

# TEA ROOM

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|---|------|
| <b>SPARKLING HIGH TEA</b>   | 75.0 |
| Served with a glass of Seppelt 'The Drives' Sparkling wine and a pot of tea or coffee.<br><i>upgrade to free-flowing sparkling for 15.0</i> |      |
| <b>Freshly cut finger sandwiches</b>  |      |
| 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  |      |
| <b>Savoury</b>  |      |
| Silverbeet, leek, goats' cheese & pepita tartlet (v)  |      |
| Parmesan sable, whipped blue cheese, wild fig (v, lg)   |      |
| Wagyu beef sausage roll, tomato relish  |      |
| <b>Patisserie</b>   |      |
| Freshly baked scones, house made jam, double cream (v)  |      |
| Spiced ginger cake, poached pear, mascarpone  |      |
| Baked fig cheesecake, vanilla cream   |      |
| Earl grey & gin macaron (lg)  |      |
| <i>Low gluten or vegetarian options available</i>   |      |
| <b>FRENCH HIGH TEA</b>  | 85.0 |
| Served with all of the above and a glass of Moët & Chandon  |      |
| <i>Non alcoholic High Tea available for 65.0</i>  |      |
| <b>CHILDREN'S HIGH TEA</b>  | 25.0 |
| Up to 12 years old. Served with a fruit juice or hot chocolate  |      |
| <b>Freshly cut finger sandwiches</b>  |      |
| Curried chopped egg (v)   |      |
| Poached chicken breast, walnuts, lemon, herbed mayo   |      |
| <b>Savoury</b>  |      |
| Chicken pie   |      |
| Homemade sausage rolls  |      |
| <b>Patisserie</b>   |      |
| Freshly baked scone, house made jam, double cream (v)   |      |
| Milk chocolate lollipop, popping candy  |      |
| Vanilla cupcake, strawberry buttercream   |      |

## PLATE OF FRESHLY CUT FINGER SANDWICHES

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| Cold smoked Tasmanian salmon, dill & caper cream cheese  | 12.0 |
| Devised egg & cucumber (v)                               |      |
| Roast beef, horseradish, caramelised onion, watercress   |      |
| Poached chicken breast, herbed mayonnaise, walnut, lemon |      |

## PATISserie

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| Please ask our staff for daily patisserie menu         |      |
| Freshly baked scones, house made jam, double cream (v) | 13.0 |

## DEVONSHIRE TEA

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| Freshly baked scones, house made jam, double cream served with a pot of tea (v) | 18.5 |
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## LIGHT LUNCH

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| Please ask our staff for daily lunch special   |      |
| Soup of the day, bread roll  | 13.5 |
| Smoked pork hock croque monsieur   | 14.5 |
| Tart of silverbeet, leek, goats' cheese & pepitas, dressed leaves (v)                            | 18.5 |
| Mushroom, gruyere & soft herb omelette, mixed leaf salad (v, lg)                                 | 20.0 |
| Salad of smoked chicken, cress, fresh shallot, peppers, spiced almonds, buttermilk dressing (lg) | 25.0 |
| Roast pumpkin ravioli, burnt butter, sage, mustard fruits, pangrattato (v)                       | 25.0 |
| Pommes frites, rosemary salt, aioli (v, lg)  | 8.5  |

v - vegetarian  
lg - low gluten

## HOT BEVERAGES

|  |     |
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| 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 |
| Babycino   | 3.0 |
| Selection of T2 Teas   | 5.5 |
| Melbourne Breakfast, English Breakfast, New York Breakfast, Singapore Breakfast, Earl Grey, French Earl Grey, Chai Black, Darjeeling, Assam, Rooibos Red, Pai Mu Tan, Sencha Green, Gorgeous Geisha, China Jasmine, Peppermint, Chamomile, Lemongrass & Ginger, Southern Sunrise |     |

## COLD BEVERAGES

|                                     |           |
|-------------------------------------|-----------|
| Mt Franklin Sparkling Mineral Water | 4.9 / 9.5 |
| Iced Tea                            |           |
| Fuze Mango & Green Tea              |           |
| Fuze Peach & Black Tea              |           |
| Home Brewed Iced Tea                | 6.0       |
| Juices                              |           |
| Emma & Tom's Orange                 |           |
| Emma & Tom's Cloudy Apple           | 5.0       |
| Soft Drinks                         |           |
| Coca Cola                           |           |
| Coca Cola No Sugar                  |           |
| Sprite                              | 4.9       |
| Ginger Beer                         |           |
| Lemon Lime & Bitters                | 5.5       |
| Coconut Water                       | 4.9       |

## SPARKLING / CHAMPAGNE

|                                     |             |
|-------------------------------------|-------------|
| Seppelt 'The Drives' Sparkling Brut | 12.0   60.0 |
| NV Chandon Rose Sparkling NV        | 12.0   60.0 |

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| Moët & Chandon NV Champagne | 25.0   120.0 |
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## WHITE

|                                   |             |
|-----------------------------------|-------------|
| T'Gallant 'Fondator' Pinot Grigio | 12.0   60.0 |
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| Yering Station Chardonnay | 15.0   75.0 |
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## RED

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| T'Gallant 'Juliet' Pinot Noir | 12.0 / 60.0 |
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| Yering Station Shiraz | 15.0   75.0 |
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## BEER

|                 |      |
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| Asahi Super Dry | 10.0 |
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| Asahi Soukai | 8.0 |
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| Asahi Black | 10.5 |
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| Somersby Apple Cider | 9.0 |
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### 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