
GOURMET BREADS

Poached chicken breast, herbed mayonnaise, avocado, lemon, sourdough	12
Free range egg, summer greens, spinach tortilla (V)	10

SALADS

Salmon Salad Green tea poached salmon, brown rice, kale, spring onion, radish, kimchi, pickled vegetables, Kewpie mayonnaise (lg)	16
Superfood Salad Bowl Roast sweet potato, hummus, baby spinach, quinoa, Yarra Valley Persian feta, asparagus, za'atar and lemon dressing (lg) (v)	15
Nourish Salad Turmeric cauliflower, buckwheat, toasted walnuts, lemon tahini, raisins, toasted super seeds (vg)	15

SWEET TREATS

Buttermilk scones, wild rosella jam, St David's Dairy cream	13
With a pot of tea	18
Assorted Black Star Pastry & Cake Range	from 7.5
Selection of pastries	5.5 – 6
Celebration macarons (lg) (v)	4.5

VICTORIAN HIGH TEA

SERVED WITH COFFEE OR TEA	48
SERVED WITH A GLASS OF YERING STATION YARRABANK CUVÉE	60

PLATE OF FRESHLY CUT FINGER SANDWICHES

Cucumber, anise myrtle, cream cheese

Poached chicken breast, celery, lemon verbena, Berry's Creek Tarwin blue

Baby potted Victorian prawns, avocado, lemon

Grandmother Victorian ham, roasted red peppers, tapenade

Buttermilk scones, wild rosella jam, double cream

Traditional Australian carrot cake

Passionfruit and macadamia macaroon

Walnut brownie, wattle seed ganache

WINE

	Glass	Bottle
SPARKLING WINE		
Yarrabank Cuvée	12.5	65
WHITE		
Yering 'Village' Chardonnay	12	60
RED		
Yering 'Village' Pinot Noir	12	60
ROSE		
Yering 'Village' Rose	12	60

HOT DRINKS

Short black / Macchiato / Piccolo	4 – 4.5
Flat White / Cappuccino / Long Black / Mocha / Latte Hot Chocolate / Chai Latte	4.7 – 5.2
Babyccino	3
Extra Shot / Almond Milk / Soy Milk add 55c	
Selection of T2 Teas	5
English Breakfast / Earl Grey / Peppermint / Chamomile / Sencha Green / Gorgeous Geisha / Chai / Lemongrass & Ginger	

COLD DRINKS

Calm & Stormy range	from 4.2
Coca-Cola varieties	4.5
Emma & Tom's varieties	5.9

(VG) Vegan, (LG) Low Gluten, (V) Vegetarian

THANK YOU FOR USING CASHLESS PAYMENT. NGV MEMBERS RECEIVE A 10% DISCOUNT.

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential for trace allergens in the working environment and supplied ingredients.

CROSSBAR
CAFE