

| MENU |

HIGH TEA |

LUXE HIGH TEA - Buttermilk scones with jam and cream, petite patisseries, organic sandwiches, savory bites. (VEG OPTION)	40
BREAKFAST HIGH TEA - Buttermilk scone with jam and cream, fresh fruit, vanilla yogurt + muesli cup, danish pastry, house frittata. (VEG OPTION)	30
KIDS HIGH TEA - Buttermilk scones with jam and cream, kids sweets, organic sandwiches, kids savory bites. (VEG OPTION)	20

SWEET |

LEMON CREPE - House crepes, lemon butter sauce, fresh berries, icing sugar. (VEG,GF)	18
CHERRY CREPE - House crepes, cream cheese, stewed cherries, icing sugar. (VEG, GF)	18
CHOCOLATE CREPE - House crepes, nutella sauce, fresh berries, icing sugar. (VEG, GF)	18
ADD ONS - ICE CREAM YOGURT CREAM NUTELLA HOUSE JAM MAPLE SYRUP	

SAVORY |

CROQUE MADAME - Sourdough bread, cheese, honey glazed ham, fried egg, french mustard herb sauce. (GF OPTION, VEG OPTION)	20
LAMB BAGUETTE - 6 inch soft toasted baguette, slow cooked lamb, jus, tzatziki sauce, cucumber, tomato, leafy greens.	18
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)	18
CHICKEN CREPE - House crepes, tender chicken breast, asparagus, baby spinach, french mustard herb sauce, leafy greens. (GF)	25
BREAKFAST PLANK - German sausage, fried egg, baked beans, asparagus, baby spinach, house tomato relish, sourdough toast. (GF OPTION, VEG OPTION)	25
SALMON NICOISE SALAD - Crispy oven baked salmon, hard boiled eggs, green beans, cherry tomatoes, cucumber, kalamata olives, celeriac puree, creamy caper + dill sauce, leafy greens. (GF)	26
ADD ONS - SAUSAGE HAM FRIED EGG FRITTATA SOURDOUGH BREAD SAUCE	

| PLEASE ORDER AT THE FRONT COUNTER |

| CAKE CABINET AND SPECIALS BOARD SEE FRONT COUNTER |

| KITCHEN HOURS |

WED TO FRI - 10AM | 1PM

SAT TO SUN - 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

| PLEASE ORDER AT THE FRONT COUNTER |
| WINE LIST AVAILABLE ASK OUR FRIENDLY STAFF |

| KITCHEN HOURS |
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