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.

ALIVE WITH WONDER

9.35

11.0

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.

	G	ENERAL	MEMBERS			GENERAL	MEMBERS
BREAKFAST	I GRILLED DAMPER ROLL Double smoked Barossa ham, with a fried egg and tomato chutney	11.5	9.75	SHES	I SMOKED SALMON ON MULTIGRAIN (gf option) Lettuce, cucumber ribbons, and crème fraiche with lemon and capers	13.4	11.4
	TOASTED CROISSANT Oven-roasted Roma tomato with parmesan and Monterey Jack cheese (v)	11.3	9.6		EASTERN FALAFEL WRAP (ve) Pumpkin hummus, quinoa, dried fruits, and lettuce	14.4	12.25
	Double smoked Barossa ham with parmesan and Monterey Jack cheese (v) Butter and preserve (v)	11.5 11.5 7.2	9.75 6.1		I CHICKEN AND BACON PANINI (gf option) Slow cooked chicken in our house-made BBQ marinade, crispy smoked pancetta, Monterey	15.4	13.1
	BANANA BREAD Locally baked, served with butter, honey and crème fraiche (v)	7.0	5.95		Jack and parmesan cheese I QUESADILLA AND SOUR CREAM (ve) Tortilla served with slow cooked beef in adobo	16.0	13.6
	RAISIN TOAST Adelaide sourced, served with butter and preserve (v)	7.0	5.95		chipotle chilli sauce and a blend of cheese Tortilla served with a blend of cheese and spices with black beans in adobo chipotle chilli sauce	14.0	11.9
BURGERS YOUNG EXPLORERS	HOT DOG with cheese served with Chips or house-made slaw	9.0	7.65		ROASTED VEGETABLE AND HALOUMI PANINI (gf option) Roasted seasonal vegetables in herb tomato sauce, with haloumi and house-made gremolata	14.0	12.25
	PASTA AND MEATBALLS IN SAUCE	9.0	7.65		sauce, with halouthi and house-made greinolata		
	CHICKEN NUGGETS AND CHIPS	9.0	7.65				
	CARROT AND CELERY STICKS WITH HUMMUS DIP (ve) (gf)	6.0	5.10	NNS	SOUP OF THE DAY (ve) (gf option) Fresh house-made soup served with lightly toasted bread	13.5	11.5
	Cheese and ham or cheese and tomato	9.0	7.65		Penne pasta served with house-made beef meatballs and crispy bacon in arrabiata sauce and parmesan cheese	20.0	17.0
	SLOW COOKED BEEF SLIDER (gf option)	18.8	16.0		PENNE AND ROASTED VEGETABLE RAGU (v) Penne pasta served with roasted seasonal vegetable ragu, parmesan cheese and house-made gremolata	20.0	17.0
	Shredded beef in house-made BBQ sauce, Monterey Jack and scamorza cheeses, pickles and bush tomato chutney. Served with rock salt and rosemary chips				FALAFEL SALAD (ve) (gf) House-made falafel, served with black beans,	20.0	17.0
	SATAY TOFU BURGER (gf option) (v) House-made peanut satay marinated tofu, pickled onions and chilli, with slaw, cucumber ribbons,	17.8	15.15		quinoa, dried fruits, pumpkin hummus, roma cherry tomato, cucumber ribbons, lettuce FISH AND CHIPS (gf)	20.0	17.0
	served with rock salt and rosemary chips NASHVILLE CHICKEN BURGER	17.8	15.15		Australian fish fried in gluten free batter, served with chips, house-made mashed peas, and lemon wedge		
	Buttermilk and tabasco chicken thigh, coated in our secret spice blend, lettuce and house-made slaw, served with rock salt and rosemary chips			5	l TOASTIE (gf option)	0.0	765
	Please note, there are no alterations to this menu, except in case of dieta requirements that are not covered a		EXTR,	Cheese and ham Cheese and tomato (v) Cheese, ham and tomato BOWL OF SEASONED CHIPS (v) (gf)	9.0 9.0 10.0	7.65 7.65 8.5	
	requirements that are not covered a		7	•	Share	7.0	5.95

Share

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