

| MENU |

HIGH TEA |

- LUXE HIGH TEA** – Our specialty: Buttermilk scone with jam and cream, petite patisseries, organic sandwiches, warm savoury bites. (Vegetarian option available). Includes a beverage. **55**
- BREAKFAST HIGH TEA** - Buttermilk scone with jam and cream, fresh fruit, vanilla yogurt + muesli cup, Danish pastry, pear & almond bread, house frittata and quiche. Includes a beverage. (vegetarian) **45**
- KIDS HIGH TEA** - Buttermilk scone with jam and cream, kid's petit sweets, organic sandwiches, kid's savory bites. (12 AND UNDER, VEG OPTION AVAL). Includes one beverage. **30**
- TWO TIER DELIGHT** – Buttermilk scones with Jam & cream, petite patisseries, organic sandwiches. (Vegetarian option available). Includes one beverage. **42**

SWEET |

- LEMON CREPE** - House crepes, lemon butter sauce & fresh seasonal berries. (GF option available) **21.5**
- CHOCOLATE CREPE** - House crepes, Nutella sauce & fresh seasonal berries. (GF option available) **21.5**
- DEVONSHIRE** – Two fluffy buttermilk scones with a pot of tea or coffee. DATE | PLAIN | GINGER **17.5**

SAVOURY |

- BEEF & DUCK BOURGUIGNON PIE** – Slow cooked beef, succulent duck confit with baby carrots, onions, leek, capsicum, mushrooms, baby spinach, celery, cherry tomatoes in a rich jus. Butter puff pastry lid & Leafy greens. **26.5**
- CHICKEN CREPE** – Tender chicken pieces slow cooked with, leek, baby spinach and asparagus in a Garlic Cream & mustard sauce. Served with side salad. (GF option available) **26.5**
- VEGETARIAN CHARCUTERIE BOARD** - Selection of our popular bites; frittata, arancini ball, Vegetarian quiche, potato croquette, house made dip, sourdough bread & leafy greens. **24.5**
SHARING – add selection of bites \$12
- SOUP DU JOUR** – served with warm sourdough bread & herb butter. **14**
- CROISSANT** – Filled with oven roasted turkey & gruyere cheese. Served with leafy greens. **16.5**
- KIDS** - Ham & Cheese and Nutella mini croissants, seasonal fruit, mini cake. **15**
- BREAKFAST PLATE** – Mango & coconut bread, petit croissant with oven roasted turkey and Gruyere cheese, sweet potato frittata with tomato chutney, yogurt granola cup with seasonal fruit. **18**

CABINET | selection of homemade slices and decadent cakes available in display fridge. **10.5**

PLEASE ORDER UP AT COUNTER | QR CODE ON TABLE FOR EXTRA DRINKS
SAT & SUN - 10AM | 1:45PM. Kitchen hours - (CAKES & SCONES AVAL ALL DAY)
WED, THUR, FRI - 10AM till 1:15PM Kitchen hours. 15% surcharge public holidays

| DRINKS MENU |

POT OF TEA | ENGLISH BREAKFAST -FRENCH EARL GREY-GREEN TEA - GINGER ZING - PEPPERMINT. 9

GREEN LEAF TEAHOUSE | MASALA CHAI, ASHWAGANDHA & ROSE ELIXIR.10.5

HOUSE ICE TEA | CAN BE MADE HOT. BERRIES OF THE FOREST – GINGER ZING .9

COFFEE | Espresso, piccolo, long black, flat white, cappuccino 5.5. Latte, mocha, hot chocolate, affogato 6.5. ADD ONS. Vanilla, caramel & hazelnut 1. Milk alternatives. Oat, almond, soy, lactose free 50c

ICED DRINKS | Iced latte 7. Iced coffee 9.5 Iced mocha 9.5 Iced chocolate 9.5

SPARKLING FRUIT JUICE | (100 % real fruit juice) WATERMELON. APPLE & RASPBERRY LEMON 8

COCKTAILS |

FRENCH MARTINI –Passionfruit, cranberry & citrus, black Raspberry liquor and premium vanilla vodka. 20

LYCHEE MARTINI – Vanilla & lychee liquor, lemon juice, limoncello, elderflower & Premium vodka. 20

ESPRESSO MARTINI – Premium vodka, cold drip coffee and organic sugar. 20

MIMOSA – Watermelon or Orange juice with champagne. 14

BEER |

James Boags (light), Burleigh Big head. 8

SPARKLING |

Fiore White Moscato -200ml piccolo 14. Australia

Mio Capeello Procecco – Bottle 45

La Gioiosa Prosecco – Bottle 45. Veneto Italy

ROSE |

St Aim'e, Central ranges NSW – glass 10 Bottle 45

RED |

Pikes Los Campaneros, Shiraz Tempranillo – glass 14 bottle 42

WHITE |

Pino Grigio, King Valley VIC - Glass 10 bottle 45

Pikorua Sauvignon Blanc – Marlborough NZ. glass 14 bottle 42

