

COURT YARD *cafe*

OLD PARLIAMENT HOUSE

BREAKFAST

8.00am – 11.00am weekdays | 9.30am – 11.00am weekends

Sourdough toast , Your choice of strawberry jam ,orange marmalade or vegemite and butter <i>(v, gf on request)</i>	\$9.0
Shakshuka (middle eastern baked eggs) served with preserved lemon labneh and flat bread (veg)	\$21.0
Eggs cooked your way - poached, scrambled, fried on toasted sourdough <i>(v, gf on request)</i>	\$18.0
Bacon and egg roll - crispy bacon, free range fried egg with tomato or barbeque sauce on bun <i>(gf on request)</i>	\$14.0
Belgian Waffle -lemon curd, blue berry compote, vanilla crème fraiche (veg)	\$20.0
Breakfast Sides , each Smoked salmon; bacon; free range egg; avocado; grilled haloumi; field mushrooms; hash brown; burst cherry tomatoes	\$5.0

LUNCH

11.30am – 2.30pm

The Parliamentary Board - Homeleigh Grove green and kalamata olives; Meredith Dairy marinated goat's fetta; Double Brie, Crack peppercorn Cheddar , lavosh (v)	\$18.0
Yellow coconut curry with tofu, eggplant and potato served with steam rice and papadums (veg, gf ,vegan)	\$24.0
Spaghetti Carbonara , black pepper, pecorino Romano, pancetta and eggs	\$26.0
House made fried fish fillets , house made tartare, Parliamentary garden salad and fries	\$28.0
Butter Chicken - naan bread and Papadums	\$26.0
Beef Burger – homemade patty, lettuce, tomato, Smokey BBQ sauce, rasher of bacon, cheese served with chips	\$24.0
Salt and pepper Calamari served with paw paw, coriander, mint salad, nuoc cham sauce and shallots –(GF)	\$26.0
Homemade Soup of the day served with sourdough toast	\$16.0
Bowl of Crispy Fries	\$10.0

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.

Please note surcharge on food and beverage – Sunday 10%; Public Holiday 15%

KIDS PLATES, under 12 years

All served with tomato sauce and juice box

\$15.00

Little one's fried fish fillets

Little one's chicken nuggets

Little one's Spaghetti Carbonara pasta (v)

Beverage Menu

Sparkling Wine

Morgons Bay Sparkling Cuvee, NV, SA

\$12.0 p/glass, \$50 p/bottle

White Wine

T'Gallant Cape Schanck Pinot Grigio, Mornington Peninsula, 2016, VIC

\$15.0 p/glass, \$60 p/bottle

Pikes Riesling 2021, Clare Valley, SA

\$15.0 p/glass, \$60 p/bottle

Lerida Estate Chardonnay 2021, Canberra Region

\$15.0 p/ glass, \$60 p/bottle

Red Wine

Rymill Dark Horse Cabernet Sauvignon, 2020, SA

\$15.0 p/glass, \$60 p/bottle

Long Rail gully Shiraz 2021, Canberra Region

\$15.0 p/glass. \$60 p/bottle

Robert Oatley Pinot Noir 2020, Yarra Valley, VIC

\$15.0 p/glass, \$60 p/bottle

Nick Spencer Shiraz/Cab/Sauv, 2019, Gundagai

\$15.0 p/glass, \$60 p/bottle

Spirit

Basics

\$15.0

Premium

\$18.0

Cocktails

Pimms & Lemonade

\$15.0

Negroni

\$15.0

Beer

5 Seed Crisp Apple Cider

\$10.0

Capital Coast ALE

\$10.0

Capital XPA

\$10.0

Cascade Premium Light

\$10.0

Soft drinks

Assorted soft drinks& juices

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