

# fellows kitchen

## BREAKFAST

Monday to Friday 07:00am until 09:30am  
Saturday & Sunday 07:30am until 10:00am

<b>Roesti Stack (GF)</b> Potato roesti served with wilted baby spinach, leg ham topped with poached egg & hollandaise sauce	18
<b>Carrot, Black Beans &amp; Coriander Fritters (V)</b> Served with a smoky avocado & tomato salsa	15
<b>Eggs on Toast (GFO)</b> Two free range eggs cooked to your liking on rye bread	10
<b>Roast Vegetable Frittatas (GF/ V)</b> Served with truss tomatoes & salad greens	15
<b>Bacon and Egg Roll (GFO)</b> Toasted brioche bun, fried egg, crispy bacon, cheese and tomato jam	11
<b>Smoked Trout GFO)</b> Smoked trout served with poached egg on rye bread with avocado & lemon sour cream drizzle	18

<b>Chia Pudding (V / VEG / GF)</b> Coconut chia layered with seasonal fruits	12
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<b>Fellows Big Breakfast (GFO)</b> Two free range eggs, cooked to your choice, with bacon, chorizo, wilted baby spinach, potato roesti, mushrooms and grilled tomatoes	18
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<b>Homemade Muffins (sweet &amp; savoury)</b> Daily freshly baked muffins served with butter Ask our team about the selection of the day	7
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### Add to your selection:

Grilled tomato	3	Bacon	4
Avocado	4	Mushrooms	4
Potato roesti	4	Smoked salmon	5
Spanish chorizo	4	Smoked trout	5

(GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (V) Vegetarian (VEG) Vegan

## BEVERAGES

### Hot Drinks

<b>T2 Tea</b> English Breakfast, Peppermint tea, Earl Grey,	5
<b>7 Miles Coffee</b> Small / Large Freshly brewed coffee of your choice with choice of Regular/light/soy/almond milk	3.5 / 4.5
<b>Decaf Coffee</b> Small / Large Extra shot and flavours	3.5 / 4.5 0.5
<b>Hot Chocolate</b> Small / Large	4 / 5

<b>Ice Coffee / Tea</b> Freshly made daily. Please see server for flavours	6.5
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<b>Hrvst St. Cold Pressed Juices (250ML / 1 Lt)</b>	5.5 / 18
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<b>Blood Bank</b> (beetroot, cucumber, ginger and a dash of sweetest from the crispy green apple)
<b>Endless Summer</b> (lemon, pineapple and a cheeky dash of cayenne pepper)
<b>Little Green</b> (blend of kale, spinach, celery, lemon, cucumber, ginger & spirulina)
<b>Orange Sky</b> (orange, pineapple, lemon & turmeric)

### Fresh Juices

Freshly extracted fruits/vegetable juice, please refer to the blackboard	Small / Large	5.5 / 7.5
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### Aerated Beverages & Organic Soft Beverages

<b>Capi soda</b> cranberry, blood orange, grapefruit	5
<b>Karma cola drinks</b> Karma cola, Natural sugar free cola, Ginger ale, Lemmy lemonade	6
<b>PS-soda</b> Wattle Cola (Wattle seed and cola nut) Bush Tonic (Red Peruvian quinine and lemongrass)	7
<b>Kombucha</b> Lemon lime and mint, Ginger lemon, Apple crisp	7
<b>Chia super juice (Gluten Free)</b> Made from hydrated chia seeds in natural juice <i>Coconut water and mango</i> <i>Orange and passionfruit</i> <i>Blueberry</i> <i>Feijoa and pink guava</i> <i>Blackcurrant</i>	7
<b>Parkers soft drinks</b> Cola, Ginger beer, Apple and lime, Lemon squash, Mango & orange, Lemon lime and bitters	5
<b>Coaqua coconut water</b>	5

