

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, homemade 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

THE LIGHTER SIDE

Open steak sandwich, caramelised onion, spinach, lemon butter 22

King prawn croquettes, kohlrabi pickle, finger lime aioli 19

Fresh black fig, gorgonzola, charred eschallot, hazelnut, saba ^{v gf} 17

Add prosciutto 4

Smoked salmon, potato & leek tart with leaves from the garden 19

Panzanella salad: vine ripened tomatoes, mozzarella, sourdough croutons, parmesan ^v 18

Add free range chicken 4

A LITTLE MORE

Potato gnocchi, sautéed field mushrooms, ricotta, green garlic dressing ^v 28

Crispy chicken burger, cucumber pickles, old bay spice, fries 24

Baked salmon, asparagus, garden beans, nut brown butter ^{gf} 32

Smoked beef brisket, sprouting lentils, sauce gribiche, cumin fritters 34

Beer battered sustainable fish, chips, tartare sauce, malt vinegar 32

Borrowdale pork neck, roast fennel, artichokes, peas, salsa verde ^{gf} 28

ON THE SIDE

Shoe string fries, rosemary & thyme salt, aioli ^v 8

Sauteed greens, chilli, garlic, olive oil 9

Handpicked leaves, merlot & thyme dressing ^v 7

PRIX FIXE MENU

50

Complimentary entry to Vaucluse House*

2 COURSES & A GLASS OF WINE

Baked salmon, asparagus, garden beans, nut brown butter ^{gf}

Mrs Nisbets ginger cake, pineapple, rum, golden raisin syrup*

Tea or coffee

**Subject to availability*

FOR THE KIDS

(UP TO 12 YRS OLD)

Spaghetti & tomato sauce 10

Fish and chips 12

Kids lunch box 16

Chicken sambo, fresh fruit, cookie, juice

DESSERTS

Mrs Nisbets ginger cake, pineapple, rum, golden raisin syrup* 14

Bergamot & blood plum trifle with torched marshmallow 14

Our spiced carrot cake with walnuts, mascarpone cream 14

Chocolate & peanut butter semifreddo ^{gf} 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

Redbank The Long Paddock Pinot Grigio 11 52

Petaluma Chardonnay 12 59

ROSÉ

Bouchard Aine & Fils Rosé De France 10 49

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 'Newtownner' 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, Strawberries & Cream, Red, Green & Dreamy

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

Black: Australian Breakfast, French Earl Grey, Cocoa Caramel Brownie, Lapsang Souchong,

Darjeeling, Madagascan Vanilla, Sticky Honey Chai

Housemade Iced Tea 8

Housemade Iced Coffee 8

Milkshakes 8

Chocolate | Vanilla | Strawberry

UP WITH THE BIRDS

Toasted sourdough, rye or soy & linseed, homemade jam, pepe saya butter ^v 6

Toasted banana bread, whipped ricotta, bee pollen ^v 10

Free-range eggs, sourdough toast, rye or soy & linseed ^v 14

Ricotta pancakes, roast blood plums, mascarpone cream ^v 16

Vaucluse honey granola, yoghurt, new season berries ^v 16

Poached eggs, potato rosti, bacon, rocket, green goddess dressing ^{gf} 18

Omelette of slow roast tomato, spinach, feta, basil ^{v gf} 18

Omelette of smoked salmon, Bronze fennel, crème fraiche 19

Tearooms eggs benedict with double smoked ham or smoked salmon 19

Kids boiled egg and soldiers ^v 10

BREAKFAST SIDES

Bacon, cured salmon, potato hash 6

Sauteed mushrooms, avocado, spinach, roast tomato ^v 4

Bloody Mary with vodka, spiced tomato, celery 12

CURRENTLY IN THE GARDENS

Bees producing Vaucluse honey, hens producing local eggs, moon and stars watermelon, squash spaghetti squash, national pickling gherkin, jack be little pumpkins, silverbeet, rhubarb, cayenne and anaheim chilli, strawberries, current tomatoes, asparagus, rosellas

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.