

breakfast + lunch

7am till 3.00pm (monday to friday) – coffee till 4pm

8am till 3.00pm (saturday and sunday) – coffee till 4pm

*many of our dishes can be enjoyed in a **vegan, vegetarian** or **gluten-free** incarnation, so please ask

<p>toasted sourdough with your choice of jams, peanut butter, honey or vegemite (8)</p> <p>three mills fruit loaf, honey, sweet ricotta (9)</p> <p>seasonal fruit and berries, whipped coconut, puffed brown rice (14)</p> <p>house granola, puffed grains, yogurt, apricots, halva (13)</p> <p>poached eggs, mustard greens, zucchini, whipped feta, smoked almonds (19)</p> <p>slow eggs, yass mushrooms, ginger, sambal, kale, charred bread (19)</p> <p>baked eggs with last years tomato kasundi, sobrassada, fennel oil (21)</p> <p>toastie, mortadella, gruyere, tomato jam (12)</p> <p>toastie, gruyere, tomato, fennel jam (12)</p> <p>mozzarella di bufala, smoked walnut, heirloom tomoatoes, basil, charred bread (19)</p> <p>bruschetta, caramelised onion, stracciatella, baked young garlic (18)</p> <p>carrots roasted, pickled and raw, spiced labneh, seeds, nasturtium (20)</p> <p>maple cured egg and bacon roll, tomato and ginger chutney, kewpie & basil (15) <i>(available until 11:30 am only)</i></p>	<p>anise cured king salmon, tomato, charred bread, olive, capers (22)</p> <p>flat bread, pork belly, tomato, fennel and apple (21)</p> <p>flat bread with seasonal vegetables (19)</p> <p>orecchiette pasta, roast lamb neck, snaps, kale, lemon, chilli (22)</p> <p><i>burgers</i></p> <p>charred miso cod burger, kewpie, sriracha, mustard leaf (21)</p> <p>slow cooked brisket burger, leaves, mayo, pickled chilli (17)</p> <p><i>seasonal special of the day</i> <i>(please ask your waiter)</i></p> <p><i>sides</i></p> <p>local mushrooms/feta/avocado/organic heirloom tomatoes (5)</p> <p>lost river bacon/anise cured king salmon (6)</p> <p>gluten free buns/bread (2)</p> <p>free range poached egg (2)</p>
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we do not accept bill splitting, but split payments are okay!

a. baker is a cashless venue, so accepts payment via card or eftpos

15% public holiday surcharge

drinks

<p><i>capi soft drinks</i></p> <p>cola / lemonade / soda / grapefruit / cranberry / ginger beer / ginger ale, 250ml (5) sparkling mineral water, 750ml (8)</p> <p><i>fresh juice</i></p> <p>apple, orange or mixed (8)</p> <p><i>beer</i></p> <p>trail pale ale, capital brewing co. (10) coast ale, capital brewing co. (10)</p> <p><i>sparkling</i></p> <p>2010 tallagandra hill '<i>the diplomat</i>' sparkling chardonnay pinot noir, gundaroo (15), (65)</p> <p><i>rosé</i></p> <p>2017 tallagandra hill '<i>eva</i>' rosé, gundaroo (11), (42)</p> <p><i>white</i></p> <p>2017 mada wines pinot gris, canberra district (11), (40) 2016 eden road '<i>the long road</i>' chardonnay, murrumbateman (11), (45)</p> <p><i>red</i></p> <p>2016 eden road '<i>the long road</i>' pinot noir, murrumbateman (13), (52) 2017 lark hill biodynamic sangiovese, bungendore (13), (53) 2016 tallagandra hill '<i>the great ron</i>' shiraz, gundaroo (13), (55)</p> <p><i>wine of the month</i></p> <p>by the glass (7) by the bottle (30) takeaway (20)</p>	<p><i>coffee + chocolate</i></p> <p><i>choice of ona hitman blend or decaf</i></p> <p>black coffee or coffee with milk (3.5, 4) hot chocolate (4) iced chocolate (4)</p> <p>extra shot (.5) organic almond milk (.5) organic bonsoy (.5) large (1)</p> <p><i>loose leaf tea</i></p> <p>chai latte (ceylon, honey + spice) (4) english breakfast (4) earl grey (4) sencha (4) chamomile (4) lemongrass + ginger (4) peppermint (4) chai (infused with milk or black) (4)</p>
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