



ART GALLERY FOOD + WINE

# brunch until midday

## eats



= eats available for both t/a or dining in

**toast with Paris Creek organics butter (or Nuttalex VGN)** 4  
(2 slices Skala Bakery light rye sourdough)

add gluten free • Skala Bakery raisin toast +1 ea

add Vegemite • raw honey • Beerenberg jam +1 ea

add avocado • hummus + tomato VGN +4.5 ea

add Harris smoked salmon, capers + lemon +9

**toasties** – Marino's leg ham + melted cheese 8  
fresh tomato + melted cheese**mini brekkie butty** – Nino's bacon, Rohde's egg 9  
roasted mushroom, onion, Rohde's egg 8**brekkie pie in light filo** – Nino's bacon, Rohde's eggs, fried onion 11  
Rohde's eggs, spinach, fried onion 10

## additions

poached egg • La Vera ricotta +4 ea

roasted tomatoes • spinach • avocado • roasted mushrooms VGN +4.5 ea

Nino's bacon • pair chipolatas +6 ea

Harris smoked salmon +9 ea

Indian spiced potato/onion **fritters** (2) turmeric kale + shredded brussels, tomato chutney + curry leaves VGN GF 16quinoa flake **porridge**, poached rhubarb, vanilla coconut yoghurt + candied walnuts VGN GF (warm milk optional) 14**house baked cakes + pastries** 4-7fruit muffin • cinnamon palmier • berry almond friand GF  
carrot + walnut cake • lime + coconut cake GF DF

## hot drinks

Uptown coffee by Kicco reg 4 mug 5.5

cappuccino • latte • flat white • moccha  
long black • short black • machiatto • piccolo

extra shot • decaffeinated • soy milk • almond milk + .50c ea

hot chocolate GF reg 4 mug 5.5

chai latte (house brewed) reg 5 mug 6

tea – Scullery Made 1 person pot 4.5 2 person pot 8  
Barossa breakfast • orange earl • full moon chaiherb tea – peppermint DECAF • lemongrass + ginger DECAF  
honeydew green • chamomile DECAF mug 4.5young  
diners

crustless cheese toastie 7

poached egg + bacon,  
buttered toast 8.5flapjacks, maple syrup,  
strawberries 7

## cold drinks

iced long black • iced latte • iced chai latte 6

chilled chocolate milk sm 4 lge 6

splitrock spring still sm 4 lge 7.6  
water sparkling sm 4.6 lge 8tiro drinks Italian red orange • passionfruit  
pink grapefruit • lemonade 5  
chinotto • organic cola • soda • tonicriver port lemon, lime + bitters • ginger beer  
raspberry + lemonade • spider lemon/lime 5

preshafruit juice cold pressed apple + passionfruit • Pink Lady 6

Nippy's tomato 5.7

Noah's creative juices • apple, banana, lychee + mango  
• oj, apple, guava, banana, pa + pp  
• apple, peach, kiwi, mango + lime  
• carrot, apple + ginger  
• apple, guava, bc, straw, blueberry  
• beetroot, apple, carrot, ginger + oj 6famous soda CO pink lemonade • ginger beer 7  
zero sugar

## wine by glass • beer • cider • cocktails

please ask for extended wine list

NV AGF+W sparkling brut (Adelaide Hills) 7

NV Paracombe 'A Trio of Pinot' sparkling rosé  
Gris/Noir/Blanc (Adelaide Hills) 13

19 Skillogallee Riesling (Clare Valley) 11

19 K1 by Geoff Hardy Sauvignon Blanc  
(Adelaide Hills) 10

18 Angove's 'Studio Series' Pinot Grigio (SA) 8

19 Temple Bruer Rosé (Langhorne Creek)  
certified organic, preservative free, vegan friendly 9

16 AGF+W Red (McLaren Vale) 8

18 St John's Road 'The Resilient' Grenache  
(Barossa Valley) 10

16 Parker 'Interloper' Cabernet Malbec (Coonawarra) 11

Coopers Pale Ale 7

Pikes lager (Clare) 10

Appellation cider (Limestone Coast) 8

Stone's ginger beer 8

Rhubarb Fizz – house made rhubarb syrup topped  
with AGF+W sparkling brut 12Gin 'n' Pink – Blind Tiger organic gin (Renmark),  
sparkling pink grapefruit, lime + mint 14