

# Welcome to the South Australian Museum Café.



The South Australian Museum is one of Adelaide's most iconic landmarks, sparking curiosity and wonder in the natural world.

We offer an imaginative menu of locally sourced ingredients and house-made products, designed to showcase South Australia's finest produce.

**Every purchase you make in the Museum Café directly contributes to the work of your Museum for current and future generations. Thank you for supporting us.**

**ALIVE WITH  
WONDER**

## BREAKFAST

GRILLED DAMPER ROLL	11.0
<i>Double smoked Barossa ham, with a fried egg and tomato chutney</i>	
TOASTED CROISSANT	
<i>Oven-roasted Roma tomato with Parmesan and Monterey Jack cheese (v)</i>	
	11.0
<i>Butter and preserve (v)</i>	
	7.0
BANANA BREAD	7.0
<i>Locally baked, served with butter and preserve (v)</i>	
RAISIN TOAST	7.0
<i>Adelaide sourced, served with butter and preserve (v)</i>	

## SANDWICHES

SMOKED SALMON ON MULTIGRAIN (gf option)	13.0
<i>Lettuce, cucumber ribbons, and crème fraiche with lemon and capers</i>	
EASTERN FALAFEL WRAP (available toasted) (ve)	14.0
<i>Pumpkin hummus, quinoa, dried fruits, and lettuce</i>	
MEATBALL PANINI (gf option)	15.0
<i>Toasted with seasoned beef meatballs, house-made tomato sauce and parmesan cheese</i>	
PORK AND PASTRAMI CUBAN (gf option)	14.0
<i>Toasted with pulled pork, sliced pastrami, Monterey jack cheese, buttered panini</i>	

## YOUNG EXPLORERS

HOT DOG served with	9.0
<i>Chips Mac and cheese House-made slaw</i>	
PASTA AND MEATBALLS IN SAUCE	9.0
<i>With chips and tomato sauce</i>	
CHICKEN NUGGETS AND CHIPS	9.0
<i>With chips and tomato sauce</i>	
CARROT AND CELERY STICKS WITH HUMMUS DIP (ve) (gf)	6.0
TOASTIE	9.0
<i>Cheese and ham or cheese and tomato</i>	

## MAINS

SOUP OF THE DAY (ve) (gf option)	13.5
<i>Fresh house-made soup served with lightly toasted bread</i>	
POLLO LINGUINI	20.0
<i>Linguini pasta served with grilled chicken thigh, balsamic Roma cherry tomato and parmesan cheese</i>	
FALAFEL SALAD (ve) (gf)	20.0
<i>House-made falafel, quinoa, dried fruits, pumpkin hummus, Roma cherry tomato, cucumber ribbons, lettuce</i>	
THAI FISH PARCEL (gf)	20.0
<i>Snapper oven poached with lemongrass, spring onion, beans, Thai basil, ginger and brown rice</i>	
BIG DIPPER PLATTER (v) (gf option)	18.0
<i>House-made dips, pita bread, corn chips, carrot and celery sticks</i>	

## BURGERS

TRIPLE CHEESE CHEESEBURGER	18.5
<i>Two seasoned beef patties, parmesan, Monterey jack and scamorza cheeses, pickles and bush tomato chutney, served with rock salt and rosemary chips</i>	
SATAY TOFU BURGER	17.5
<i>House-made peanut satay marinated tofu, pickled onions and chili, with cucumber ribbons, served with rock salt and rosemary chips</i>	
NASHVILLE CHICKEN BURGER 🌶️🌶️	17.5
<i>Buttermilk and tabasco chicken thigh, coated in our secret spice blend, lettuce and house-made slaw, served with rock salt and rosemary chips</i>	
SMOKY PULLED PORK BURGER	18.5
<i>Slow-cooked smoky pork over mac and cheese, with house-made slaw and lettuce, served with rock salt and rosemary chips</i>	

## EXTRAS

TOASTIE (gf option)	
<i>Cheese and ham</i>	
	9.0
<i>Cheese and tomato (v)</i>	
	9.0
<i>Cheese, ham and tomato</i>	
	10.0
BOWL OF SEASONED CHIPS (v) (gf)	
<i>Single</i>	
	6.5
<i>Share</i>	
	11.0
MAC AND CHEESE	7.0

*(for gluten free, ask for our burgers to be served on lettuce)*

*gf / gluten free nf / nut free df / dairy free  
v / vegetarian ve / vegan*