

FRESHLY CUT SANDWICHES

Selection of Freshly Cut Sandwiches	19
– Smoked chicken, apple, lemon myrtle mayonnaise	
– Free range egg, pepperberry aioli, watercress	
– Smoked salmon, Davidson plum cream cheese, cucumber, onion, caper	
– Ham, cranberry, lettuce	
– Cucumber, cream cheese, watercress	

DEVONSHIRE TEA

Freshly baked scones, spiced blackberry jam, cream (v)	16
With a pot of tea or coffee	21.5

HOUSE MADE SWEETS

FROM 10

Ask your waiter for today's selection

HIGH TEA

SPARKLING HIGH TEA 85

Served with a glass of sparkling wine and a pot of tea or coffee
Upgrade to free-flowing sparkling wine (1 hour) for \$10 per person

- Selection of Freshly Cut Sandwiches
- Smoked chicken, apple, lemon myrtle mayonnaise
 - Free range egg, pepperberry aioli, watercress
 - Smoked salmon, Davidson plum cream cheese, cucumber, onion, caper
 - Ham, goats cheese, cranberry, lettuce
 - Cucumber, cream cheese, watercress

Savouries

- Zucchini eggplant cigar, labneh, sumac & fresh mint (v)
- Kangaroo sausage roll, bush tomato relish (lg)
- Wild leek & spinach pie, Kakadu plum aioli, Nasturtium (vg)(lg)

Patisseries

- Strawberry mousse slice, watermelon jelly (lg)
- Passionfruit curd tart, coconut meringue (v)(lg)
- Wattle seed brownie, hazelnut ganache (v)(lg)
- Biscoff macaron (v)

Freshly baked scones, spiced blackberry jam, cream

Vegan & Low Gluten High Tea available on request

NON-ALCOHOLIC HIGH TEA AVAILABLE 75

LIGHT LUNCH

Soup of the Day	16
Bread roll & butter (v)(lg available)	
Asparagus Omelette	25
Tomato pesto, roasted pepitas, sunflower seeds, petite salad (v)(lg)	
Duck & Prune Terrine	24
Walnut oil, croutons, Australian native salad	
Crispy Barramundi Super Greens Salad	26
Kale, broccoli, red cabbage, roasted corn, yoghurt	
Kangaroo Mushroom Pie	32
Lemon myrtle smashed peas	
Zucchini Pissaladière	25
Carrot, bush thyme ricotta, black garlic	
Smoked BBQ Burger	29
Wagyu beef, potato bun, crispy onion, carrot & coriander slaw, polski cucumber (lg) (vg option available)	
Fries & Aioli (v)(lg)	13

Please ask your waiter for daily lunch specials

Vegan & Low Gluten options may be available on request

FRENCH HIGH TEA 95

Served with Sparkling High Tea items and a glass of Champagne

CHILDREN'S HIGH TEA 35

- Freshly Cut Sandwiches
- Mini croissant filled with Virginia ham, cheese, fresh tomato
 - Cucumber, cream cheese

Savouries

- Mini cheeseburger pasty
- Mac & cheese croquette, tomato relish

Patisseries

- Waffle cone, raspberry jam, chocolate mousse (v)
- Confetti donut (v)

ALL PRICES ARE INCLUSIVE OF GST

(vg) vegan | (v) vegetarian | (df) dairy free | (lg) low gluten

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares the following: Gluten, Wheat, Milk, Soy, Crustacean, Egg, Fish, Tree Nuts, Sesame, Peanuts and Sulphites. Please let our team know of any food allergies or dietary requirements.



COCKTAILS

Mimosa	16
Orange juice, sparkling wine	
Limoncello Spritz	19
Limoncello, sparkling wine	
Lychee & Rose Spritz	20
Four Pillars Gin, Lychee Liqueur, Sparkling Rosé	

SPARKLING WINE | CHAMPAGNE

	GLASS	BOTTLE
Yarrabank Cuvée Brut NV, Yarra Valley VIC	17	85
Yarrabank Cuvée But Rosé NV, Yarra Valley VIC	17	85
Moët & Chandon Brut Imperial, NV	30	140
Plus & Minus Prosecco, NV Zero Alcohol	12	55

WHITE

	GLASS	BOTTLE
Yering Station 'Station' Chardonnay, Yarra Valley VIC	16	78
Wirra Wirra, The Lost Watch Riesling, 2022, Adelaide Hills, SA	15	70
Plus & Minus Pinot Grigio Zero Alcohol	11	50

RED

	GLASS	BOTTLE
Yering Station 'Station' Pinot Noir, Yarra Valley VIC	16	78
Jim Barry Single Vineyard Watervale Shiraz, Clare Valley, SA	15	80
Plus & Minus Shiraz Zero Alcohol	11	50

ROSE

	GLASS	BOTTLE
Yering Station 'Village' Rosé, Yarra Valley VIC		
Abbotts & Delaunay Grenache Rosé, FR		

BEER & CIDER

	BOTTLE
Stomping Ground "Gipps St" Pale Ale	13
Stomping Ground "Laneway Lager"	12
Stomping Ground "Footloose" Alcohol Free Pale Ale	11
Kajju "Golden Ale" Apple Cider	12

HOT BEVERAGES

Lavazza Coffee Selection	
Short Black Macchiato Piccolo Long Black	5.2
Latte Flat White Cappuccino Mocha Hot Chocolate	5.6
Chai Latte	
Iced Chocolate Iced Coffee	8
Babyccino	3.4
Mug	add 0.50
Soy milk Oat milk Almond Milk	add 1
Selection of loose leaf T2 Teas	5.9
Melbourne Breakfast English Breakfast Earl Grey French Earl Grey Chai Black Sencha Green Gorgeous Geisha China Jasmine Peppermint Chamomile Lemongrass & Ginger	

COLD BEVERAGES

Antipodes Still & Sparkling Water	500ml	1000ml
	6.0	10.5
Juice varieties		6.5
Coca Cola, Coke no sugar, Sprite		5.2

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**TEA
ROOM**