



BREAKFAST

LITTLE

Fresh croissant or muffin v \$5

Three Mills Bakery sourdough toast *with choice of condiments* v GFR \$8
House made Jammy Bastards jam or marmalade, peanut butter, honey, Vegemite

Toasted fruit bread, whipped honey butter, hazelnut ricotta v \$10

House baked granola, fig yoghurt, milk v \$12

Fried egg & bacon roll, Swiss cheese, rocket, house made BBQ sauce GFR \$12

Soft-boiled eggs with soldiers, bush tomato salt v GFR \$12

Two eggs on sourdough toast - *fried, scrambled or poached* v GFR \$12

Fresh fruit plate, honey Greek yoghurt, rock melon granita v GF \$14

Apple & cinnamon porridge, sultanas, dark rye crumb v \$14

Buckwheat waffle, fresh blueberries, raspberries, strawberries, Greek yoghurt, honey v GF \$18

BIG

Welsh Rarebit *toasted sourdough, Ashgrove cloth-wrapped aged cheddar béchamel, grilled tomato, fried egg* v \$16

Mediterranean Breakfast *tomato, avocado, pinenuts, pepitas, ricotta, smoked paprika, hard-boiled egg, seeded toast* v GFR \$18

Eggs Benedict *poached eggs, pulled ham hock, sourdough, sriracha hollandaise* GFR \$18

Three egg omelette, smoked tomato broth, charred leek, goat's cheese v GF \$18

Baked Eggs *Grassy's grass-fed free-range eggs, spinach, roast red pepper, Persian feta, house-made dukkah* v GFR \$18

Pan-fried mushroom bruschetta, haloumi, basil pesto, seeded sourdough, poached egg v GFR \$20

Truffled Eggs *poached eggs, asparagus, leek, pancetta, toasted sourdough, truffle hollandaise* v GFR \$20

Green Bowl *sauteéd broccolini, kale, avocado, white quinoa, haloumi, poached egg, toasted almonds* v \$20

Baked soufflé *Ashgrove cloth-wrapped aged cheddar & double smoked ham* \$22

Full English Breakfast GFR \$25

Fried eggs, chipotle pork sausage, black pudding, bacon, grilled tomato, field mushroom, house made baked beans, sourdough

SIDES

Gluten free bread • extra egg • house made chilli jam \$2

Grilled tomato • Grilled broccolini \$3

Charred asparagus • House made baked beans \$4

Avocado • Haloumi • Roast field mushroom • Chipotle pork sausage • Black pudding • Balzanelli thick-cut bacon \$5

House cured gravlax salmon \$7

*While every effort is taken to ensure those with allergies are properly catered for,
please note that nuts, dairy and gluten are used in the kitchen. As such trace amounts may be present in all dishes.*

Alterations to the menu may incur an additional charge | No EFTPOS minimum or card surcharges including Sundays / public holiday | Split bills possible

EAST Hotel guests must sign a receipt before leaving for all room charges

DRINKS

JUICES

Freshly squeezed	<i>Orange, apple, pineapple, carrot, ginger</i>	\$6
Bottled	<i>Orange, apple, pineapple, tomato</i>	\$4

COFFEE & TEA

Locally roasted Red Brick Espresso coffee		\$4 (little) / \$4.50 (big)
	<i>Long Black, Short Black, Flat White, Latte, Piccolo, Macchiato, Cappuccino</i>	
Mocha		\$4.50 (little) / \$5 (big)
	<i>Extra shot • Decaffeinated</i>	0.50c
	<i>Babychino • Soy milk • Almond milk • Caramel syrup</i>	\$1
Loose leaf Larsen & Thompson fine teas		\$5
Indian Tea	<i>Good Morning (English Breakfast), Earl Grey</i>	
Chinese Tea	<i>Jasmine Pearl (Green), White Peony</i>	
Herbal Infusion	<i>Polish Peppermint, Egyptian Chamomile</i>	
Fresh mint leaf infusion • Fresh lemon & ginger infusion		\$4.50
Koko Deluxe Hot Chocolate		\$4.50
Bondi Chai latte		\$4.50 <i>Make it dirty 0.50c</i>

SOMETHING STRONGER

Politini Prosecco, Hilltops NSW	\$12
Buck's Fizz <i>Freshly squeezed orange juice topped with prosecco</i>	\$14
Bloody Mary	\$18



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#capitalliving #musecanberra

Monday - Friday 6.30am - 11:30am

Saturday 7am - 2.30pm

Sunday & Public holidays 7am - 11:30am