

PLATE OF FRESHLY CUT FINGER SANDWICHES	\$12	LIGHT LUNCH 11AM – 2PM	
Potted baby prawns, avocado, lemon		Soup of the day with a sourdough roll (lg bread available on request)	\$15
Cucumber, bronze fennel cream cheese (v)		Smoked chicken and avocado on rye	
Bresaola, tapenade, roasted red peppers		Toasted, seeded mustard, aged farmhouse cheddar	\$16
Poached chicken breast, celery, walnut, Berry's Creek blue cheese		Tea Room Omelette	
		Kipfler, chorizo, red peppers, manchego, garden kitchen herbs (lg, v)	\$20
PATISSERIE	\$4 – 8.5	Summer salad	
Please ask your waiter for daily menu		Peach, fennel, Shaw River buffalo mozzarella (lg, v)	\$22
DEVONSHIRE TEA – SCONES	\$13	Pomme frites	
WITH POT OF TEA	\$19	Truffle salt and aioli (lg, v)	\$8.5
Freshly baked scones, Yarra Valley berry jam, double cream (v)		Please ask your waiter for daily lunch special	

SPARKLING HIGH TEA \$79

Served with a glass of Yarrabank Cuvée or Brut Rosé wine and a pot of tea or coffee

Upgrade to free-flowing sparkling for \$10

PLATE OF FRESHLY CUT FINGER SANDWICHES

Potted baby prawns, avocado, lemon

Cucumber, bronze fennel cream cheese (v)

Bresaola, tapenade, roasted red peppers

Poached chicken breast, celery, walnut, Berry's Creek blue cheese

SAVOURY

Roast pepper and mozzarella tartlet (v) (1pp)

Milawa brie, fruit paste, wholemeal crisp (v) (1pp)

Wagyu beef sausage roll with green tomato relish (1pp)

PATISSERIE

Freshly baked scones, house-made jam, double cream (v)

New York cheesecake with lemon curd (v)

Double chocolate fudge and rose brownie (v)

Fruit macaron (lg, v)

FRENCH HIGH TEA \$89

Served with the above and a glass of Moët & Chandon

Non-alcoholic High Tea available for \$69

CHILDREN'S HIGH TEA \$25

Up to 12 years old

Served with a fruit juice or hot chocolate

PLATE OF FRESHLY CUT FINGER SANDWICHES

Cucumber, bronze fennel cream cheese (v)

Bresaola, tapenade, roasted red peppers

SAVOURY

Roast pepper and mozzarella tartlet (v)

Wagyu beef sausage roll with tomato relish

PATISSERIE

Freshly baked scones, house-made jam, double cream (v)

New York cheesecake with lemon curd

Double chocolate fudge and rose brownie (v)

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

THANK YOU FOR USING CASHLESS PAYMENT. SEATING TIME LIMITED TO 90 MIN.
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.

EVENT PARTNER

YERING
Station

TEA
ROOM

SPARKLING WINE | CHAMPAGNE

	Glass	Bottle
2013 Yarrabank Cuvée NV	\$12.5	\$65
2013 Yarrabank Brut Rosé NV	\$12.5	\$65
Champagne of the Month – Please ask your waiter for this months selection	\$25	\$120

WHITE

Yering Station Marsanne Viognier	\$12	\$60
Parish Vineyard Riesling	\$13	\$65
Yering Station Chardonnay		\$79

RED

Yering Station 'Village' Pinot Noir	\$12	\$60
Cape Mentelle 'Trinders' Cabernet Merlot	\$15	\$75
2019 Yering Station Pinot Noir		\$79
Yering Station 'Village' Rosé	\$12	\$60

BEER & CIDER

Asahi Super Dry		\$10
Asahi Soukai 3.5%		\$8
Somersby Apple Cider		\$9

HOT BEVERAGES

Lavazza Coffee Selection		
Short Black Macchiato Piccolo Long Black		\$4.4
Latte Flat White Cappuccino Mocha Hot Chocolate		\$4.9
Chai Latte		\$4.9
Iced Chocolate Iced Coffee		\$6
Babyccino		\$3
Mug add 0.50c		
Soy milk Almond milk add 0.55c		
Selection of loose leaf T2 Teas		\$5.5
Melbourne Breakfast English Breakfast Singapore Breakfast New York Breakfast Earl Grey French Earl Grey Chai Black Assam Rooibos Red Sencha Green Gorgeous Geisha China Jasmine Peppermint Chamomile Lemongrass & Ginger		

COLD BEVERAGES

Antipodes Still & Sparkling Water		
500ml		\$6
1000ml		\$9.5
Emma & Tom's varieties		\$5.9
Coca Cola, Coke no sugar, Sprite		\$5.2

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