

FRESHLY CUT SANDWICHES

Selection of Freshly Cut Sandwiches	19
– Chicken, tarragon mayonnaise	
– Free range egg, watercress, mayonnaise (v)	
– Smoked salmon, caper creme fraiche	
– Cucumber, cream cheese, dill (v)	

DEVONSHIRE TEA

Freshly baked scones, jam, cream (v) (lg available)	18
With a pot of tea or cup of coffee	22

HOUSE MADE SWEETS

FROM 12

HIGH TEA

SPARKLING HIGH TEA

85

Served with a glass of sparkling wine and a pot of tea or coffee

Upgrade to free-flowing sparkling wine (1 hour) for \$20 per person

Freshly Cut Sandwiches

- Chicken, tarragon mayonnaise
- Free range egg, watercress, mayonnaise (v)
- Smoked salmon, caper creme fraiche
- Cucumber, cream cheese, dill (v)

Savouries

- Zucchini eggplant cigar, lebaneh, sumac & mint (v)
- Pumpkin arancini, tomato relish
- Kangaroo sausage roll, bush tomato relish

Patisseries

- Strawberry mousse slice, watermelon jelly (lg)
- Orange blossom custard tart (v)(lg)
- Honey & pear cheesecake (v)(lg)
- Venetian chocolate cone (v)(lg)

Freshly baked scone, jam, cream

Vegan & Low Gluten High Tea may be available on request

NON-ALCOHOLIC HIGH TEA AVAILABLE

75

ALL PRICES ARE INCLUSIVE OF GST

(vg) vegan | (v) vegetarian | (df) dairy free | (lg) low gluten

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares the following: Gluten, Wheat, Milk, Soy, Crustacean, Egg, Fish, Tree Nuts, Sesame, Peanuts and Sulphites. Please let our team know of any food allergies or dietary requirements.

LIGHT LUNCH

Soup of the Day	16
Bread roll & butter (v)(lg available)	
Scotch Fillet Steak Sandwich	27
Tomato relish, rocket, house salad	
Beer Battered Fish & Chips	25
Lemon, tartare sauce	
Half serve	19
Beef Ragout	25
Slow cooked beef, pearl cous cous, house salad	
Fattoush Salad	16
Tomato, cucumber, pita bread, capsicum, lettuce, radish, pomegranate dressing (vg) (lg available)	
Add on lamb kofta or falafel	6
Baked Potato	18
Cheese, tuna, spring onion, house salad (lg)	
Mushroom Omelette	24
Roasted capsicum, parsley, house salad (v)(lg)	
Turkish Eggs	15
Labneh, poached eggs, hot chili butter, pita	
Fries	13
Sumac seasoning, aioli	

Please ask your waiter for any lunch specials

FRENCH HIGH TEA

95

Served with Sparkling High Tea items and a glass of Champagne

CHILDREN'S HIGH TEA

35

Freshly Cut Sandwiches

- Chicken, tarragon mayonnaise
- Cheese & Vegemite

Savouries

- Mini sausage roll
- Mac & cheese croquette, tomato relish

Patisseries

- Confetti donut (v)
- Mini Lamington

Freshly baked scone, jam, cream

**TEA
ROOM**

COCKTAILS

Chandon Garden Spritz Sparkling wine, navel & blood orange, macerated with dried orange peels, herbs & spices	20
Limoncello Spritz Limoncello, sparkling Wine	19
Gin and Tonic Four Pillars Rare Dry gin, tonic	18
Mimosa Sparkling wine, orange	16

SPARKLING WINE | CHAMPAGNE

Moet & Chandon Brut NV, Champagne, France	26 150
Yarrabank Brut Cuvée NV, Yarra Valley, VIC	18 105
Yarrabank Sparkling Brut Rosé NV, Yarra Valley, VIC	18 105
Plus & Minus Prosecco, Zero Alcohol, SA	12 55

WHITE WINE

Yering Station 'Village' Chardonnay, Yarra Valley, VIC	15 75
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, New Zealand	15 70
Plus & Minus Pinot Grigio, Zero Alcohol, SA	12 55

RED WINE

Yering Station 'Village' Pinot Noir, Yarra Valley, VIC	15 75
Mt Yengo 'Vines of the Earth' Indigenous Shiraz, WA	15 70
Plus & Minus Shiraz, Zero Alcohol, SA	12 55

ROSE WINE

Wildy Organic Vegan Rosé, SA	16 70
Yering Station 'Village' Rosé, Yarra Valley, VIC	15 75

BEER | CIDER

Mornington Peninsula Draught 4.6%	12
Bricklane 'One Love' Pale 4.4%	13
4 Pines Pacific Ale 3.5%	12
Bridge Road 'Free Time' Pale Ale <0.5%	11
Kajju Golden Ale Crisp Apple Cider 5.2%	12

HOT BEVERAGES

Coffee by Allpress

Espresso Macchiato Long Black	5
Picolatte Latte Flat White Cappuccino Mocha Chai Latte Hot Chocolate Iced Long Black	5.4
Iced Latte	5.9
Iced Coffee Iced Chocolate	7.9
Babyccino	3.4
Mug	add 0.50
Soy milk Oat milk	add 1

Tea by Serenitea

English Breakfast Earl Grey French Earl Grey Spiced Chai Darjeeling Green Peppermint Chamomile Lemongrass & Ginger	5.9
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COLD BEVERAGES

	330ml	750ml
Beloka Still & Sparkling Water	6	10.5
Coca Cola, Coke No Sugar, Sprite		6
Juice varieties		6

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**TEA
ROOM**