FRESHLY CUT SANDWICHES

Selection of Freshly Cut Sandwiches – Chicken, tarragon mayonnaise	19	Soup of the Day Bread roll & butter (v)(
 Free range egg, watercress, mayonnaise (v) Smoked salmon, caper creme fraiche Swamper, erzem chapper, dill (v) 		Scotch Fillet Steak Sar Tomato relish, rocket,
 Cucumber, cream cheese, dill (v) 		Beer Battered Fish & C Lemon, tartare sauce Half serve
DEVONSHIRE TEA		Beef Ragout
Freshly baked scones, jam, cream (v) (Ig availab	ole) 18	Slow cooked beef, pea
With a pot of tea or cup of coffee	22	Fattoush Salad Tomato, cucumber, pit radish, pomegranate c
HOUSE MADE SWEETS	FROM 12	Add on lamb kofta or f
Ask our friendly team for today's selection	THOW 12	Baked Potato Cheese, tuna, spring c
		Mushroom Omelette Roasted capsicum, pa
		Turkish Eggs Labneh, poached egg
		Fries
HIGH TEA		Sumac seasoning, aio
		Please ask your waiter
SPARKLING HIGH TEA	85	FRENCH HIGH TEA
Served with a glass of sparkling wine and a pot of	of tea or	
coffee	*	Served with Sparkling Champagne
Upgrade to free-flowing sparkling wine (1 hour) f per person	or \$20	Unampagne
Freshly Cut Sandwiches		
 Chicken, tarragon mayonnaise Free range egg, watercress, mayonnaise (v) 		CHILDREN'S HIGH TE
 Smoked salmon, caper creme fraiche 		Freshly Cut Sandwiche
 Cucumber, cream cheese, dill (v) Savouries 		 Chicken, tarragon m Cheese & Vegemite
- Lebanese lamb & pomegranate pie		Savouries
 Pumpkin arancini, tomato relish Za'atar wagyu sausage roll 		 Mini sausage roll Mac & cheese croq
Patisseries		Patisseries
 Chocolate & tahini caramel cake (vg)(lg) Orange blossom custard tart (v)(lg) Honey & pear cheesecake (v)(lg) 		 Chocolate cake (vg) Mini Lamington
 Venetian chocolate cone (v)(lg) 		Freshly baked scone,
Freshly baked scone, jam, cream		
Vegan & Low Gluten High Tea may be available of	on request	
NON-ALCOHOLIC HIGH TEA AVAILABLE	75	

LIGHT LUNCH

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

High items and a glass of

ΓEA

nes

- mayonnaise
- е
- quette, tomato relish
- g)(lg)

jam, cream



95

35

ALL PRICES ARE INCLUSIVE OF GST

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

IMPORTANT NOTICE REGARDING FOOD ALLERGIES While the NGV catering outlets endeavor 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.

SPARKLING WINE | CHAMPAGNE

Moet & Chandon Brut NV, Champagne, France	26 150
Yering Station Yarrabank Cuvée, Yarra Valley, VIC	18 105
Yering Station Yarrabank Brut Rosé, Yarra Valley, VIC	18 105
Plus & Minus Prosecco, Zero Alcohol, SA	13

WHITE WINE

Yering Station 'Village' Chardonnay, Yarra Valley, VIC	15 75
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, New Zealand	15 60
Plus & Minus Pinot Grigio, Zero Alcohol, SA	12 50

ROSÉ WINE

Yering Station 'Village' Rosé, Yarra Valley, VIC	15 75
Wildly Organic Vegan Rosé, SA	14 70
RED WINE	
Yering Station 'Village' Pinot Noir, Yarra Valley, VIC	15 75
Oakridge Estate 'Over the Shoulder' Cabernet	16 70
	10 70

Merlot, Yarra Valley, VIC	
Plus & Minus Shiraz,Zero Alcohol, SA	12 50

COCKTAILS

Chandon Garden Spritz Sparkling wine, navel & blood orange, macerated with dried orange peels, herbs & spices	19	
Limoncello Spritz Limoncello, sparkling Wine	19	
Gin and Tonic Four Pillars Rare Dry gin, tonic	18	
Mimosa Sparkling wine, orange	12	
COLD BEVERAGES	330ml	750m
Beloka Still & Sparkling Water	6	10.5

Beloka Still & Sparkling Water	6
Coca Cola, Coke No Sugar, Sprite	6
Juice varieties	6

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
Kaiju Golden Ale Crisp Apple Cider 5.2%	12

4.7

5.2

5.5

6

8

3.4

5.9

5.9

add 0.80

HOT BEVERAGES

Coffee By Allpress Espresso | Ristretto Macchiato | Long Black Picolatte | Latte | Flat White | Cappuccino | Mocha | Chai Latte | Hot Chocolate | Iced Long Black Iced Latte Iced Coffee | Iced Chocolate Babyccino Mug add 0.50

Soy milk | Oat milk Tea by Serenitea

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

Egyptian Hibiscus Tea: An earthy blend of Egyptian herbs and spices. Chamomile and Peppermint provide a savoury base on top of which sit the tart Hibiscus and the spicy Calendula, complemented with Cardamon, Cinnamon and cloves to provide a profound interplay.

Black Rose Tea: A deep and robust blend of speciality Ceylon Uva tea with and exclusive batch of Darjeeling First Flush, topped with the addition of Organic Rose Petals. This blend is fragrant, floral, yet intricately 50ml balanced.

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