

PLATE OF FRESHLY CUT FINGER SANDWICHES	16	LIGHT LUNCH 10AM – 4PM	
Smoked salmon, crème fraiche, horseradish, chives, dill		Boston Clam Chowder, bacon lardon	17
Grandmother ham, Pommery mustard, cucumber, mayonnaise		Served with traditional chowder crackers	
Poached chicken breast, celery, macadamia, Milawa blue cheese		Soup du jour	from 14
Fennel, apple & caper remoulade, cream cheese		Served with crusty baguette & Meander Valley cultured butter	
DEVONSHIRE TEA – SCONES	14	Chicken Croque	19
WITH POT OF TEA	19.5	Tarragon roast chicken, L'Artisan Gruyere, Burgundy onions, sourdough	
Freshly baked scones(2), berry jam, double cream (v)		Tea Room Omelette	22
		Chanterelles, chestnut mushrooms, baby spinach, chives, Meredith chevre (lg)(v)	
		Winter Masterpiece Salad	24
		Bitter greens, Corella pear, Gippsland brie, soft boiled egg, hazelnut & citrus dressing (lg)(v)	
		Braised Beef Cheek Bourguignon	29
		Buttered Kipfler potatoes, green salad vinaigrette	
		Baked Clarines Cheese	45
		Whole baked Artisan cow cheese, baguette, crudités & cornichons (for 2 or more)	
		Pommes Frites	9
		Truffle salt & aioli (lg)(v)	

Please ask waiter for daily lunch special

SPARKLING HIGH TEA 10AM–3.30PM **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
 Non-alcoholic High Tea available for \$69

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Vegan & Low Gluten High Tea available on request

SAVOURY

Pithivier of chicken, mushroom, leek & truffle
 Wagyu beef sausage roll, green tomato chutney
 Vol au vent, goats curd emulsion, beetroot, hazelnuts (v)

PÂTISSERIE

Pineapple & passionfruit gateau
 Orange & almond cake with Persian figs
 Chocolate & nut brownie
 Violet & cassis macaron
 Freshly baked scones, berry jam, double cream

FRENCH HIGH TEA **89**

Served with the above and a glass of Champagne

CHILDREN'S HIGH TEA **25**

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

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 Poached chicken breast, celery, macadamia, Milawa blue cheese

SAVOURY

Wagyu beef sausage roll, green tomato chutney
 Chicken, mushroom & leek pie

PÂTISSERIE

Chocolate & nut brownie
 Freshly baked scones, berry jam, double cream

ALL PRICES ARE INCLUSIVE OF GST

(vg) Vegan | (v) Vegetarian | (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.



BLACK STAR PASTRY CAKES

12.5

Choose from a selection of Black Star Pastry's world-famous cakes

Strawberry Watermelon Cake

Made popular on Instagram. Almond dacquoise, rose-scented cream and fresh watermelon, topped with strawberries and rose petals. (lg)

Chocolate Mirage

This decadent chocolate cake consists of salted caramel chocolate, flourless chocolate sponge, dark choc cremeux and a light chocolate mousse. (lg)

Raspberry Lychee Cake

Layers of raspberry marshmallow and rose scented cream atop a rich chocolate biscuit base, with lychees and raspberries to finish.

Dragon Cake

Delicious dragon fruit layered on a delicate sponge, with pineapple vanilla cream, pomegranate jelly ripples, and a biscuit crumb base.

Pistachio Lemon Zen Cake

Lavish layers of creamy pistachio ganache, a smooth white chocolate mousse, zesty lemon curd and crunchy pistachio dacquoise. (lg)

Japanese Forest Cake

A Japanese twist on a traditional Black Forest with a Hojicha (roasted tea) sponge and Choya confit ume fruits in umeshu infused cream.

SPARKLING WINE | CHAMPAGNE

	Glass	Bottle
Veuve d'Argent Cuvee Brut NV, France	12	60
Yarrabank Brut Cuvee or Rosé NV	15	75
Champagne of the Month	20	110

WHITE

Yering Station 'Village' Marsanne Viognier	12	60
Yering Station 'Village' Chardonnay	12	60
Yering Station 'Village' Rosé	12	60

RED

Yering Station 'Village' Pinot Noir	12	60
Yering Station 'Village' Cabernet Sauvignon	12	60
Yering Station 'Village' Shiraz	12	60

BEER & CIDER

Asahi Black	10.5
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 0.50
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 Gorgeous Geisha Green China Jasmine Peppermint Chamomile Lemongrass & Ginger	

COLD BEVERAGES

Antipodes Still & Sparkling Water	
500ml	6
1000ml	9.5
Emma & Tom's juice varieties	6.5
Coca Cola, Coke no sugar, Sprite	5.2

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