

| MENU |

HIGH TEA |

- THREE TIER DELIGHT** – Our specialty: Buttermilk scone with jam and cream, petite patisseries, organic sandwiches, savoury bites. (VEG OPTION) **42**
- BREAKFAST DELIGHT** – Buttermilk scone with jam and cream, fresh fruit, vanilla yogurt + muesli cup, danish pastry, house frittata and quiche (VEG OPTION) **35**
- KIDS HIGH TEA** – Buttermilk scone with jam and cream, kid's petit sweets, organic sandwiches, kid's savory bites. (12 AND UNDER, VEG OPTION) **20**

SWEET |

- LEMON CREPE** – House crepes, lemon butter sauce, fresh berries, icing sugar. (VEG, GF) **20**
- CHERRY CREPE** – House crepes, cream cheese, stewed cherries, icing sugar. (VEG, GF) **20**
- CHOCOLATE CREPE** – House crepes, Nutella sauce, fresh berries, icing sugar. (VEG, GF) **20**
- ADD ONS** – ICE CREAM | YOGURT | CREAM | NUTELLA | HOUSE JAM | \$5

SAVOURY |

- SALMON NICOISE SALAD** – Atlantic salmon infused with dill + garlic butter. Pan-seared green beans, baby tomatoes & olives, baby potato, leafy greens and a creamy lemon dill sauce. (GF) **28**
- BEEF BOURGUIGNON PIE** – Slow cooked beef with baby carrot, capsicum celery & onion in a rich jus. Served with a potato pommes anna & crusty bread. (GF option available) **26**
- DUCK CREPE** – House crepe, succulent duck confit, roast potato, caramelized onion, asparagus, jus, leafy greens. (GF) **26**
- FRITTATA STACK** – Sweet potato + zucchini frittata, fetta, house tomato relish, leafy greens. (VEG & GF,). Vegan option available. **22**
- CHICKEN CREPE** – House crepe, tender chicken breast, asparagus, baby spinach, French mustard herb sauce, potato pommes anna and leafy greens. (GF) **26**
- SAUSAGE PLANK** – German sausage, vegetable frittata, free range bacon, leafy greens, house tomato relish, sourdough toast. (GF OPTION, VEG OPTION) **25**
- CREAMY CHICKEN PIE** – Succulent tender chicken thigh, speck, farm vegetables & baby spinach. Slow cooked in a French mustard & dill sauce. Served with a potato Pommes Anna & crusty bread. (GF option available) **26**
- KIDS** – Ham & cheese and Nutella mini croissants, seasonal fruit. (10 AND UNDER, VEG OPTION) **12**
- ADD ONS** – SAUSAGE | HAM | FRIED EGG | FRITTATA | SOURDOUGH BREAD | \$6

| PLEASE ORDER AT FRONT COUNTER |

CAKE CABINET AND SPECIALS BOARDS SEE FRONT COUNTER

KITCHEN HOURS

WED – FRI 10AM | 1PM

SAT – 10AM | 1:30PM

| DRINKS MENU |

POT OF TEA | THE TEA COLLECTIVE

7.50

ENGLISH BREAKFAST - Organic black tea, full bodied, robust and rich.

FRENCH EARL GREY - Organic black tea, a light earl grey with added cornflower.

GREEN TEA - Organic tea leaves, flavored with corn flower, rose flowers and calendula.

HOUSE ICE TEA | CAN BE MADE HOT

BERRIES OF THE FOREST - Blackberries, elderberries, hibiscus, raspberries, strawberry, rosehip shells.

8

GINGER ZING - Ginger + lemon, calming and refreshing, high level of vitamin c.

8

TURKISH APPLE - Green tea + green apples, sweet and tangy.

8

HOT COFFEE |

ESPRESSO | PICCOLO | LONG BLACK | FLAT WHITE | CAPPUCINO

5

LATTE | MOCHA | CHAI LATTE | HOT CHOCOLATE | AFFOGATO

5.5

ADD ONS - VANILLA | CARAMEL | HAZELNUT

1

MILK ALTERNATIVES - OAT | ALMOND | SOY | SKIM | LACTOSE FREE

ICED DRINKS |

ICED LATTE - Ice, coffee shot, milk.

6.5

ICED COFFEE - Ice, ice cream, coffee shot, milk, whip cream.

8

ICED MOCHA - Ice, ice cream, chocolate sauce, coffee shot, milk, whip cream.

8

ICED CHOCOLATE - Ice, ice cream, chocolate sauce, milk, whip cream.

8

COLD PRESSED JUICE |

RUBY TUESDAY - Organic watermelon, rhubarb, pink apple, pear and lime.

7

GREEN KALE - Organic kale, spinach, celery, lemon, cucumber, ginger and lime.

7

ORANGE - Organic Valencia oranges.

7

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| WINE LIST AVAILABLE ASK OUR FRIENDLY STAFF |

| KITCHEN HOURS |

WED TO FRI - 10AM | 1PM

SAT - 10AM | 1:30PM