

Drinks Menu

Please use the QR Code on the table or come up to the counter to order anything extra.
15% surcharge on public holidays

Pot of Tea - \$9

English Breakfast / Earl Grey / Ginger Zing
Peppermint / Berries of the Forest / Chai

Tea by the Greenleaf Teahouse - \$10

Iron Goddess (Oolong Tea)
Jasmine Snow Bud (Green Tea & Jasmine)
Dancing Flower Blooming Tea
(Green Tea, Globe Amaranth, Marigold & Jasmine)

Coffee

Espresso / Piccolo / Long Black \$5.5
Flat White / Cappuccino \$5.8
Latte / Mocha / Hot Choc / Affogato \$6.5

Iced Drinks

Iced Latte \$7
Iced Coffee / Mocha / Chocolate \$9.5
Served with cream and icecream



House Iced Tea - \$9

Berries of the Forest / Ginger Zing

House Cold Brew - \$10

Iron Goddess / Jasmine Snow Bud

Sparkling Fruit Juice - \$8.5

Watermelon / Apple & Raspberry

Cocktails

French Martini (Glow Up) - \$20

Pineapple, cranberry, citrus, native strawberry and black raspberry liqueur, premium vanilla vodka.

Lychee Martini (Glow Up) - \$20

Vanilla & lychee liqueur, lemon juice, elderflower & rosewater, premium vodka.

Espresso Martini - \$20

Premium vodka, cold drip coffee and organic sugar.

Mimosa - \$15

Watermelon or orange juice with champagne.

Beer - \$9

James Boags Premium / James Boags Light
Burleigh Big Head / Heineken Zero

Wine

Fiore White, Moscato (Australia) - 200ml Piccolo \$14

NV Aurelia, Prosecco (Australia) - 200ml Piccolo \$14

Mio Capeello, Prosecco (Australia) - 200ml Piccolo \$14 Bottle \$45

La Gioiosa, Prosecco (Italy) - Bottle \$45

St. Aim'e, Rosé (Central Ranges NSW)

Glass \$12 Bottle \$45

Pikes Los Compañeros, Shiraz Tempranillo (Clare Valley SA)

Glass \$12 Bottle \$45

St. Aim'e, Pinot Gris (Central Ranges NSW)

Glass \$12 Bottle \$45

Pikorua Sauvignon Blanc (Malborough NZ)

Glass \$12 Bottle \$45

Food Menu

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High Tea

Vegetarian options available.

Vegan, Gluten Free, Dairy Free options - Additional \$5.

Luxe High Tea - \$58pp

Our specialty: Buttermilk scone with jam and cream,
2 petite patisseries, 2 gourmet sandwiches,
3 warm savoury bites. Includes 1 non-alcoholic beverage.

Two Tier Delight - \$44pp

2 Buttermilk scones with jam and cream, 2 petite patisseries,
3 gourmet sandwiches/bites (*Subject to seasonal availability*).
Includes 1 non-alcoholic beverage.

Sweet

Devonshire Scones - \$17.5

Two fluffy buttermilk scones served with jam & cream.
Flavours: Plain, Date, Ginger or Pumpkin.
Comes with a pot of tea or coffee.
Plain Vegan & GF available.

Lemon Crepe - \$19.5

House crepes, lemon curd sauce & fresh seasonal berries.
GF available.

Chocolate Crepe - \$18.5

House crepes, Nutella sauce & fresh seasonal berries.
GF available.

Rhubarb & Honey Ricotta Crepe - \$20

House crepes topped with warm rhubarb compote.
Served with whipped white chocolate, vanilla bean,
ricotta ganache. *GF available.*

Pistachio Cream Crepe - \$20

House crepes filled with pistachio cream.
Served with whipped white chocolate, vanilla bean,
ricotta ganache. *GF available.*

High Tea Sweets - \$17.5

2 patisseries: Chocolate cake with Dulce de Leche,
Vanilla bundt with lemon curd & Italian meringue.
1 buttermilk scone with jam and cream.
Vegan & GF available.

Breakfast High Tea - \$47pp

Buttermilk scone with jam and cream, fresh fruit,
vanilla yoghurt & muesli cup, danish pastry, fruit bread of the day,
house sweet potato frittata and savoury quiche.
Includes 1 non-alcoholic beverage.

Savoury High Tea - \$67pp

2 Buttermilk scones with jam and cream, 4 gourmet sandwiches/bites
(*Subject to seasonal availability*), 4 warm savoury bites.
Includes 1 non-alcoholic beverage.

Kids High Tea (12 and under) - \$32pp

Buttermilk scone with jam and cream, kid's petite sweets,
organic sandwiches, kid's savoury bites. Includes a beverage.

Savoury

Lamb Shank Pie - \$31

Slow cooked succulent lamb shank, with baby carrots, onions, leek,
capsicum, baby spinach, celery, cherry tomatoes in a rich jus.
Butter puff pastry. Served with leafy greens.

Chicken Crepe - \$25.5

Tender chicken pieces slow cooked with leek, baby spinach
and asparagus in a garlic cream & mustard sauce.
Served with leafy greens. *GF available.*

Crepe Omelette Roulade - \$25.5

House crepe, free range egg omelette with baby spinach,
gruyere cheese, garden herbs, chorizo sausage & Persian feta.
Served with crusty bread & tomato marinara.
Veg & GF available.

Burnt Honey, Pumpkin & Feta Tart - \$23.5

Served with roasted pumpkin & leafy greens.

Kids Meal - \$14

Ham & Cheese mini croissant, nutella mini croissant,
seasonal fruit, mini cake.

Kids Dessert - \$12

Chocolate nutella crepe, served with fresh seasonal berries.

Afternoon Tea

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Vegan, Gluten Free, Dairy Free options - Additional \$5.



Luxe High Tea - \$58pp

Our specialty: Buttermilk scone with jam and cream, 2 petite patisseries, 2 gourmet sandwiches, 3 warm savoury bites. Includes 1 non-alcoholic beverage.

Two Tier Delight - \$44pp

2 Buttermilk scones with jam and cream, 2 petite patisseries, 3 gourmet sandwiches/bites (*Subject to seasonal availability*). Includes 1 non-alcoholic beverage.

Kids High Tea (12 and under) - \$32pp

Buttermilk scone with jam and cream, kid's petite sweets, organic sandwiches, kid's savoury bites. Includes a beverage.

Sweet Treats

Devonshire Scones - \$17.5

Two fluffy buttermilk scones served with jam & cream.
Flavours: Plain, Date, Ginger or Pumpkin.
Comes with a pot of tea or coffee.
Plain Vegan & GF available.

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House crepes topped with warm rhubarb compote.
Served with whipped white chocolate, vanilla bean, ricotta ganache. *GF available.*

Pistachio Cream Crepe - \$20

House crepes filled with pistachio cream.
Served with whipped white chocolate, vanilla bean, ricotta ganache. *GF available.*

High Tea Sweets - \$17.5

2 patisseries: Chocolate cake with Dulce de Leche, Vanilla bundt with lemon curd & Italian meringue.
1 buttermilk scone with jam and cream.
Vegan & GF available.

Counter Pastries - \$10.5

Single Scones - \$7

Served with jam and cream.

Kids

Nutella Crepe - \$12

Served with fresh seasonal fruit.

Lemon Crepe - \$12

Served with fresh seasonal fruit.

Ham & Cheese Crepe - \$13

Served with fresh seasonal fruit and tomato sauce on the side.

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