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## ALL DAY DINING

Monday to Friday 11:00am until 08:00pm

<b>Asparagus Empanadas (V)</b> Filled with asparagus, beans, peas, fetta & fresh thyme served with salad greens & tomato salsa	15
<b>Pulled Pork Banh Mi</b> Vietnamese delight with pulled pork fresh vegetables and coriander served with Vietnamese dressing	10
<b>Fellows Daily Salad (3 salad selection)</b> Chef's choice of daily special salads	15
<b>'Bentspoke' Barley Griffin Beer Battered Fish</b> Beer battered market fish served with rustic chips, lemon and house made tartare sauce (Grilled option available—GF)	18
<b>Greek Lamb Salad (GF)</b> Traditional Greek salad topped with lemon, garlic & oregano marinated lamb served with a yoghurt dressing	18
<b>Carrot, Black Beans &amp; Coriander Fritters (V)</b> Served with a smoky avocado & tomato salsa	15
<b>Sumac Flavoured Salmon (GF, DF)</b> Served on fennel, radish & citrus salad, drizzled with a sauce verde	18
<b>Honey Roasted Chicken on an Asian Vegetable &amp; Quinoa Salad (DF)</b> Slices of chicken served on top of a baby bok choy, kale & quinoa salad drizzled with a honey & ginger dressing	17
<b>Lamb Madras Curry (DF, GF)</b> Traditional south Indian dish prepared with a combination of fresh herbs & spices, served with flavoured basmati rice , raita & mango chutney	15
<b>Add naan bread</b>	3

<b>Marinated Mushrooms with Green Lentils and Chickpea Salad (V, GF, DF, VGO)</b> Sautéed mushroom tossed with lentil, chick peas & baby spinach served with a cider & herb vinaigrette	15
<b>Chorizo, Red Pepper &amp; Baby Spinach Pasta (DF)</b> Chorizo, roasted peppers& baby spinach tossed in light tomato & basil sauce	16
<b>Wagyu Beef Burger (GFO)</b> Home made wagyu beef patty in a brioche bun, served with Joel's beetroot relish, lettuce, tomatoes & smoky bbq sauce	14
<b>Vegetarian Burger (GFO)</b> Vegetable & bean patty in a sesame bun, served with crunchy iceberg lettuce and tomatoes	12
<b>Peri Peri Chicken Burger (GFO)</b> Grilled chicken thigh basted with Peri Peri sauce, in a sesame bun iceberg lettuce, guacamole & tomatoes	12
<b>Add sides</b> French fries / onion rings / rustic chips	3 (each)

### KEEP UP TO DATE WITH OUR MENU AND EVENTS



@FellowsBarCafe



unihouse.anu.edu.au/eat/fellows-bar-café

### CONTACT US FOR BOOKINGS

Fellows.unihouse@anu.edu.au / 02 6125 5289

GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (V) Vegetarian (VGO) Vegan option

## SNACKS

Monday to Friday 11:00am until 08:00pm

<b>Selection of Cheese with Crackers (V, GFO)</b> Please check our display window for your selection	12
<b>Salad Selection (any 1 of daily special)</b>	7
<b>Trio of Dips with Toasted Pitta Bread (V)</b> Ask our team for our house made dip options	10
<b>Onion Rings (V)</b>	5

<b>Vegetarian Samosas (V)</b> Served with Raita	8
<b>Rustic Chips (V, DF)</b>	5
<b>Calamari Torpedo</b> Paired with a sweet chilli sauce	8
<b>Shoestring Fries (V, DF)</b>	5

## ALCOHOLIC BEVERAGES

<b>Beer</b>		<b>White Wine</b>	glass / bottle
Bentspoke	10	Lerida Estate Amara	8 / 38
<i>morts gold lager, barley griffin</i>		Bourke Street Chardonnay	9 / 45
Capital Brewing Company	9	<b>Red Wine</b>	
<i>Coast ale, trail pale ale</i>		Lerida Estate Georgianus	8 / 38
		Bourke Street Shiraz / Pinot Noir	9 / 45

After some other refreshment options? Speak to our friendly team at the BAR for the full beverage menu