# TEA Room

#### IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential for trace allergens in the working environment and supplied ingredients.

SPARKLING HIGH TEA 75.0	
Served with a glass of Seppelt 'The Drives' Sparkling wine and a pot of tea or coffee.	PLATE OF FRESHLY CUT FINGER SANDWICHES12.0
upgrade to free-flowing sparkling for 10.0	Cold smoked Tasmanian salmon,
F <b>reshly cut finger sandwiches</b> Cold smoked Tasmanian salmon,	dill & caper cream cheese
dill & caper cream cheese	Deviled egg & cucumber (v)
Deviled egg & cucumber (v)	Roast beef, horseradish, caramelised onion, watercress, mayonnaise
Roast beef, horseradish, caramelised onion, vatercress, mayonnaise	Poached chicken breast, herbed mayonnaise,
Poached chicken breast, herbed mayonnaise, valnut, lemon	walnut, lemon
Savoury	DATIONEDIE
Broccoli, roast pepper & buffalo mozzarella artlet (v) (lg)	PATISSERIE
Double brie, fruit paste, seeded crisp bread (v) (Ig)	Please ask our staff for daily patisserie menu
Wagyu beef sausage roll	Freshly baked scones, house made jam, double cream (v) 13.20
Patisserie	
Freshly baked scones, house made jam, double cream (v)	DEVONSHIRE TEA 18.70
New York cheesecake, lemon curd, candied emon	Freshly baked scones, house made jam, double cream served with a pot of tea (v)
Raspberry rose chocolate brownie (lg)	
Pistachio & strawberry macaron (lg)	LIGHT LUNCH
Low gluten or vegetarian options available.	Please ask our staff for daily lunch special
FRENCH HIGH TEA 85.0	Soup of the day, bread roll 13.5
Served with all of the above and a glass of Moët & Chandon	Ham, aged Comte & truffle sourdough 14.5
Non alcoholic High Tea available for 65.0	toasted sandwich, pickles
CHILDREN'S HIGH TEA 25.0	Tart of broccoli, roast pepper & buffalo 18.5
Up to 12 years old. Served with a fruit juice or hot	mozzarella, salsa verde, dressed leaves (v)
chocolate	20.0
Freshly cut finger sandwiches	Omlette of asparagus, cherry tomato & gruyere, petit herbs, dressed leaves
Curried chopped egg (v)	Smoked chicken Caesar salad - cos, 25.0
Poached chicken breast, herbed mayo	bacon, croutons, parmesan, soft boiled
Savoury	egg
Chicken pie	Goats' cheese tortellini, rocket & pine nut 25.0 pesto, chorizo crumb
Wagyu beef sausage role, tomato relish	Pommes frittes, rosemary salt, aioli (v, lg) 8.5
Patisserie	
Freshly baked scone, house made jam, double cream (v)	
Milk chocolate lollipop, popping candy (lg)	
Red velvet cupake	v - vegetarian Ig - Iow gluten
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OT BEVERAGES	
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Lemon Lime & Bitters

Coconut Water

HOT BEVERAGES Lavazza Coffee Selection Short Black   Long Black   Macchiato	
Piccolo	4.2
Latte   Flat White   Cappuccino   Mocha   Hot Chocolate	4.7
Chai Latte	5.5
Iced Chocolate   Iced Coffee	5.5
Babyccino	3.0
Mug <i>add 0.50c</i>	
Soy Milk   Almond Milkadd 0.55c	
Selection of loose leaf T2 Teas	5.5
Melbourne Breakfast   English Breakfast   Singapore Breakfast   New York Breakfast   Earl Grey   French Earl Grey   Chai Black  Assam   Rooibos Red   Pai Mu Tan   Sencha Green   Gorgeous Geisha   China Jasmine   Peppermint   Chamomile   Lemongrass & Ginger   Southern Sunrise	
COLD BEVERAGES	
Antipodes Still & Sparkling Water 500ml 1000ml	6.0 9.5
Home Brewed Iced Tea	6.0
Fuze Iced Tea Flavours	5.5
Emma & Toms Orange Juice, Apple Juice, Ginger Beer	5.5
Coca Cola, Coke Zero, Sprite, Lift 330ml	5.0

### SPARKLING WINE | CHAMPAGNE

Seppelt 'The Drives' Sparkling Brut	12.0   60.0
Chandon Rose Sparkling NV	12.0   60.0
Yarrabank Cuvee NV	15.0   75.0
Moët & Chandon NV Champagne	25.0   120.0
WHITE	
WHITE Cape Schanck Pinot Grigio	12.0   60.0
	12.0   60.0 13.5   65.0

## RED

Cape Schanck Pinot Noir	12.0   60.0
Yering Station 'Village' Shiraz	12.0   60.0
Cape Mentelle 'Trinders' Cabernet Merlot	15.0   75.0

#### BEER

5.0

5.0

Asahi Super Dry	10.0
Asahi Soukai	8.0
Asahi Black	10.5
Somersby Apple Cider	9.0