

Tea Lounge Menu

sandwiches

pan toasted ciabatta, sun dried tomatoes, artichokes, pesto, parmesan, watercress	22
any selection of two sandwiches, toasted or plain	22
smoked chicken and avocado on whole meal bread	
Gypsy ham and Swiss cheese on white bread	
salmon, cucumber, mustard crème fraiche on multi grain bread	
egg and watercress on white bread	
chicken tortilla wrap, guacamole, sour cream	23
traditional club sandwich	25
lettuce, grilled chicken, bacon, tomato, fried egg	
black Angus beef or cheese burger, 250gr	30
tomatoes, pancetta, lettuce, onion, gherkins, home made tomato relish	
<i>all sandwiches are served with your choice of mix leaf salad, thick cut chips or French fries</i>	

salads and appetizers

wild mushroom soup, truffle cream, croutons	18
Mediterranean salad	22
artichokes, marinated feta, semi dried tomatoes, bell peppers, olives, baby rocket	
Caesar salad	20
baby cos leaves, parmesan, croutons, anchovies, poached egg, pancetta	
with grilled chicken or prawns	25
cured Atlantic salmon, shaved fennel, pink grapefruit, baby herbs, flying fish roe	25
couscous salad, chicken, endives, cucumber, celery, raisins, saffron dressing	25
Sydney rock oysters ½ doz	24
natural, with red wine shallot vinegar or Kilpatrick	

main dishes

anti pasti plate prosciutto, salami, bresaola, grilled artichokes, vine tomato, mozzarella, sour dough bread	33
penne pasta served with your choice of tomato – basil, bolognese sauce garlic, chili, olive oil or pesto, toasted pine nuts, Grana Padano parmesan	29
Nasi goreng fried rice, fried egg, chicken satay, fried chicken, peanut sauce, pickles	32
Char kway teow Stir fried rice noodles with beef and prawns or vegetarian	33
beer battered fish of the day, lemon, tartare sauce, malt vinegar	34
grilled Atlantic salmon	34
Gippsland eye fillet from the grill, 200gr	38
<i>grill dishes are served with your choice of: Dijon mustard, Pommery mustard, pepper sauce, mushroom sauce, red wine jus, café de Paris butter, horseradish cream or béarnaise sauce</i>	

sides

9

sautéed mushrooms with herbs and garlic
steamed green beans, lemon, roasted almond
wilted spinach with garlic and nutmeg
mashed potatoes
thick cut chips, sour cream
steamed rice

dessert and cheeses

warm citrus bread and butter pudding, brandy anglaise	16
crème brûlée	16
dark chocolate torte, vanilla cream	16
freshly cut fruits in season	16
selection of ice cream and sorbets (3 scoops) fig honey and pistachio, macadamia dulce, blackcurrant and cassis passion fruit and mango, lemon yoghurt, mixed berries	16
Victorian cheese selection, dried fruits, crackers	25

all prices are GST inclusive