

**SPARKLING HIGH TEA** 75.0

Served with a glass of Seppelt 'The Drives' Sparkling wine and a pot of tea or coffee.

*upgrade to free-flowing sparkling for 10.0*

**Freshly cut finger sandwiches**

Cold smoked Tasmanian salmon, dill & caper cream cheese

Deviled egg & cucumber (v)

Roast beef, horseradish, caramelised onion, watercress, mayonnaise

Poached chicken breast, herbed mayonnaise, walnut, lemon

**Savoury**

Broccoli, roast pepper & buffalo mozzarella tartlet (v) (lg)

Double brie, fruit paste, seeded crisp bread (v) (lg)

Wagyu beef sausage roll

**Patisserie**

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

New York cheesecake, lemon curd, candied lemon

Raspberry rose chocolate brownie (lg)

Pistachio & strawberry macaron (lg)

*Low gluten or vegetarian options available.*

**FRENCH HIGH TEA** 85.0

Served with all of the above and a glass of Moët & Chandon

Non alcoholic High Tea available for 65.0

**CHILDREN'S HIGH TEA** 25.0

Up to 12 years old. Served with a fruit juice or hot chocolate

**Freshly cut finger sandwiches**

Curried chopped egg (v)

Poached chicken breast, herbed mayo

**Savoury**

Chicken pie

Wagyu beef sausage role, tomato relish

**Patisserie**

Freshly baked scone, house made jam, double cream (v)

Milk chocolate lollipop, popping candy (lg)

Red velvet cupake

**PLATE OF FRESHLY CUT FINGER SANDWICHES** 12.0

Cold smoked Tasmanian salmon, dill & caper cream cheese

Deviled egg & cucumber (v)

Roast beef, horseradish, caramelised onion, watercress, mayonnaise

Poached chicken breast, herbed mayonnaise, walnut, lemon

**PATISSERIE**

Please ask our staff for daily patisserie menu

Freshly baked scones, house made jam, double cream (v) 13.20

**DEVONSHIRE TEA** 18.70

Freshly baked scones, house made jam, double cream served with a pot of tea (v)

**LIGHT LUNCH**

Please ask our staff for daily lunch special

Soup of the day, bread roll 13.5

Ham, aged Comte & truffle sourdough toasted sandwich, pickles 14.5

Tart of broccoli, roast pepper & buffalo mozzarella, salsa verde, dressed leaves (v) 18.5

Omlette of asparagus, cherry tomato & gruyere, petit herbs, dressed leaves 20.0

Smoked chicken Caesar salad - cos, bacon, croutons, parmesan, soft boiled egg 25.0

Goats' cheese tortellini, rocket & pine nut pesto, chorizo crumb 25.0

Pommes frites, rosemary salt, aioli (v, lg) 8.5

v - vegetarian  
lg - low gluten

**HOT BEVERAGES**

Lavazza Coffee Selection

Short Black | Long Black | Macchiato | Piccolo 4.2

Latte | Flat White | Cappuccino | Mocha | Hot Chocolate 4.7

Chai Latte 5.5

Iced Chocolate | Iced Coffee 5.5

Babyccino 3.0

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 | Pai Mu Tan | Sencha Green | Gorgeous Geisha | China Jasmine | Peppermint | Chamomile | Lemongrass & Ginger | Southern Sunrise

**COLD BEVERAGES**

Antipodes Still & Sparkling Water 500ml 6.0  
1000ml 9.5

Home Brewed Iced Tea 6.0

Fuze Iced Tea Flavours 5.5

Emma & Toms Orange Juice, Apple Juice, Ginger Beer 5.5

Coca Cola, Coke Zero, Sprite, Lift 330ml 5.0

Lemon Lime & Bitters 5.0

Coconut Water 5.0

**SPARKLING WINE | CHAMPAGNE**

Seppelt 'The Drives' Sparkling Brut 12.0 | 60.0

Chandon Rose Sparkling NV 12.0 | 60.0

Yarrabank Cuvee NV 15.0 | 75.0

Moët & Chandon NV Champagne 25.0 | 120.0

**WHITE**

Cape Schanck Pinot Grigio 12.0 | 60.0

Parish Vineyard Riesling 13.5 | 65.0

Yering Station Chardonnay 16.5 | 79.0

**RED**

Cape Schanck Pinot Noir 12.0 | 60.0

Yering Station 'Village' Shiraz 12.0 | 60.0

Cape Mentelle 'Trinders' Cabernet Merlot 15.0 | 75.0

**BEER**

Asahi Super Dry 10.0

Asahi Soukai 8.0

Asahi Black 10.5

Somersby Apple Cider 9.0

NGV MEMBERS RECEIVE A 10% DISCOUNT  
PLEASE NOTE WE DO NOT SPLIT BILLS