

## FRESHLY CUT SANDWICHES

Selection of Freshly Cut Sandwiches	19
– Chicken, tarragon mayonnaise	
– Free range egg, watercress, mayonnaise (v)	
– Smoked salmon, caper creme fraiche	
– Cucumber, cream cheese, dill (v)	

## DEVONSHIRE TEA

Freshly baked scones, jam, cream (v) (lg available)	18
With a pot of tea or cup of coffee	22

## HOUSE MADE SWEETS

FROM 12

## 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 \$20 per person
Freshly Cut Sandwiches
– Chicken, tarragon mayonnaise
– Free range egg, watercress, mayonnaise (v)
– Smoked salmon, caper creme fraiche
– Cucumber, cream cheese, dill (v)
Savouries
– Zucchini eggplant cigar, lebane, sumac & mint (v)
– Pumpkin arancini, tomato relish
– Kangaroo sausage roll, bush tomato relish
Patisseries
– Strawberry mousse slice, watermelon jelly (lg)
– Orange blossom custard tart (v)(lg)
– Honey & pear cheesecake (v)(lg)
– Venetian chocolate cone (v)(lg)
Freshly baked scone, jam, cream

Vegan & Low Gluten High Tea may be available on request

### NON-ALCOHOLIC HIGH TEA AVAILABLE 75

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.

## LIGHT LUNCH

Soup of the Day	16
Bread roll & butter (v)(lg available)	
Scotch Fillet Steak Sandwich	27
Tomato relish, rocket, house salad	
Beer Battered Fish & Chips	25
Lemon, tartare sauce	
Half serve	19
Beef Ragout	25
Slow cooked beef, pearl cous cous, house salad	
Fattoush Salad	16
Tomato, cucumber, pita bread, capsicum, lettuce, radish, pomegranate dressing (vg) (lg available)	
Add on lamb kofta or falafel	6
Baked Potato	18
Cheese, tuna, spring onion, house salad (lg)	
Mushroom Omelette	24
Roasted capsicum, parsley, house salad (v)(lg)	
Turkish Eggs	15
Labneh, poached eggs, hot chili butter, pita	
Fries	13
Sumac seasoning, aioli	

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
– Chicken, tarragon mayonnaise
– Cheese & Vegemite
Savouries
– Mini sausage roll
– Mac & cheese croquette, tomato relish
Patisseries
– Confetti donut (v)
– Mini Lamington
Freshly baked scone, jam, cream

TEA  
ROOM

## COCKTAILS

Chandon Garden Spritz Sparkling wine, navel & blood orange, macerated with dried orange peels, herbs & spices	20
Limoncello Spritz Limoncello, sparkling Wine	19
Gin and Tonic Four Pillars Rare Dry gin, tonic	18
Mimosa Sparkling wine, orange	16

## SPARKLING WINE | CHAMPAGNE

Moët & Chandon Brut NV, Champagne, France	26   150
Yarrabank Brut Cuvée NV, Yarra Valley, VIC	18   105
Yarrabank Sparkling Brut Rosé NV, Yarra Valley, VIC	18   105
Plus & Minus Prosecco, Zero Alcohol, SA	12   55

## WHITE WINE

Yering Station 'Village' Chardonnay, Yarra Valley, VIC	15   75
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, New Zealand	15   70
Plus & Minus Pinot Grigio, Zero Alcohol, SA	12   55

## RED WINE

Yering Station 'Village' Pinot Noir, Yarra Valley, VIC	15   75
Mt Yengo 'Vines of the Earth' Indigenous Shiraz, WA	15   70
Plus & Minus Shiraz, Zero Alcohol, SA	12   55

## ROSE WINE

Wildy Organic Vegan Rosé, SA	16   70
Yering Station 'Village' Rosé, Yarra Valley, VIC	15   75

## BEER | CIDER

Mornington Peninsula Draught 4.6%	12
Bricklane 'One Love' Pale 4.4%	13
4 Pines Pacific Ale 3.5%	12
Bridge Road 'Free Time' Pale Ale <0.5%	11
Kaiju Golden Ale Crisp Apple Cider 5.2%	12

## HOT BEVERAGES

### Coffee by Allpress

Espresso   Macchiato   Long Black	5
Picolatte   Latte   Flat White   Cappuccino   Mocha   Chai Latte   Hot Chocolate   Iced Long Black	5.4
Iced Latte	5.9
Iced Coffee   Iced Chocolate	7.9
Babyccino	3.4
Mug	add 0.50
Soy milk   Oat milk	add 1

### Tea by Serenitea

English Breakfast | Earl Grey | French Earl Grey |  
Spiced Chai | Darjeeling Green | Peppermint |  
Chamomile | Lemongrass & Ginger

5.9

## COLD BEVERAGES

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

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TEA  
ROOM