



FOOD MENU

- No changes to menu during busy periods
 - 15% surcharge on Public Holidays
- During busy periods and Public Holidays, allocated seating times will be given to all patrons
 - No split bills

HIGH TEA MENU

TRADITIONAL HIGH TEA

served with your choice of coffee or Harney & Sons tea

\$55 per person

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SPARKLING HIGH TEA

served with a glass of Chandon NV Brut or house wine
plus your choice of coffee or Harney & Sons tea

\$65 per person

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CHAMPAGNE HIGH TEA

served with a glass of Veuve Clicquot
plus your choice of coffee or Harney & Sons tea

\$75 per person

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HIGH TEA MENU

SANDWICHES

Hot smoked salmon mousse, cornichons, crème fraîche and roquette wrapped in roti

Pastrami, cucumber noodles and horseradish cream on wholemeal

Creamy chicken, sweet corn, spring onion, capsicum and mayonnaise on multigrain

Spiced avocado, roasted sweet potato, baby spinach and aioli on rye

COLD CANAPES

Pickled beetroot carpaccio filled with goat's cheese and crushed walnut

Spanner crab, tomato, red onion and chive tartlets

HOT CANAPES

Carrot, cauliflower and cumin croquettes with herb aioli

Coconut and lemongrass prawns with lemon mayonnaise

SCONES

Rose water scones and date & orange blossom scones with jam and chantilly cream

SWEET ITEMS

Petit choux paris brest

Coupe exotique

Raspberry passion

Pistachio dome

BREAKFAST until 5pm

\$8.00 | \$10.00

TOAST & CONDIMENTS

2 slices of toast (seeded or sourdough | fruit loaf)
with Lescure butter & jam

\$16.50

RISE & SHINE

beetroot relish, dukkah, smashed peas, poached egg
and homemade shanklish on seeded bread

add hot-smoked salmon
+\$5.00

\$18.00

AVOCADO PLUS

smashed avocado with mixed herb salad, chilli, fetta, pepita
and pickled red onion on seeded bread

add a poached egg
+\$3.00

\$16.50

CHILLI SCRAMBLE

scrambled eggs with fresh chilli, chargrilled green capsicum
and marinated fetta served on toasted sourdough

\$17.50

FARMER'S BREAKFAST

pumpkin & sweet potato hash, buttered spinach, free range poached egg
and roquette pesto on multigrain

\$18.50

NUTELLA HOTCAKES

ricotta hotcakes with pistachio, mandarins, cocoa crumb, strawberries
and finished with orange syrup, nutella and freeze-dried raspberry

until 5pm **BREAKFAST**

COCONUT YOGHURT **\$9.50**

coconut yoghurt, orange syrup, mandarin compote and dried fruits
served with homemade granola

BAKED EGGS **\$17.50**

two free range eggs baked in tomato, kale and capsicum sauce
topped with ricotta

add chorizo

+\$5.00

POACHED EGGS on BRIOCHE

Benedict pork belly, apple puree, two poached eggs & hollandaise **\$19.50**

Mushroom Florentine spinach, mushroom, two poached eggs & hollandaise **\$17.50**

Royale hot-smoked salmon, two free range eggs & hollandaise **\$19.50**

OMELETTE on SOURDOUGH

mushroom, spinach, roquette pesto and ricotta **\$18.00**

pulled lamb, roasted capsicum and cheddar **\$19.50**

chorizo, roasted red capsicum, chilli and tomato relish **\$19.50**

EGGS & TOAST **\$12.50**

two free range eggs cooked as you wish & served on toasted sourdough

EXTRAS

poached egg **\$3.00**

marinated fetta, grilled tomato, mushrooms, spinach **\$4.00**

grilled chorizo, hot-smoked salmon **\$5.00**



SMALL DISHES & LIGHT MEALS available from 11am

\$16.50

LAMB SLIDERS

pulled lamb, muhamara spread, smoked yoghurt
and cucumber on toasted mini brioche buns

\$15.50

DUCK MEATBALLS

crumbed duck meatballs with harissa, smashed avocado
and a rocket & parmesan salad

\$17.50

FINGER SANDWICHES

assortment of finger sandwiches

\$14.50

HARISSA EGGPLANT

grilled harissa eggplant with pomegranate seeds, cauliflower hummus
and chilli served with warm pita bread and drizzled pomegranate molasses

\$16.50

PICKLED BEETROOT SALAD

pickled heirloom beetroot, honey & sesame carrots, young beetroot leaves
and buffalo ricotta served with chia seed crackers and smoked yoghurt

add pastrami

+\$5.00

\$22.50

CALAMARI & CHORIZO SALAD

pan-fried calamari and chorizo served with a salad of
rocket, roasted red capsicum, garlic and olives



available from 11am **MAIN MEALS**

STEAK SANDWICH **\$22.50**

grilled sirloin, gruyère, mixed leaves, tomato relish, spiced mayonnaise
on ciabatta with beer battered chips

FISH OF THE DAY **\$28.50**

grilled fish with parmesan & herb zucchini, crispy herb potato cakes
and kale salsa verde

CHICKEN BREAST **\$22.50**

pan-fried chicken breast (skin-on) with asparagus purée
and buttered mixed mushrooms

DUCK BREAST **\$26.50**

crispy skin duck breast with twice-baked sweet potato
and a salad of roquette, cranberry & radish with a carrot & verjuice vinaigrette

LAMB BACKSTRAP **\$24.50**

lamb backstrap cooked to medium with Israeli couscous, roast vegetables
and mint yoghurt

PORTERHOUSE STEAK **\$25.50**

200g porterhouse steak grilled to your liking
with a garden salad, beer battered chips and red wine jus



SIDE DISHES available from 11am

\$9.00

BEER BATTERED CHIPS

parsley and sumac seasoned beer battered chips
served with aioli

\$8.00

GARDEN SALAD

mixed leaf salad with cherry tomatoes, cucumber, red onion, olives
and a lemon vinaigrette