




The Tea Lounge - ALL DAY MENU








TEA LOUNGE SPECIAL

Cake & Coffee	\$18
One of our freshly made Cake served with your choice of Tea or Coffee	
Devonshire Tea	\$23
Three House made Scones with Jam & Cream Served with your choice of Tea or Coffee	

SOUPS AND SALADS

Cream of Garden Fresh Tomato Soup 	\$18
Toasted Brioche, Fresh Basil	
Superfood Salad Bowl  	\$26
Grilled Halloumi, mix green leaves, wild puff rice, broccoli, sprouted lentils, Spanish onion, pomegranate, pumpkin seeds, toasted almonds, apple cider vinaigrette (Vegan option available on request)	
Classic Caesar Salad NF	\$21
Baby cos lettuce, bacon free range poached egg, anchovies, croutons, parmesan	
Add a protein: Chicken /Prawn /Tasmanian smoked salmon	\$6

SMALL PLATES

Oven Baked Focaccia 	\$8
Rosemary salt, Cultured butter	
Sydney Rock Oysters On Ice  , NF, 	6PC \$32 12PC \$55
Pepper berry granita, lemon	
Charcuterie Board	\$29
Assorted cold cuts, pickled vegetable, grilled garlic bread, Kalamata olives	
Hiramasa King Fish  ,NF, 	\$28
Sashimi crudo, coconut lime, namjim, coriander	
Salt and Pepper Calamari NF, 	\$24
Smoked aioli, papaya and apple salad, burnt lemon	
Zucchini Flower  , NF	\$26
Deep fried zucchini flower, buffalo ricotta, green peas (Vegan on request)	

SANDWICHES AND BURGERS

Served with your choice of thick cut chips or mixed leaf salad











Classic Club Sandwich NF	\$28
Grilled chicken, fried egg, smoked bacon	
Grilled Tofu Burger NF	\$26
Portobello mushroom, barbecue chutney (Vegan on request)	
Wagyu Beef Burger NF	\$23
Lettuce aged cheddar, tomato, pickled gherkin	
Additional Fillings	\$6 each
Hilltop free range fried egg smoked bacon avocado	

Please let one of our staff know if you have any special dietary restrictions, food allergies or food intolerances.

 Gluten Free •  Dairy Free • (NF) Nut Free • (P) Pork •  Sustainable Seafood • * Healthy Choice •  Vegetarian • (V) Vegan



15% service charge will be added to the final bill on public holidays.

LARGE PLATES

Tempura Battered Fish NF,  	\$28
Tempura fish, tartare sauce, chips & salad	
Wok Chicken Fried Rice 	\$28
Basmati rice, scrambled egg, soy sauce, spring onion	
Butter Chicken Masala NF	\$39
Fragrant rice, flat bread	
Seafood Pappardella 	\$39
Prawn, Harvey bay scallops, mussels, chilli butter	
Pappardelle Pasta with Shaved Parmesan	\$32
Wagyu beef bolognaise napolitana sauce (<i>Gluten free pasta available on request</i>)	
Mushroom Risotto  , NF, 	\$32
Aged Padano, white truffle oil (<i>Vegan on request</i>)	
Roasted Cauliflower Steak  , 	\$32
Moroccan spice, roasted vegetables, braised spelt, cauliflower puree, grapes	
Pyrenees Lamb Rump 	\$36
Spicy romesco, Meredith goat yoghurt, cauliflower couscous	
Peri Peri Charcoal Chicken 	\$34
Charred vegetables, paprika yoghurt	

FROM THE GRILL

Served with your choice of sauce and serve of thick cut chips or mixed leaf salad







Tasmanian Salmon  , NF, 	\$39
MBS3 Sirloin - Brooklyn Valley, VIC * 250GM	\$52
MBS2+ Scotch Fillet - Riverine, NSW * 300GM (GF) (NF)	\$59

SAUCES

Smoked garlic butter | Red wine jus | Forrest mushroom sauce




SIDES

\$10





Buttered green vegetable, fried garlic  , NF	
Mixed green leaves, heirloom tomatoes, chardonnay dressing  , NF, 	
Oven roasted spiced field mushroom, garlic yoghurt  , NF	
Potato mousseline with burnt butter  , NF	
Steak cut fries  , NF	

DESSERT

\$22

Fig & almond tart, cinnamon ricotta, Manuka honey crisp, vanilla anglaise	
Banana cake, bitter sweet chocolate mousse, orange ganache, fresh berries  , NF	
Lemon tart, coconut yoghurt, berry compote VEGAN,  , NF	
Passion fruit soup, raspberry and lemon VEGAN,  , NF	

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