

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

Please order at the counter.

DRINKS

- | COFFEE from Sublime Coffees**
Our house roast is the "Blend 52". A balanced blend with flavours of dark chocolate, plum and faint leather.
- | TEAS from T-Bar Tea**
Specialty loose leaf and bagged teas from Australia and around the world.
- | SOFT DRINKS**
Please see the selection available in the fridge, supplied by our partner Schweppes Australia.
- | ICED BEVERAGES AND MILKSHAKES**
Please see the selection available at the counter
- | HOT CHOCOLATE**
House-made mint or milk
- | BEERS AND WINES**
Please see the chalkboard

BREAKFAST

10am – 11am

- | GRILLED CIABATTA** 11.0
Double smoked Barossa ham, with a fried egg and tomato chutney
- | TOASTED CROISSANT** 11.0
Oven-roasted Roma tomato with Gruyere cheese
- | HOUSE-MADE BIRCHER** 9.0
Granola, berries, Fleurieu yoghurt
- | BANANA BREAD** 7.0
Locally baked, served with butter
- | RAISIN TOAST** 7.0
Adelaide sourced, served with butter and preserve

YOUNG EXPLORERS

From 10am

- | CHICKEN NUGGETS (4)** 9.0
With chips and tomato sauce
- | CRUMBED FISH BITES (4)** 9.0
With chips and tomato sauce
- | CARROT AND CELERY STICKS WITH HUMMUS (ve)(gf)** 6.0
- * | TOASTIE** 9.0
Cheese and ham or cheese and tomato

LUNCH

11am – 3pm

- | HOUSE-MADE SOUP** 12.5
With warm bread roll – please see chalkboard (gf bread available) +1.50
- | HOUSE-MADE FRESHLY CUT SANDWICHES** 12.5
Please see chalkboard (gf bread available) +1.50
- | POWER BOWL (v)(gf)** 21.0
Crispy silken tofu with quinoa, broccolini and edamame bean salad. Pumpkin hummus, roast beets and toasted almonds, with lime mayonnaise.
- | BEEF BURGER** 20.5
Seasoned beef patty with scamorza smoked cheese, cos lettuce, and bush tomato chutney. Served with onion rings, and rock salt and rosemary chips, and sour cream.
- | FALAFEL AND ZA'ATAR SALAD (ve)(gf option)** 19.0
With cherry tomatoes, red onion, pumpkin hummus, parsley, and pita bread
- * | BIG DIPPER PLATTER (v)(gf option)** 18.0
House-made dips, pita bread, corn chips, carrot and celery sticks
- * | BOWL OF SEASONED CHIPS (v)(gf)** Single 7.0
With mild chipotle sauce Share 12.0

GF | Gluten Free NF | Nut Free DF | Dairy Free V | Vegetarian VE | Vegan

* Available between 3-4pm