

FRESHLY CUT SANDWICHES

Selection of Freshly Cut Sandwiches	22
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Poached Chicken, Pickled Onion, Rocket, Mayonnaise
Mortadella, Stracciatella, Pistachio Pesto, Light Rye
Egg Mayonnaise, Chives, Cucumber, Multigrain (v)
Tuna, Kewpie, Furikake, Avocado (i)

DEVONSHIRE TEA

Freshly Baked Scones, Jam, Vanilla Cream (v) (lg available)	19
With a Pot of Tea or Cup of Coffee	23

HOUSE MADE SWEETS

Ask Our Friendly Team for Today's Selection	From 15
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LIGHT LUNCH

Cavatelli, Braised Duck Ragu, Mushroom, Parmigiano	30
Omelette, Asparagus, Goats Curd, Truffle, Toasted Sourdough	28
Slow Roast Lamb Shoulder, Roast Heirloom Carrots, Green Tahini Sauce (lg)	38
Sprouting Cauliflower, Green Beans, Stracciatella, Almond (lg) (v) (n)	28
Barramundi, Pea, Bacon, Cabbage, Beurre Blanc Sauce (lg) (a)	35
Fries, Mayo (lg) (vg)	14

ALL PRICES ARE INCLUSIVE OF GST.

(a) Australian | (i) imported | (m) mixed

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

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 allergenic ingredients. Please let our team know of any food allergies or dietary requirements.

HIGH TEA

Served with Tea or Coffee

92

Freshly Cut Sandwiches
Poached Chicken, Pickled Onion, Rocket, Mayonnaise
Mortadella, Stracciatella, Pistachio Pesto, Light Rye
Egg Mayonnaise, Chives, Cucumber, Multigrain (v)
Tuna, Kewpie, Furikake, Avocado (i)

Savoury
Crumpet, Salmon, Crème Fraîche, Salmon Roe (a)
Gougère, Whipped Feta, Roast Pepper (v)
Roast Quail and Thyme Pie, Truffle Mayonnaise (lg)

Patisserie
Mascarpone and Peach Spiral
Chocolate and Caramel Cube (lg)
Earl Grey Mousse, Mango Jelly, Almond Cake (lg) (n)
Murray River Salted Caramel Macaron (lg) (n)
Freshly Baked Scone, Jam, Vanilla Cream

Vegan & Low Gluten High Tea may be available on request

Add a glass of house sparkling wine

10

Add a glass of Moët & Chandon Imperial Brut NV Champagne

25

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HIGH TEA

PETIT HIGH TEA

79

Served with Tea or Coffee

Freshly Cut Sandwiches

Poached Chicken, Pickled Onion, Rocket, Mayonnaise

Mortadella, Stracciatella, Pistachio Pesto, Light Rye

Egg Mayonnaise, Chives, Cucumber, Multigrain (v)

Tuna, Kewpie, Furikake, Avocado (i)

Patisserie

Mascarpone and Peach Spiral

Chocolate and Caramel Cube (lg)

Earl Grey Mousse, Mango Jelly, Almond Cake (lg) (n)

Murray River Salted Caramel Macaron (lg) (n)

Freshly Baked Scone, Jam, Vanilla Cream

CHILDREN’S HIGH TEA

46

Freshly Cut Sandwiches

Poached Chicken, Pickled Onion, Rocket, Mayonnaise

Egg Mayonnaise, Chive, Cucumber, Multigrain (v)

Savoury

Lamb and Rosemary Pie, Tomato Relish Gel

Morel Mushroom Arancini, Garlic Aioli (lg) (v)

Patisserie

Chocolate and Caramel Cube (lg)

Murray River Salted Caramel Macaron (lg) (n)

Freshly Baked Scone, Jam, Vanilla Cream

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COCKTAILS

Chandon Garden Spritz	19
Sparkling Wine, Navel & Blood Orange, Macerated with Dried Orange Peels, Herbs & Spices	
Aperol Spritz	16
Aperol, Sparkling Wine	
Gin and Tonic	16
Four Pillars Rare Dry Gin, Tonic	
Mimosa	13
Sparkling Wine, Orange	

BEER | CIDER

Mountain Culture Status Quo Pale Ale	15
Mountain Culture Australian Premium Lager	14
Mornington Free Non-Alc Pale Ale <0.5%	12
Kaiju Golden Ale Crisp Apple Cider	13

COLD BEVERAGES

	330mL	750mL
Still & Sparkling Water	6.0	10.5
Coca Cola, Coke No Sugar, Sprite	6.5	
Juice Varieties	6.5	

SPARKLING WINE | CHAMPAGNE

NV Moët & Chandon Brut, Épernay, France	31 170
2023 - Yering Station Yarrabank Cuvée, Yarra Valley, Victoria	18 96
2019 - Yering Station Yarrabank Sparkling Brut Rosé, Yarra Valley, Victoria	18 96
2024 - Plus & Minus Prosecco, Zero Alcohol, South Australia	13

WHITE WINE

2024 - Yering Station 'Village' Chardonnay, Yarra Valley, Victoria	16 75
2025 - Pewsey Vale Vineyard Riesling, Eden Valley, South Australia	16 75
2026 - Brokenwood Pinot Gris, Beechworth, Victoria	16 76
2024 - Plus & Minus Pinot Grigio, Zero Alcohol, South Australia	12 60

ROSÉ WINE

2024 - Yering Station 'Village' Rosé, Yarra Valley, Victoria	16 75
2023 - Maison Saint AIX Rosé, Coteaux d'Aix-en-Provence, France	19 92

RED WINE

2019 - Yering Station 'Village' Pinot Noir, Yarra Valley, Victoria	16 96
2023 - The Other Wine Co. Grenache, McLaren Vale, South Australia	18 80
2021 - Fallen Giants 'Black Range' Shiraz, Grampians, Victoria	19 85
2024 - Plus & Minus Shiraz, Zero Alcohol, South Australia	12 60

HOT BEVERAGES

COFFEE BY ALLPRESS

Espresso Ristretto	5.2
Macchiato Long Black	5.7
Piccolo Latte Flat White Cappuccino	6.0
Mocha Chai Latte Hot Chocolate Magic	
Iced Long Black Iced Latte	6.5
Iced Coffee Iced Chocolate	8.5
Babyccino	3.6
Mug Decaf	add 0.50
Soy milk Oat milk	add 1.00

MATCHA BY MORNING MADE.

Matcha	6.7
Iced Matcha, with Strawberry Ice Cream	8.5

TEA BY SERENITEA 5.0

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