

| MENU |

HIGH TEA | OUR SPECIALITY

LUXE HIGH TEA – Our specialty: Buttermilk scone with jam and cream, 2 petite patisseries, 2 gourmet sandwiches, 3 warm savoury bites. (Vegetarian option available). Includes a beverage.58

BREAKFAST HIGH TEA - Buttermilk scone with jam and cream, fresh fruit, vanilla yogurt & muesli cup, Danish pastry, pear & almond bread, house sweet potato frittata and quiche. Includes a beverage. (vegetarian).47

KIDS HIGH TEA - Buttermilk scone with jam and cream, kid's petite sweets, organic sandwiches, kid's savoury bites. (12 AND UNDER, VEG OPTION AVAL). Includes one beverage.32

TWO TIER DELIGHT – 2 Buttermilk scones w/ Jam & cream, 2 petite patisseries,3 gourmet sandwiches. (Vegetarian option available). Includes one beverage.44

SAVOURY HIGH TEA – 2 Buttermilk scones with jam & cream, 4 gourmet sandwiches, 4 warm savoury bites, includes one beverage.67

SWEET |

LEMON CREPE - House crepes, lemon curd sauce & fresh seasonal berries. (GF aval).18.5

CHOCOLATE CREPE - House crepes, Nutella sauce & fresh seasonal berries. (GF. aval).18.5

CHERRY CREPE- House crepes, cherry curd, white chocolate mousse & sour cherry compote. (GF Aval). 18.5

FRENCH TOAST – Brioche bread soaked in our creamy vanilla & cinnamon batter, fresh berries, white chocolate crème pâtissiere and maple syrup.21.5

DEVONSHIRE – Two fluffy buttermilk scones with a pot of tea or coffee. DATE | PLAIN | GINGER.17.5
(VEGAN & GLUTEN FREE SCONES AVAILABLE).

SAVOURY |

LAMB SHANK PIE– Slow cooked succulent lamb shank, with baby carrots, onions, leek, capsicum, mushrooms, baby spinach, celery, cherry tomatoes in a rich jus. Butter puff pastry, Served with leafy greens.27

CHICKEN CREPE – Tender chicken pieces slow cooked with, leek, baby spinach and asparagus in a Garlic Cream & mustard sauce. Served with leafy greens. (GF option available). 25.5

BURNT HONEY, PUMPKIN & FETA TART – served with a leafy green salad.22

CREPE OMELETTE ROULADE – House crepe, free range egg omelette with baby spinach, gruyere Cheese, garden herbs, chorizo sausage & Persian feta. Served with crusty bread & tomato marinara. 24
(vegetarian & GF omelette also available).

KIDS - Ham & Cheese mini croissant and Nutella mini croissant, seasonal fruit, mini cake.14

| DRINKS MENU |

POT OF TEA |

ENGLISH BREAKFAST -EARL GREY- GINGER ZING – PEPPERMINT- BERRIES OF THE FOREST- CHAI

GREEN LEAF TEAHOUSE – IRON GODESS (Oolong tea) -

JASMINE SNOW BUD (Green tea & Jasmine) – DANCING FLOWER TEA, Blooming tea (Green Tea, Globe Amaranth, Marigold & Jasmine) 9

HOUSE ICED TEA | BERRIES OF THE FOREST – GINGER ZING .9

Made with premium loose leaf tea blends & organic sugar syrup.

HOUSE COLD BREW | IRON GODDESS – JASMINE SNOW BUD.9

COFFEE | Espresso, piccolo, long black 5.5, flat white, cappuccino 5.8. Latte, mocha, hot chocolate, affogato 6.5. ADD ONS. Vanilla, caramel & hazelnut 1. Milk alternatives. Oat, almond, soy, lactose free 70c

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.8.5

COCKTAILS |

FRENCH MARTINI –Pineapple, cranberry, citrus, native strawberry and black Raspberry liquor. Premium vanilla vodka. 20

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

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

MIMOSA – Watermelon or Orange juice with champagne. 14

SPARKLING |

Fiore White Moscato -200ml piccolo 14. Australia

NV Aurelia Prosecco – 200ml piccolo 10. Australia

Mio Capepello Prosecco – Bottle 45. Australia

La Gioiosa Prosecco – Bottle 45. Veneto Italy

ROS'E |

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

RED |

Pikes Los Campaneros, Shiraz Tempranillo –Clare Valley. glass 14 bottle 42

WHITE |

St. Aim'e Pinot Gris- Central Rangers. Glass 10 bottle 45

Pikorua Sauvignon Blanc – Marlborough NZ. glass 14 bottle 42

BEER |

James Boags (light), Burleigh Big Head. 8

