheese & cucumber pickle	15
Eggs your way served with sourdough toast * hash brown (+3) avocado (+4) bacon (+5) smoked salmon (+6)	15
Avocado on toasted sourdough <i>v *</i> with marinated feta, cherry tomato, dukkah 2 poached eggs (+5) bacon (+5) smoked salmon (+6)	16
Eggs benedict: smoked ham, poached eggs, hollandaise & english muffin	22.5

snack - soup - sandwich

The Portrait ploughman's platter for 2: aged cheddar, leg ham, mix olives, pickles, egg, chutney, crusty sourdough	29
Curried egg & lettuce triple finger sandwiches	10.5
Roast pasture fed beef panini, confit garlic, rocket & english mustard	14
Chicken caesar wrap, bacon, cos, cheese	12.5
Soup of the day with bread <i>vgn gf *</i>	12.5
Spinach & ricotta filo parcel, side salad <i>v</i>	13.5
Roast pumpkin, leek, herbed goats cheese quiche, side salad <i>v</i>	14
House made pork & fennel sausage roll, chutney, side salad	14
Beer battered chips, garlic mayo <i>v</i>	8

salad bowls

Chickpea & roasted cauliflower salad <i>gf</i> rocket, hazelnuts, sumac, yogurt, lemon dressing	16
Chef's poke bowl <i>vgn gf df</i> pickled radish, seaweed, kale, edamame, carrot, crispy shallots, warm rice, asian dressing	16.5
Green tea noodle salad <i>v df</i> wombok slaw, cucumber, shallot, sesame dressing	16.5
Add to any salad:	
boiled egg	(+3)
avocado	(+4)
smoked trout	(+6)
poached chicken	(+6)

mains

The Portrait burger: grilled chicken, avocado, tomato, cheese, lettuce, smoked chipotle mayo & fries	23
Beer battered fish & chips: dill & pickle tartare	24
Penne pesto: blistered cherry tomato, satueed baby kale, goats cheese feta, basil, parmesan <i>v</i>	22

kids

Vegemite sandwich <i>v *</i>	6
Cheese toastie <i>v *</i>	7
Chicken tenders & chips	12

something sweet

Anzac biscuit	4.5
Raspberry croissant <i>vgn</i>	6
Triple chocolate brownies <i>gf</i>	6
Orange & bee pollen cake <i>gf</i>	6.5
Lemon curd friand <i>gf</i>	6
Muffin of the day	6.5
Freshly baked house made scones, strawberry jam & vanilla cream	ea 6 10 for 2
Daily cake selection	9

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

PORTRAIT 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

James Boags Premium Light, Tasmania 8.5

Mt Kosciuszko Pale Ale, Mt Kosciuszko 9.5

BentSpoke Crankshaft IPA, Canberra 11

Heineken, International 9

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

emma & toms

Green power organic juice 8

Orange organic juice 8

Apple organic juice 8

Karmarama fruit smoothie 8

Lemon, lime & bitters 7

Brewed ginger beer 7

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