

SANDWICHES

Plate of freshly cut finger sandwiches	16.5
– Huon smoked salmon, crème fraiche, dill, sea parsley	
– Victorian Western Districts ham, piccalilli, cucumber	
– Poached chicken breast, herb mayonnaise, sun blushed tomatoes	
– Pickled summer vegetables, whipped avocado (vg)	

DEVONSHIRE TEA

Freshly baked scones, currant jam, double cream	14.5
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BLACK STAR PASTRY CAKES

Ask your server for today's selection of Black Star Pastry's world-famous cakes

LIGHT LUNCH

Pain Perdu	16.0
Eau de vie ice cream, summer berries (v)	
Soup of the Day	14.0
Light rye bread roll & cultured butter	
Salad of Compressed Watermelon, Mount zero olives	22.0
Yarra Valley fromage frais, fried capers, fennel, mint, chilli (v) (lg)	
Charred Asparagus Tartine	18.0
Caramelized garlic sourdough, avocado, vegan feta, radish, pickled courgette (vg)	
Basque Omelette	
Piperade, Meredith goats curd (v) (lg)	22.0
Smoked Murray Cod Fishcake	29.0
Poached egg, native sea greens, Chablis emulsion	
Beef 'Rossini' Burger	31.0
Wagyu patty, duck parfait, madeira onion relish, truffle mayo, brioche bun	
Pommes Frites	9.0
Truffle salt & aioli (lg) (vg)	
Please ask waiter for daily lunch special	

HIGH TEA

SPARKLING HIGH TEA 79

Served with a glass of sparkling wine and a pot of tea or coffee

Upgrade to free-flowing sparkling wine for \$10 per person

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- Huon smoked salmon, crème fraiche, dill, sea parsley
 - Victorian Western Districts ham, piccalilli, cucumber
 - Poached chicken breast, herb mayonnaise, sun blushed tomatoes
 - Pickled summer vegetables, whipped avocado (vg)

Savoury

- Cornish beef pastie, green tomato & jalapeno relish
- Pithivier of chicken & mushroom, truffle aioli
- Vol au vent, fromage frais, heirloom tomatoes, olive crumb (v)

Patisserie

- Pineapple & passionfruit gateau
- Orange & almond cake with Persian figs
- Chocolate & walnut brownie
- Strawberry yoghurt macaron (lg)
- Freshly baked scones, currant jam, double cream

Vegan & Low Gluten High Tea available on request

FRENCH HIGH TEA 89.0

Served with Sparkling High Tea items and a glass of Champagne

Non-alcoholic High Tea available for 69.0

CHILDREN'S HIGH TEA 25.0

Plate of freshly cut finger sandwiches

- Poached chicken breast, herb mayonnaise, sun blushed tomatoes
- Pickled summer vegetables, whipped avocado (vg)

Savoury

- Wagyu beef sausage roll, green tomato chutney (1pp)
- Chicken, mushroom & leek pie (1pp)

Patisserie

- Chocolate & walnut brownie
- Freshly baked scones, currant jam, double cream

ALL PRICES ARE INCLUSIVE OF GST

(vg) Vegan | (v) Vegetarian | (df) Dairy Free | (lg) Low Gluten

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.

**TEA
ROOM**

SPARKLING WINE | CHAMPAGNE

	GLASS	BOTTLE
Veuve d'Argent Cuvee Brut NV, France	12.0	60.0
Yarrabank Brut Cuvee or Rosé NV	15.0	75.0
Champagne of the Month	20.0	110.0

WHITE

	GLASS	BOTTLE
Yering Station 'Village' Marsanne Viognier	12.0	60.0
Yering Station 'Village' Chardonnay	12.0	60.0
Yering Station 'Village' Rosé	12.0	60.0

RED

	GLASS	BOTTLE
Yering Station 'Village' Pinot Noir	12.0	60.0
Yering Station 'Village' Cabernet Sauvignon	12.0	60.0
Yering Station 'Village' Shiraz	12.0	60.0

BEER & CIDER

	BOTTLE
Asahi Black	10.5
Asahi Super Dry	10.0
Asahi Soukai 3.5%	8.0
Somersby Apple Cider	9.0

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	6.0
Babyccino	3.0
Mug	add 0.5
Soy milk Almond milk Oat milk	add 0.55
Selection of loose leaf T2 Teas	5.5
Melbourne Breakfast English Breakfast	
New York Breakfast Earl Grey French Earl Grey	
Chai Black Assam Sencha Green	
Gorgeous Geisha China Jasmine Peppermint	
Chamomile Lemongrass & Ginger	

COLD BEVERAGES

Antipodes Still & Sparkling Water	500ml	1000ml
	6.0	9.5
Emma & Tom's varieties		6.5
Coca Cola, Coke no sugar, Sprite		5.2



CHECK-IN

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