

est. 1967

Dinner

Share

HERB BREAD \$4 **BRUSCHETTA** \$10 Salsa fresca, garlic, olive oil, balsamic vinegar, basil toasted sourdough **CAESER SALAD** \$14.5 Crispy bacon, cos lettuce, croûtons, capers, anchovies, parmesan, caesar dressing **MAC & CHEESE GRATIN** \$9.5 Oven baked mac & cheese, aged cheddar **SALT & PEPPER CALAMARI** \$16.5 Calamari, rocket, red onion, tomato, chipotle aioli, lemon wedge \$14.5 CRAB TACOS (2pc) Spanner crab, cabbage slaw, black bean & corn salsa, soft tortilla, spicy chipotle aioli, smashed avo on side STICKY LAMB RIBS \$18 Maple soy glazed lamb ribs, toasted peanuts, coriander, chilli, beanshoots \$7 **FRIES** Served with aioli

Mains

TOMATO & CHORIZO SPAGHETTI \$22 Chorizo, truss tomatoes, baby spinach, basil, olive oil, parmesan CHICKEN PESTO PENNE (veg-o) \$21 Grilled chicken, roasted pumpkin, toasted pine nuts, persian feta, pesto **CHEESEBURGER** \$18.5 Beef patty, cheddar, pickles, onion, mustard, tomato sauce, served with fries Add mac & cheese patty +\$3 FRIED CHICKEN BURGER \$19.5 Fried chicken, cheddar, lettuce, tomato, onion, spicy aioli, served with fries \$18.5 **CLUB SANDWICH** Grilled chicken, bacon, fried egg, lettuce, tomato, aioli on thick cut bread, served with fries STEAK SANDWICH \$19.5 Black angus sirloin, fried egg, lettuce, tomato, caramelised onion, bbq sauce, aioli, sourdough, served with fries \$26.5 **MOROCCAN LAMB** Lamb back strap, saffron couscous, pickled cucumber, raita, fried shallots PEPPERCORN BLACK ANGUS \$29.5 Peppercorn crusted black angus sirloin, seasonal vegetables, fries

PAN FRIED SALMON (gf-o) Salmon fillet, salsa fresca, pea & broadbean salad, crispy potato crumb, salsa verde	\$26.5
BBQ PORK RIBS Pork ribs, smokey bbq glaze, cabbage & corn slaw, fries	\$24.5
CHICKEN INVOLTINI Prosciutto wrapped chicken breast, burrata cheese, pea & broadbean, garlic mustard jus	\$22.5
GRILLED VEGETABLE STACK (veg) Grilled capsicum, eggplant, zucchini, burrata cheese, saffron couscous, rocket, romesco sauce	\$21
Desserts	
POACHED PEAR WAFFLE (veg) Waffles, chai poached pear, salted caramel semifreddo, pistachio floss	\$18.5
GREEN TEA HOT CAKES (veg) Hot cakes, cinnamon stewed apple, yuzu curd, seasonal berries, dark chocolate	\$18.5
GOLDEN GAYTIME Caramel Parfait dipped in dark chocolate, homemade honey comb, chocolate malt crumb	\$15.5
MANGO & SAFFRON PANNA COTTA Torched marshmallows, fresh mango, coconut & pistachio crumb	\$16.5

gf-o = gluten free option, veg = vegetarian, v-o = vegan option, v = vegan



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Coffee	R	L
WHITE (House Blend)	\$3.8	\$4.5
BLACK (Single Origin)	\$3.8	\$4.5
MOCHA	\$4.5	\$5.5
HOT CHOCOLATE	\$4.5	\$5.2
CHAI LATTE	\$4.8	\$5.8
DIRTY CHAI LATTE	\$5.3	\$6.3
MATCHA LATTE	\$5	\$5.5
Optional extras add +\$0.5		
DECAF		
EXTRA SHOT		
SOY, ALMOND, ZYMIL		
FLAVOURS		
Caramel, hazelnut, vanilla		
Over Jce		\$5.5
ICED LATTE		
ICED LONG BLACK		
COLD BREW		
Qual dag (Obac m		40 -
Over Jce Eream		<i>\$8.5</i>

ICED COFFEE

ICED MOCHA

ICED CHOCOLATE

Teas by Tippity	\$5.5	
ENGLISH BREAKFAST EARL GREY PEPPERMINT HOUJICHA MATCHA IRI SENCHA OOLONG		
CHAI CHAI CHAI Served Infused with soy milk		
Lold Drinks		
HOUSE SPARKLING WATER (700ML) COKE, COKE NO SUGAR, SPRITE COCONUT WATER GINGER ALE LEMON LIME BITTERS	\$4 \$4.5 \$5 \$5.5 \$5.5	
Fresh Juices		
SUNSET BOULEVARD Watermelon, pineapple, strawberry, lime	\$8	
CLEAN & GREEN Spinach, apple, cucumber, celery, lime, ginger	\$8	
STRAIGHT UP (Cold Pressed) Orange juice	\$7	
Smoothies	\$9.5	
MANGO PASH Mango, passionfruit, chia seeds, coconut water		
BLUEBERRY BANG Blueberry, walnut, agave, almond milk		
NUTTY PROFESSOR Banana, peanut butter, honey, cinnamon, almond n	nilk	
Shakes	\$8	
CHOICE OF VANILLA BEAN, CHOCOLATE,		

Sweets

BANANA SPLIT \$14

Banana, scoop of vanilla, chocolate
& strawberry ice cream, chocolate & strawberry topping,
crushed nuts, whipped cream

CHOCOLATE BROWNIE SUNDAE \$14

Chocolate brownie, vanilla & chocolate ice cream, chocolate topping, crushed nuts, whipped cream

STRAWBERRY SUNDAE \$12 Fresh strawberries, vanilla & strawberry ice cream, chocolate topping, crushed nuts, whipped cream

WAFFLES \$10

One waffle, one scoop of vanilla ice cream, choice of topping (vanilla, chocolate, strawberry

Pastries & Cakes (subject to availability)

Add ice cream +\$2.5 Add whipped cream +\$1

or salted caramel)

CARROT CAKE SLICE	\$6.5
MUD CAKE SLICE	\$8.5
CHEESECAKE SLICE	\$8.5
CARAMEL SLICE	\$5.5
ALMOND CROISSANT	\$6.5
PLAIN CROISSANT	\$5.5
CHOCOLATE BROWNIE	\$4.5
MUFFINS (GF)	\$6
FRIANDS	\$5.5

Mon – Thu: 7.30am – 9pm Fri – Sat: 7.30am – 10pm Sun: 7.30am – 4pm Bunda St Canberra ACT

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AMEX incurs a 2.5% surcharge. 10% surcharge on Sundays. 15% surcharge on public holidays.



STRAWBERRY OR SALTED CARAMEL