

FRESHLY CUT SANDWICHES

Selection of Freshly Cut Sandwiches	19
– Smoked chicken, apple, lemon myrtle mayonnaise	
– Free range egg, watercress, mayonnaise (v)	
– Smoked salmon, Davidson plum cream cheese, cucumber, onion, caper	
– Ham, cranberry chutney, salad leaf	
– Cucumber, cream cheese (v)	

DEVONSHIRE TEA

Freshly baked scones, spiced blackberry jam, cream (v)	18
With a pot of tea or coffee	22

HOUSE MADE SWEETS FEATURING TOKYO LAMINGTON

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
Freshly Cut Sandwiches
– Smoked chicken, apple, lemon myrtle mayonnaise
– Free range egg, pepperberry aioli
– Smoked salmon, Davidson plum cream cheese, cucumber, onion, caper
– Ham, goats cheese, cranberry, lettuce
– Cucumber, cream cheese
Savouries
– Zucchini eggplant cigar, labneh, sumac & fresh mint (v)
– Kangaroo sausage roll, bush tomato relish
– Wild leek & spinach tart, Kakadu plum aioli, Nasturtium (v)
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 may be 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 (lg)	
Kangaroo Mushroom Pie	32
Lemon myrtle smashed peas	
Zucchini Pissaladière	25
Carrot, bush thyme ricotta, black garlic (v)	
Smoked BBQ Burger	29
Wagyu beef, potato bun, crispy onion, carrot & coriander slaw, polski cucumber (vg & lg option available)	
Fries & Aioli (v)(lg)	13

Please ask your waiter for any lunch specials

FRENCH HIGH TEA

95

Served with Sparkling High Tea items and a glass of Champagne

CHILDREN'S HIGH TEA

35

Freshly Cut Sandwiches
– Cucumber, cream cheese
– Croissant with ham & cheese
Savouries
– Mini sausage roll
– Mac & cheese croquette, tomato relish
Patisseries
– Waffle cone, raspberry jam, chocolate mousse (v)
– Confetti donut (v)
Freshly baked scone, raspberry jam, cream

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.

**TEA
ROOM**

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	18	95
Yarrabank Cuvée But Rosé NV, Yarra Valley VIC	18	95
Moët & Chandon Brut Imperial, NV	25	140
Plus & Minus Prosecco, NV Zero Alcohol	12	55

WHITE WINE

	GLASS	BOTTLE
Yering Station 'Station' Chardonnay, Yarra Valley VIC	18	95
Wirra Wirra, The Lost Watch Riesling, 2022, Adelaide Hills, SA	15	75
Plus & Minus Pinot Grigio Zero Alcohol	11	50

ROSÉ WINE

	GLASS	BOTTLE
Yering Station 'Village' Rosé, Yarra Valley, VIC	15	75
Abbotts & Delaunay Grenache Rosé, FR	16	78

RED WINE

	GLASS	BOTTLE
Yering Station 'Station' Pinot Noir, Yarra Valley, VIC	18	95
Jim Barry Single Vineyard Watervale Shiraz, Clare Valley, SA	15	80
Plus & Minus Shiraz Zero Alcohol	11	50

BEER & CIDER

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

HOT BEVERAGES

Allpress Coffee Selection	
Short Black Macchiato Piccolo Long Black	5
Latte Flat White Cappuccino Mocha Hot Chocolate	5.4
Chai Latte	
Iced Chocolate Iced Coffee	7.9
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

Beloka Still & Sparkling Water	330ml	750ml
	6	10.5
Juice varieties		6.5
Coca-Cola, Coca-Cola No Sugar, Sprite		5.3

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ROOM