

TEA ROOM

HIGH TEA	75.0
Served with a glass of champagne and pot of tea. Low gluten or vegetarian options available.	
Freshly cut finger sandwiches	
Cold smoked Tasmanian salmon, dill & caper cream cheese	
Devised egg & cucumber (v)	
Roast beef, horseradish, caramelised onion, watercress	
Poached chicken breast, herbed mayonnaise, walnut, lemon	
Savoury	
Asparagus, fennel and cherry tomato tartlet (v)	
Parmesan sable, whipped Meredith goats' curd, quince paste (v, lg)	
Wagyu beef sausage roll, tomato relish	
Patisserie	
Freshly baked scones, house made jam, double cream (v)	
Lemon & elderflower cake, blueberry, lemon curd	
Caramel & chocolate profiterole	
Raspberry yuzu macaron (lg)	
CHILDREN'S HIGH TEA	25.0
Up to 12 years old. Served with a fruit juice or hot chocolate	
Freshly cut finger sandwiches	
Leg ham & tasty cheese	
Curried chopped egg (v)	
Poached chicken breast, walnuts, lemon, herbed mayo	
Savoury	
Spinach & cheese quiche (v)	
Chicken pie	
Homemade sausage rolls	
Patisserie	
Freshly baked scone, house made jam, double cream (v)	
Milk chocolate lollipop, popping candy	
Vanilla cupcake, strawberry buttercream	

PLATE OF FRESHLY CUT FINGER SANDWICHES 12.0

Cold smoked Tasmanian salmon, dill & caper cream cheese

Devised egg & cucumber (v)

Roast beef, horseradish, caramelised onion, watercress

Poached chicken breast, herbed mayonnaise, walnut, lemon

PATISserie

Please ask our staff for daily menu

Freshly baked scones, house made jam, double cream (v) 13.0

Wagyu beef sausage roll, tomato relish

DEVONSHIRE TEA 18.5

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

LIGHT LUNCH

Soup of the day, bread roll 13.5

Smoked chicken breast, provolone, roast pepper relish, baby kale on sourdough, mixed leaf salad 14.5

Asparagus, fennel and cherry tomato tart, rocket & parmesan salad, aged balsamic (v) 18.5

Mushroom, gruyere & soft herb omelette, mixed leaf salad (v) 20.0

Spaghetini, chopped prawn, garlic, chilli, Australian olive oil, pangrattato 25.0

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

v - vegetarian
lg - low gluten

HOT BEVERAGES

Short Black / Short Macchiato / Piccolo 4.0
Long Macchiato / Long Black 4.5

Latte / Flat White / Cappuccino, Long Macchiato / Iced Latte 4.5
Soy / Almond 5.0
Mug 5.5

Chai Latte 5.5

Hot Chocolate / Iced Chocolate / Mocha / Iced Mocha / Iced Coffee 5.5

Babyccino

Selection of T2 Teas 5.5

Melbourne Breakfast, English Breakfast, New York, Breakfast, Irish Breakfast, Earl Grey, French Earl Grey, Chai, Darjeeling, Sencha Green, Gorgeous Geisha, China Jasmine, Lemon Sorbet, Peppermint, Chamomile, Lemongrass & Ginger, Strawberry Sensation, Creme Brulee, Southern Sunrise

COLD BEVERAGES

Mt Franklin Sparkling Mineral Water 4.9 / 9.5

Sparkling Sodas

Ginger Beer
Lemon Lime & Bitters
Sparkling Apple 5.5

Iced Tea

Fuze Mango & Green Tea
Fuze Peach & Black Tea
Home Brewed Iced Tea 6.0

Juices

Keri Navel Orange
Keri Cloudy Apple 5.0

Soft Drinks

Coca Cola
Coca Cola No Sugar
Sprite
Lift 4.9

Coconut Water 4.9

SPARKLING / CHAMPAGNE

Yarrabank Cuvée 12.0 / 60.0

Devaux Grande Reserve Champagne 19.0 / 90.0

WHITE

T'Gallant Pinot Grigio 11.0 / 55.0

Yering Station 'Village' Chardonnay 12.0 / 60.0

RED

T'Gallant Pinot Noir 11.0 / 55.0

Yering Station 'Village' Shiraz 12.0 / 60.0

BEER

Asahi Super Dry 9.5

Asahi Soukai 8.0

Asahi Black 10.5

Somersby Apple Cider 9.0

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.

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