

| 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 berries, icing sugar. (GF option available) **21**
- CHOCOLATE CREPE** – House crepes, Nutella sauce, fresh berries, icing sugar. (GF option available) **21**
- DEVONSHIRE** – Fluffy buttermilk scones with a pot of tea or coffee. DATE | PLAIN | GINGER **17.50**
- CAKES** – Burnt Basque Cheesecake.GF | Gianduja Chocolate cake | Passionfruit & Lemon Curd Roulade **10**

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. Potato pommes anna lid & Leafy greens. GF **26**
- 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**
- SOUP DU JOUR** – Served with crusty French fig Sourdough. (Vegan option available). **15**
- VEGETARIAN CHARCUTERIE BOARD** – Selection of our popular bites; frittata, arancini ball, Vegetarian quiche, potato croquette, house made dip, fig sourdough bread & leafy greens. **24**
SHARING – add selection of bites \$12
- KIDS** – Ham & cheese and Nutella mini croissants, seasonal fruit. (Vegetarian option available) **15**

| PLEASE ORDER AT FRONT COUNTER |

MENU KITCHEN HOURS

WED – FRI 10AM | 1PM. (CAKES & SCONES AVAL ALL DAY)
SAT & SUN – 10AM | 1:45PM. (CAKES & SCONES AVAL ALL DAY)

| DRINKS MENU |

POT OF TEA | THE TEA COLLECTIVE

9

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

8

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

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

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

HOT COFFEE |

ESPRESSO | PICCOLO | LONG BLACK | FLAT WHITE | CAPPUCINO

5.5

LATTE | MOCHA | CHAI LATTE | HOT CHOCOLATE | AFFOGATO

6.5

ADD ONS - VANILLA | CARAMEL | HAZELNUT

1

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

30c

ICED DRINKS |

ICED LATTE - Ice, coffee shot, milk.

7

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

9

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

9

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

9

SPARKLING FRUIT JUICE | (100 % real fruit juice)

8

WATERMELON - APPLE & RASPBERRY - LEMON

| PLEASE ORDER AT THE FRONT COUNTER |

| WINE LIST AVAILABLE ASK OUR FRIENDLY STAFF. CAN BE ORDERED ON THE QR CODE |

| KITCHEN HOURS |

WED TO FRI - 10AM | 1PM

SAT & SUN - 10AM | 1:45PM