

## TEA TIME

### HIGH TEA

Elegant high tea for two which includes a wonderful selection of sweet and savoury treats, tea and sparkling wine

**55 per person**

Cipriani Bellini cocktail upgrade

**+ 10 per person**

Pol Roger Brut Champagne upgrade

**+ 15 per person**

### DEVONSHIRE TEA

Freshly baked scones, clotted cream, house made rosella jam served with choice of tea / coffee

**18 per person**

### FINGER SANDWICHES

Selection of finger sandwiches served with choice of tea / coffee

**22 per person**

### HOUSE MADE PETIT FOURS

Selection of 4 petit fours served with choice of tea / coffee

**18 per person**

## UP WITH THE BIRDS

Toasted sourdough, rye or soy & linseed, homemade jam, pepe saya butter v	6
Toasted banana bread, date & sesame butter v	8
Free-range eggs, sourdough toast, rye or soy and linseed v	14
Ricotta pancakes, maple roast apple, walnuts v	16
Toasted granola, yoghurt, seasonal berries gf v +	16
Mushroom risotto cakes, grilled asparagus, fried egg, parmesan gf v	17
Poached eggs, potato rosti, bacon, rocket, green goddess dressing gf	18
Omelette of slow roast tomato, spinach, feta & basil gf	18
Omelette of leg ham & aged cheddar, young salad leaves gf	18
Kids boiled egg and soldiers v	8

## BREAKFAST SIDES

Bacon, cured salmon, sausage	6
Mushrooms, avocado, spinach, roast tomato, potato hash v	4

Enjoy a bloody Mary with vodka, spiced tomato & celery	12
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### CURRENTLY IN THE GARDENS

Bees producing Vaucluse honey, hens producing local eggs, melons, rosellas, carrots, green curled endive, lollo rossa, radishes, walking stick cabbage, turks turban squash, purple vienna kohlrabi, giant red mustard, rainbow chard, celery, salsify, beetroots

### FROM GARDEN TO TABLE

Take a stroll and check out our vegetable garden and farm animals at the rear of the property. The produce from the gardens is featured on our menu.

## THE LIGHTER SIDE

Club sandwich: free range chicken, cos, bacon, parmesan, Caesar dressing	18
Smoked trout salad, pearl barley, edamame, beetroot, black sesame +	18
Confit duck croquettes, soubise, apple & radish salad	17
Galette of field mushrooms, confit garlic, asparagus, parmesan & truffle salt	17
English spinach, spring onion & feta tart v	17
Add prosciutto or smoked salmon	+4

## A LITTLE MORE

Saffron linguine, king prawns, chorizo butter, baby spinach, lemon	28
Beef burger on brioche bun, carrot remoulade, aioli	24
Roast barramundi, baby beets, rainbow chard, horseradish gf	32
Crumbed lamb shoulder, broccolini, baby carrots, lemon, fried capers +	34
Beer battered sustainable fish, chips, tartare sauce, malt vinegar	32
Roast free range chicken breast, braised cannellini beans with tomato & basil gf +	28

## ON THE SIDE

Fried sebago potatoes, rosemary & thyme salt v	8
Roast pumpkin, crispy sage, parmesan v gf	8
Handpicked leaves, merlot & thyme dressing v	9

## PRIX FIXE MENU

50

Complimentary entry to Vaucluse House\*.

### 2 COURSES & A GLASS OF WINE

Roast barramundi, baby beets, rainbow chard & horseradish gf
Mrs Nisbetts Ginger Cake, Caramelised Pineapple & Clotted Cream*
Tea or Coffee

*\*Subject to availability*

## FOR THE KIDS

(UP TO 12 YRS OLD)

Ham, cheese and tomato toastie	8
Fish and chips	12
Kids lunch box	16
Chicken sambo, fresh fruit, cookie, juice	

## DESSERTS

Blueberry panna cotta, honeycomb	14
Profiteroles, pistachio custard, chocolate, salted caramel	14
Caramelized quince, lemon myrtle pudding, spiced syllabub	14
*Mrs Nisbetts ginger cake, caramelized pineapple, clotted cream	14

*\*Recipe from Jacqui Newling's "Eat Your History" Available to Purchase*

## BEVERAGES

### BUBBLES

NV Morgan's Bay Sparkling Cuvée	9	45
NV Chandon Sparkling Rosé	12	69
NV Chandon Brut	12	69
NV Pol Roger Brut	24	125

### WHITE

Tyrrell's 'Stevens' Single Vineyard Semillon	11	52
Jim Barry 'Watervale' Riesling	10	49
Mt Langi 'Billi Billi' Pinot Gris	11	52
Petaluma Chardonnay	12	59

### ROSÉ

Petaluma Nebbiolo Dry Rosé	10	49
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### RED

Yering Station Pinot Noir	12	58
Fraser Gallop Cabernet Merlot	10	49
Wynns 'The Gables' Cabernet Sauvignon	11	52
Grant Burge 'Miamba' Shiraz	10	49

### CLASSICS

Young Henrys gin & tonic	10
Mimosa	10
Bloody Mary	12
Pimm's cocktail (glass/jug)	12 30
Aperol spritz	12
Bellini	12 69

### BEER | CIDER

Cascade Premium Light	6
Young Henrys Natural Lager	10
Young Henrys 'Newtown' Pale Ale	10
Young Henrys Cloudy Cider	10

### SOFTS

Soft Drinks	5
Coke   Diet Coke   Lemonade   LLB	
Freshly Squeezed Juice	8
Orange   Apple   Watermelon   Pineapple	

### TEA & COFFEE

Campos Coffee	4
Decaf / extra shot	+ 0.5
Large	+ 1
Almond milk / Bonsoy	+ 1

Tea Selection by T2 6

**Herbal:** Bright Night, Ruby Red Roses, Gone Surfing, Refresh, Toasty Nougat, Red, Green & Dreamy

**Green:** Jade Mountain, Sencha Peach, Snow Dragon Jasmine, Beauty Queen, Lemon Sorbet, Oolong Berry

**Black:** Australian Breakfast, French Earl Grey, Cocoa Caramel Brownie, Lapsang Souchong, Darjeeling, Melbourne Breakfast, Sticky Honey Chai

Housemade Iced Tea 8

Housemade Iced Coffee 8

Milkshakes 8

Chocolate | Vanilla | Strawberry