

## TEA & COFFEE

### COFFEE BY HIGHGATE LANE, KINGSTON

Espresso, Macchiato, Piccolo 5.

Flat White, Latte, Cappuccino, Long Black 5.

Hot Chocolate, Mocha Chai Latte 5.

French Press Plunger 5. pp

### TEA BY TEA GARDEN CO, CANBERRA .6

Pure Pialligo  
English Breakfast with a Hint of Smoked Fruit  
and Apple

Good-morning London  
Premium English-breakfast

Sir Earl  
Earl Grey Black Tea with Citrus and Bergamot

Vermont Chai  
Spicy Chai Indian Assam Tea with Sweetness  
of Maple

Pyjama Party  
Delicate Herbal Spearmint & Peppermint

Violet Town  
Floral blend of Chamomile, Lavender, Rose &  
Turmeric

## – PROVENANCE, SEASONALITY & LOCAL PRODUCERS –

Pialligo Estate is passionate about supporting local Canberra producers, we believe it's important that you know exactly where the food you are eating comes from. We're proud to support many local and regional producers.

- The hen's eggs are from BumNuts Eggs in Gunning
- The bacon, sausages and salmon come from our award-winning Pialligo Estate Smokehouse
- The bread is from Three Mills Bakery Canberra
- The coffee is from Highgate Lane, Kingston
- The tea is hand-blended from Mikhaila at Tea Garden Co. Canberra
- The butter is from Pepe Saya, NSW
- The oats come from Dad's Oats, North Central Victoria
- The fresh fruit, vegetables and herbs are seasonal and from the Pialligo Estate market garden
- The honey is from Canberra Urban Honey
- The fruit jams are made in-house from Estate-grown produce

You can purchase our Pialligo Estate Smokehouse produce and house-made pantry items to take home and enjoy!  
Available from the Garden Pavilion Bar/Shop.

## BEVERAGES

### FRESH JUICE

Freshly squeezed orange juice 7.5.

Fresh fruit of the season soda 6.5.

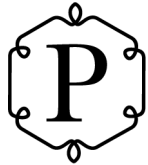
### COCKTAILS

Pialligo Estate Bloody Mary 12.

Mimosa 12.

Estate Mulled Wine 12.





**PIALLIGO ESTATE**  
GARDEN PAVILIONS

**WEEKEND BREAKFAST MENU**

Three Mills Bakery Sourdough 8.  
Raisin & Orange Fruit Bread 8.  
Toasted Croissant 8.

All served with Estate-grown Fruit Jam &  
Pepe Saya Butter

Traditional Scottish Porridge  
Poached Quince, Brown Sugar, Fresh Cream  
18.

Farmer Joe's Paleo Granola  
Greek Yoghurt, Honey 18.

Gunning Bumnuts Eggs on Sourdough Toast  
(poached, fried or scrambled) 15.

Mixed Berry Pancakes  
Caramelised Banana, Pialligo Bacon,  
Warm Maple 19.

Estate Breakfast  
Poached Eggs, Sourdough Toast, Pialligo  
Bacon, Pialligo Sausage, Garlic Mushrooms,  
Spinach, Tomato 29.

Baked Eggs  
Bumnuts Free-Range Eggs, Mushrooms,  
Potato, Spinach, Sourdough Toast 21.

Pialligo Smoked Salmon Omelette  
Dill, Goats Cheese, Garden-grown Herb  
Salad, Sourdough Toast 19.

Pialligo Benedict  
Bacon, Salmon or Ham, Bumnuts Free-Range  
Eggs, Citrus Hollandaise 23.

**SIDES**

Avocado, Lime & Smoked Salt 5.

Pialligo Estate Smokehouse Bacon 6.

Grilled Pork, Fennel & Chilli Sausage 6.

Pialligo Estate Cold-smoked Salmon 7.

Estate-made Baked Beans 7.

Bumnuts Free-Range Egg 3.

**– FEED ME MENU \$45 pp –**

**All items are served to share**

**TO START**

Three Mills Bakery Basket, Estate-grown Jam  
& Pepe Saya Butter

Farmer Joe's Paleo Granola, Estate-grown  
Poached Fruit, Yoghurt & Coconut

**TO FOLLOW**

Scrambled Bumnuts Eggs with Sourdough  
Bread

Thick-cut Pialligo Estate Smokehouse Bacon

Grilled Pialligo Fennel & Chilli Sausages

Pialligo Estate Cold-smoked Salmon

Roasted Garlic Mushrooms

Roasted Garden Tomatoes

**BEVERAGES**

Highgate Barista Coffee, Tea Garden Co.  
Tea & Juice