

# THE TEA LOUNGE

## 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

## SMALL PLATES

### Pacific Shucked Oyster (GF, DF, NF) 7 each

Mignonette sauce | Watercress

### Sonoma Artisan Bread Basket (NF) 14

Sonoma Rosemary Focaccia | Country White Sourdough | Alto Olive Oil | Cultured Butter

### Grilled Halloumi Salad (★, V) 24

Buckwheat | Beetroot | Almond | Avocado | Pepitas | Persian Feta | Pomegranate Seeds

### Classic Grilled Chicken Caesar Salad (P) 29

### Poached Salmon and Tuna (GF, NF, DF, S) 28

Kaffir Lime Coconut | Salmon Caviar | Furikake | Wakame

### Salt & Pepper Squid (S, DF) 29

Papaya and Cabbage Salad | Soy and Wasabi Citrus Dressing

### Anti-Pasto Platter (S) 29

Serrano Ham | Wagyu Bresaola | Buffalo Mozzarella | Pickled Vegetables | Smoked ASC Tasmanian Salmon | Kalamata Olives | Garlic Bread

### Buffalo Mozzarella (NF) 27

Marinated Medley Tomatoes | Puffed Rice Crackers | Tarragon Dressing

## BURGERS & SANDWICHES

Served with Steak Cut Fries

### Gourmet Wagyu Beef Burger (P, NF) 28

Lettuce | Tomato | Aged Cheddar | Onion | Fried Egg | Bacon | Gherkin | Avocado

### Traditional Grilled Chicken Club Sandwich (P, NF) 28

Grilled Chicken | Bacon | Fried Egg | Lettuce | Tomato

## MAINS

### Pumpkin Ravioli (V) 38

Truffle Pumpkin Veloute | Roasted Pepita Seeds | White Truffle Oil | Brown Butter | Mascarpone

### Tempura Battered Fish & Chips (S) 30

Flathead Fillet | Steak Cut Fries | Tartar Sauce

### Nasi Goreng (DF) 38

Jasmine Rice | Prawns | Chicken Satay | Fried Egg | Chilli Sambal

### Fresh Fettucine

❖ Bolognese sauce (NF) 35

❖ Prawns | Scallops | Squid | Tomato Medley | Prawn Chilli Butter (S) 39

### Butter Chicken Masala 39

Saffron Rice | Cucumber Raita | Garlic Naan

### Market Fish of the Day (GF, S) 43

Lemon Myrtle Chimichurri | Stewed Plum | Parsnip Puree

### Tajima Wagyu Beef Cheek (NF) 42

Horseradish Sour Cream | Organic White Polenta | Red Radish

# THE TEA LOUNGE

## PREMIUM MEATS FROM THE GRILL

<b>MBS3 Sirloin - Brooklyn Valley, VIC *</b> <b>250GM</b> Served with Steak Cut Fries or salad	52
<b>MBS2+ Scotch Fillet - Riverine, NSW *</b> <b>300GM</b> Served with Steak Cut Fries or salad	59
<b>MB5 Tajima Wagyu Fillet - Griffith Farms, NSW *</b> <b>220GM</b> Served with Steak Cut Fries or salad	69
<b>Dry Aged Rib Eye - Brooklyn Valley, VIC *</b> <b>400GM</b> Served with Steak Cut Fries or salad	74

\*Choose One Sauce:

*Hot English Mustard,*  
*Grain Mustard,*  
*Horseradish Cream,*  
*Béarnaise (GF),*  
*Peppercorn Sauce (GF),*  
*Red Wine Jus (GF).*

## SIDES 12

<b>Steak Cut Fries (DF)</b>	
<b>Mix Leaf Salad (GF, DF)</b>	
<b>Rocket Leaves (GF)</b> <i>Aged Parmesan   Balsamic Reduction</i>	
<b>Creamed Désirée Potato Burnt Butter (NF)</b>	

## DESSERTS 24

<b>Vanilla Short Bread Wreath (NF)</b> Silky Chocolate Mousse   Pumpkin Ganache   Double Cream   Pomegranate Jelly	
<b>Caramelized Apple (NF)</b> Calvados Mousse   Cinnamon Crumble   Vanilla Anglaise	
<b>Vegan Lemon Tart (VEGAN, GF)</b> Blueberry Compote   Coconut Yogurt   Pomegranate Molasses crisp	
<b>Banana and Strawberry S`mores dip (GF, NF)</b> Orange biscuits	

## AUSTRALIAN CHEESE

Served with Homemade Crackers, Dry Muscatel Grapes &  
Quince Paste

<b>Adelaide Hills Truffle Brie</b> Milky Flavour   Soft and Creamy	18
<b>King Island Blue</b> Natural Rind of Blue and White Mould   Mild Creamy Texture	18
<b>Maffra Aged Rind Cheddar</b>	18
<b>Selection of Three Cheeses</b> Brie Cheese, Blue Cheese, Cheddar Cheese	38

Please let one of our staff know if you have any special dietary restrictions, food allergies or food intolerances.  
We do not accept split bills. 15% service charge will be added to the final bill on public holidays.

GF. Gluten Free | DF. Dairy Free | NF. Nut Free | P. Pork | S. Sustainable Seafood | ★ Healthy Choice | V. Vegetarian |