

Drink

Coffee: featuring Single O	S	L
Espresso	\$4.5	
Long black Cappuccino	\$5	\$6
Latte Flat White		
Hot Chocolate Mocha Chai Latte	\$5.5	\$7.5
Matcha	\$6.5	\$8
Alternative milk: soy, almond, oat, lactose-free	+\$1	
Strong or decaf	+\$1	
Syrups: vanilla, caramel, honey	+\$1	

Iced

Iced Long Black	\$7.5
Iced Latte Iced Chocolate Iced Mocha	\$8.5
Iced Matcha	\$9
Yuzu and Mint Iced Tea	\$9

Teas

	\$5.5
English Breakfast, Earl Grey, Peppermint, Sencha, Lemongrass and Ginger, Chai, Chamomile	

Soft drinks

Coca-Cola Coke No Sugar Sprite	\$5
Elderflower Pressé	\$8
Bundaberg Brewed Lemon Lime Bitters	\$7
Bundaberg Brewed Ginger Beer	\$7
Cloudy Apple or Orange	\$7
Green Smoothie (apple, peach, mango, kiwi)	\$8
Yaru Mineral Water 300ml (sparkling or still)	\$5
Purezza Filtered Water 750ml (sparkling or still)	\$7

Wine, cider and beer

	Glass	Bottle
Frankie Sparkling, South Eastern Australia	\$12.5	\$60
T'Gallant Prosecco, Mornington Peninsula	\$16	\$78
Frankie Sauvignon Blanc, South Eastern Australia	\$12.5	\$58
Dead Man Walking Riesling, Eden Valley	\$15	\$72
Full Swing Chardonnay, South Australia	\$14	\$64
Reverie Rosé, France	\$14	\$66
ATE Cabernet Sauvignon, South Eastern Australia	\$13	\$60
Frankie Shiraz, South Eastern Australia	\$14	\$68
Hesketh Pinot Noir, Limestone Coast	\$16	\$72
Heaps Normal Quiet XPA (0.5%), NSW	\$9	
Hawke's Brewing Co Half XPA, NSW	\$8	
Young Henrys Newtowner Pale Ale, Sydney	\$11	
Hawke's Brewing Co Lager, NSW	\$10	
Coopers Brewery XPA, SA	\$12	
Young Henrys Cloudy Apple Cider, NSW	\$11	

Art After Hours

Chicken and leek pie Bush tomato relish, salad	\$18
Porchetta roll Porchetta, pickled carrot, cucumber, coriander, chilli-lime dressing and fried shallots df	\$19.5
Salad bagel Beetroot, alfalfa, tomato, cucumber pickle, harissa cream cheese v	\$18
Jumbo finger sandwich Chicken, celery, mayonnaise, spinach on soft white bread df	\$18
Ploughman's plate Pork pie, aged cheddar, smoked ham, piccalilli, sourdough	\$28
Poke bowl Avocado, edamame, kimchi, brown rice, cucumber, mint, wombok, nori, sesame seeds gf vgn	\$20
Additions to your salad: + poached chicken	\$6
+ egg	\$5
Australian cheese plate Brie, aged cheddar, quince paste, muscatels + crispbread v *	\$19

Desserts and cakes

Anzac biscuit	\$6
Blueberry cheesecake	\$12
Carrot cake	\$11
Caramel crumble mochi doughnut	\$7.5
Matcha mochi doughnut	\$7.5
Tropical lamington	\$10
Raspberry bakewell slice gf	\$8
Red velvet cake	\$12
Banana bread, dulce de leche and walnut cookie gf	\$7

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.

vgn – vegan df – dairy free gf – gluten free v – vegetarian

* – gluten free on request. i – imported seafood

a – australian seafood m – mixed origin seafood

1.5% credit card surcharge applies. 10% on public holidays.

Art Gallery and reciprocal members will need to show their card to the cashier to ensure 10% membership discount.



Ordering: simply scan the QR code, enter your table number and our wait staff will bring your order to the table.

Alternatively, you can visit our friendly team at the counter.