

BREAKFAST 7.30am - 11.00am weekdays 9.30am - 11.00am weekends	
Three Mills cracked sourdough toast, Your choice of Berenberg strawberry jam, Berenberg orange marmalade or vegemite and butter (v, gf on request)	\$9.0
Smoked leg ham with 'Three Year Vintage' aged cheddar toasted croissant (v)	\$10.0
Eggs cooked your way - poached, scrambled, fried on toasted Three Mills cracked sourdough (<i>v</i> , <i>gf on request</i>)	\$18.0
Bacon and egg roll - crispy bacon, free range fried egg with tomato or barbeque sauce on Three Mills potato bun (gf on request)	\$14.0
Smashed avocado on Three Mills sourdough, burst cherry tomatoes, maple seeds, marinated fetta, caramelised balsamic (v, gf on request)	\$20.0
Breakfast Sides , each Smoked salmon; bacon; free range egg; avocado; grilled haloumi; field mushrooms; hash brown; burst cherry tomatoes	\$5.0

LUNCH 11.80am - 2.00pm	
The Parliamentary Board - Homeleigh Grove green and kalamata olives; Meredith Dairy marinated goat's fetta; Bodalla handcrafted Outback Saltbush cheddar, lavosh (v)	\$18.0
Katsu don burger - panko crumbed chicken fillet, white cabbage, white and green onion, fried egg, katsu bbq sauce, kewpie served with fries	\$26.0
Pan fried crispy skin barramundi , creamy dill emulsion, crushed kipfler potatoes, baby cos lettuce, pangratatto, Manchego	\$32.0
House made fried fish fillets , house made tartare, Parliamentary garden salad and fries	\$28.0
Gado gado salad - tofu, steamed potatoes, satay sauce, sweet sambal, green beans, tomato, cucumber, cos lettuce, fried shallots	\$24.0
Sirloin steak sandwich , kale chimi churri, burst cherry tomatoes, caramelised onion, garlic aïoli on Three Mills toasted sourdough <i>(gf on request)</i>	\$26.0
Homemade savoury seasonal tart slice , Parliamentary garden salad (v)	\$24.00
Bowl of crispy fries	\$10.00
KIDS PLATES, under 12 years	
All served with crispy fries, tomato sauce and juice box	\$15.00
Little one's fried fish fillets	
Little one's chicken nuggets	
Little one's bolognaise pasta (v)	

Our onsite catering team endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares: Gluten, Wheat, Milk, Soy, Crustacea, Egg, Fish, Tree Nuts, Sesame, Peanuts + Sulphites.