

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

	GENERAL	MEMBERS
 GRILLED BREAKFAST ROLL <i>Crispy pancetta with a fried egg and bush tomato chutney on ciabatta</i>	11.5	9.8
 OPEN RYE SANDWICH <i>Roasted mushroom with avocado, feta cheese and bush tomato chutney</i>	11.5	9.8
 TOASTED CROISSANT (v) <i>Oven-roasted roma tomato with Kangaroo Island brie (v)</i>	11.3	9.6
<i>Crispy pancetta with Kangaroo Island brie</i>	11.5	9.8
<i>Butter and native preserves</i>	7.2	6.1
 LEMON AND RICOTTA CAKE <i>House-made lemon, macadamia, native thyme and ricotta cake, lemon myrtle cream</i>	7.0	5.95
 WATTLESEED SCONES <i>2 house-made buttermilk and wattleseed scones, served with lemon myrtle cream and native preserve</i>	7.0	5.95
 BANANA BREAD (v) <i>Locally baked, served with butter, honey and ricotta</i>	7.0	5.95
 RAISIN TOAST (v) <i>Adelaide sourced, served with butter and preserve</i>	7.0	5.95

EXTRAS

 TOASTED FLATBREAD (gf option) <i>Ciabatta, smoked ham, cheddar and feta cheese</i>	10.0	8.5
<i>Ciabatta, roasted roma tomato, cheddar and feta cheese (v)</i>	10.0	8.5
<i>Ciabatta, smoked ham, roasted roma tomato, cheddar and feta cheese</i>	11.0	9.35
 DRESSED LEAVES SIDE SALAD	5.0	4.25
 BOWL OF SEASONED CHIPS (v) (gf) <i>Single</i>	7.0	5.95
<i>Share</i>	11.0	9.35

YOUNG EXPLORERS

 HOT DOG <i>With cheese served with chips</i>	9.0	7.65
 PASTA AND MEATBALLS IN SAUCE	9.0	7.65
 CHICKEN NUGGETS AND CHIPS	9.0	7.65
 CARROT AND CELERY STICKS WITH HUMMUS DIP (ve) (gf)	6.0	5.1
 TOASTIE <i>Cheese and ham or cheese and tomato</i>	8.0	6.8

Please note, there are no alterations to this menu, except in case of dietary requirements that are not covered above.

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

SANDWICHES

	GENERAL	MEMBERS
 GRILLED BEEF AND CHEESE (gf option) <i>Grilled beef steak, melted monterey cheese, with dressed leaves, roma tomato, crunchy house-made slaw, pickles and bush tomato chutney</i>	15.5	13.2
 KANGAROO AND BRIE (gf option) <i>Grilled kangaroo patty, melted brie, with dressed leaves, avocado puree, cucumber on dark rye</i>	15.5	13.2
 ROASTED TOFU WRAP (ve) 🌶️ <i>Spicy Gochujang sesame tofu, vermicelli noodles, bamboo shoots, cucumber, daikon radish, carrot, spring onion and thai basil</i>	14.5	12.3
 SALT BUSH AND MOUNTAIN PEPPER BERRY CHICKEN <i>Marinated with native herbs and spices and lightly battered with buttermilk, served with crispy smoked pancetta, dressed leaves, cucumber and lemon myrtle yoghurt</i>	15.5	13.2
 OPEN SMOKED SALMON (gf option) <i>Mixed leaves, cucumber, avocado puree and crème fraiche with lemon and capers</i>	13.5	11.5
 QUESADILLA AND SOUR CREAM 🌶️ <i>Tortilla served with smoked lamb in chipotle chilli sauce and a blend of cheese</i>	16.0	13.6
<i>Tortilla served with a blend of cheese and spices with black beans in adobo chipotle chilli sauce (vegetarian option)</i>	14.0	11.9

MAINS

 ROASTED PUMPKIN AND NATIVE DUKKAH SOUP (ve) (gf option) <i>Fresh house-made lightly spiced pumpkin soup served our own native dukkah blend with lightly toasted bread</i>	13.5	11.5
 SLOW COOKED LAMB SALAD 🌶️ <i>House smoked lamb shoulder seasoned with a native inspired rub, served with roma cherry tomato, roasted pumpkin, baby beets, dressed leaves with crumbled Limestone Coast feta cheese</i>	21.0	17.85
 GRILLED SALT BUSH AND MOUNTAIN BERRY CHICKEN SALAD <i>Roasted hazelnuts, Limestone Coast feta cheese, red grapes, dressed leaves, buckwheat, served with lemon myrtle yoghurt</i>	20.0	17.0
 ROASTED TOFU AND VEGETABLE SALAD (ve) (gf) 🌶️ <i>Spicy Gochujang sesame tofu, vermicelli noodles, bamboo shoots, cucumber, daikon radish, carrot, spring onion, coriander</i>	20.0	17.0
 NATIVE FRITTATA <i>Wattleseed roasted sweet potato, Warrigal green and spinach pesto, roasted pumpkin, egg, parmesan and cheddar cheese, served with bush tomato chutney and dressed leaves</i>	20.0	17.0
 BATTERED FISH AND CHIPS (gf) <i>Australian fish fried in gluten free batter, served with chips, house-made slaw and lemon wedge</i>	20.0	17.0