

FRESHLY CUT SANDWICHES

Selection of freshly cut sandwiches	19
– Chicken, tarragon mayonnaise	
– Free range egg, watercress, mayonnaise (v)	
– Virginia Ham, Dijon mustard	
– 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

Ask our friendly team for today's selection

HIGH TEA

Moët & Chandon High Tea	100
Served with a glass of Moët & Chandon Brut NV and a pot of tea or coffee	

Sparkling High Tea	85
Served with a glass of sparkling wine and a pot of tea or coffee	

Freshly Cut Sandwiches

- Chicken, tarragon mayonnaise
- Free range egg, watercress, mayonnaise (v)
- Virginia Ham, Dijon mustard
- Cucumber, cream cheese, dill (v)

Savourie

- Chicken & leek pot pie
- Pumpkin, leek & feta quiche (v)
- Prawn & Marie Rose vol-au-vent

Patisserie

- White chocolate & coconut cheesecake, blueberry jam (v)
- Lemon basil mousse, almond sable
- Eclair, vanilla crème pâtissière (v)
- Strawberry yoghurt macaron (v)(lg)

Freshly baked scone, jam, cream

Vegan & Low Gluten High Tea may be available on request

Non-Alcoholic High Tea Available	75
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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 endeavor 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 allergenic ingredients. Please let our team know of any food allergies or dietary requirements.

LIGHT LUNCH

Fish of the Day	26
Fries, lemon, tartar sauce, house salad (lg)	

Steak Frites	28
Beef minute steak, salad, pomme frites, peppercorn sauce (lg)	

Salade de Chevre	24
Warm goats cheese, mesclun leaves, baguette, red onion chutney (v) (lg option available)	

Pasta Ratatouille	25
Linguine, eggplant, zucchini, capsicum & tomato, garlic bread (vg) (lg option available)	

Soup of the Day	18
Bread roll & butter (lg option available)	

Pomme Frites	13
Rosemary salt, garlic aioli (lg)(vg)	

Please ask your waiter for any lunch specials

Petit High Tea	65
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Served with a pot of tea or coffee

Freshly Cut Sandwiches

- Chicken, tarragon mayonnaise
- Free range egg, watercress, mayonnaise (v)
- Virginia Ham, Dijon mustard
- Cucumber, cream cheese, dill (v)

Patisserie

- White chocolate & coconut cheesecake, blueberry jam (v)
- Lemon basil mousse, almond sable
- Eclair, vanilla crème pâtissière (v)
- Strawberry yoghurt macaron (v) (lg)

Freshly baked scone, jam, cream

Children's High Tea	35
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Freshly Cut Sandwiches

- Chicken, mayonnaise
- Cucumber, cream cheese (v)

Savourie

- Mini sausage roll
- Mac & cheese croquette, tomato relish (v)

Patisserie

- Eclair, vanilla crème pâtissière (v)
- Confetti donut (v)

Freshly baked scone, jam, cream

**TEA
ROOM**

SPARKLING WINE | CHAMPAGNE

Moët & Chandon Brut NV, Champagne, France	28 155
Yering Station Yarrabank Cuvée, Yarra Valley, VIC	18 95
Yering Station Yarrabank Brut Rosé, Yarra Valley, VIC	18 95
Plus & Minus Prosecco, Zero Alcohol, SA	13

WHITE WINE

Yering Station 'Village' Chardonnay, Yarra Valley, VIC	15 75
Pewsey Vale Vineyard Riesling, SA	16 70
Plus & Minus Pinot Grigio, Zero Alcohol, SA	11 50

ROSÉ WINE

Yering Station 'Village' Rosé, Yarra Valley, VIC	15 75
Wildy Organic Vegan Rosé, SA	14 70

RED WINE

Yering Station 'Village' Pinot Noir, Yarra Valley, VIC	15 75
Yering Station Cabernet Sauvignon, Yarra Valley, VIC	18 90
Plus & Minus Shiraz, Zero Alcohol, SA	11 50

COCKTAILS

Chandon Garden Spritz Sparkling wine, navel & blood orange, macerated with dried orange peels, herbs & spices	19
Gin and Tonic Four Pillars Rare Dry gin, tonic	18
Mimosa Sparkling wine, orange	12

BEER | CIDER

Asahi Super Dry	12
Bricklane 'One Love' Pale Ale	13
Pirate Life "South Coast" Pale Ale 3.5%	11
Heaps Normal - XPA Zero Alcohol <0.5%	10
Kaiju Golden Ale Crisp Apple Cider	12

COLD BEVERAGES

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

HOT BEVERAGES

Coffee By Allpress

Espresso Ristretto	4.8
Macchiato Long Black	5.3
Picolatte Latte Flat White Cappuccino Mocha Chai Latte Hot Chocolate Iced Long Black	5.6
Iced Latte	6.2
Iced Coffee Iced Chocolate	8.6
Babyccino	3.4
Mug	add 0.60
Soy milk Oat milk	add 0.80

Matcha by Matcha Made.

Matcha	6.5
Iced Matcha, with Strawberry Ice Cream	8.5

Tea by Serenitea

English Breakfast Earl Grey Spiced Chai Darjeeling Green Peppermint Chamomile Lemongrass & Ginger	5.9
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**TEA
ROOM**

Moët & Chandon High Tea 100

Served with a glass of Moët & Chandon Brut NV and a pot of tea or coffee

Sparkling High Tea 85

Served with a glass of sparkling wine and a pot of tea or coffee

Freshly Cut Sandwiches

- Chicken, tarragon mayonnaise
- Free range egg, watercress, mayonnaise (v)
- Virginia Ham, Dijon mustard
- Cucumber, cream cheese, dill (v)

Savory

- Chicken & Leek Pot Pie
- Pumpkin, leek & feta quiche (v)
- Prawn & Marie Rose vol-au-vent

Patisserie

- White chocolate & coconut cheesecake, blueberry jam (v)
- Lemon basil mousse, almond sable
- Eclair, vanilla crème pâtissière (v)(v)
- Strawberry yoghurt macaron (v)(lg)

Freshly baked scone, jam, cream

Non-Alcoholic High Tea 75

Vegan & Low Gluten High Tea may be available on request

Petit High Tea 65

Served with a pot of tea or coffee

Freshly Cut Sandwiches

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- Cucumber, cream cheese, dill (v)

Patisserie

- White chocolate & coconut cheesecake, blueberry jam (v)
- Lemon basil mousse, almond sable
- Eclair, vanilla crème pâtissière (v)(v)
- Strawberry yoghurt macaron (v)(lg)

Freshly baked scone, jam, cream

Childrens High Tea 35

Freshly Cut Sandwiches

- Chicken, mayonnaise
- Cucumber, cream cheese

Savory

- Mini sausage roll
- Mac & cheese croquette, tomato relish

Patisserie

- Eclair, vanilla crème pâtissière (v)
- Confetti donut (v)

Freshly baked scone, jam, cream

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**TEA
ROOM**