



THE
TEA LOUNGE



M E N U



TEA LOUNGE SPECIAL

Cake & Coffee	15
One of our freshly made Cake served with your choice of Tea or Coffee	
Devonshire Tea	19
Three House made Scones with Jam & Cream Served with Your choice of Tea or Coffee	
Tea Lounge Breakfast	28
Sourdough Toast Tasmanian Smoked Salmon Avocado Poached Eggs (Soft, Medium & Hard) Hollandaise Sauce	

SMALL PLATES

Pacific Shucked Oyster	6 each
Shallot Sherry Vinegar Watercress	
Artisan Bread Basket	14
Sourdough Bread Lavoche Focaccia Aged Balsamic Pepe Saya Cultured Butter	
Shoestring Fries or Potato Wedges	12
Classic Caesar Salad (P)	29
Choice of: <i>Grilled Chicken</i> <i>ASC Tasmanian Smoked Salmon</i> <i>Tiger Prawns</i>	
Grilled Halloumi Salad (*, V)	24
Buckwheat Beetroot Almond Avocado Pepitas Persian Feta Pomegranate Seeds	
Thai Laksa (*, GF, NF)	28
Mixed Seafood Coconut Milk Rice Noodle Spring Onion Red Chilli	
Olive Oil Poached Tasmanian Salmon (GF, DF, NF)	28
Kaffir Lime Coconut Salmon Caviar Coconut Flakes Chilli Oil	
Salt & Pepper Squid (S, DF)	29
Papaya and Cabbage Salad Soy and Wasabi Citrus Dressing	
Anti-Pasto Platter for Two (S)	26
Ibérico Ham Wagyu Bresaola Buffalo Mozzarella Pickled Vegetables Smoked ASC Tasmanian Salmon Kalamata Olives Garlic Bread	

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 | **EF.** Egg Free | **P.** Pork | **S.** Sustainable Seafood |
* Healthy Choice | **V.** Vegetarian |

LARGE PLATES

Truffle Mushroom Risotto (Vegan Option Available) Arborio Rice Mixed Wild Mushroom Black Truffle Salsa	32
Pumpkin Ravioli (V) Truffle Pumpkin Veloute Roasted Pepita Seeds White Truffle Oil Brown Butter Aged Balsamic Mascarpone	38
Fish & Chips Battered Flathead Fillet Shoestring Fries Tartar Sauce	30
Nasi Goreng Jasmine Rice Prawns Chicken Satay Sticks Fried Egg Chilli Sambal	38
Bannockburn Free Range Chicken Breast (GF, NF) Potato Broth Roasted Sun Choke Shimeji Mushroom Jus Gras	38
Fresh Linguini Seafood (S) Prawns Scallops Squid Tomato Medley Prawn Chilli Butter Lemon Thyme	39
Butter Chicken Masala Saffron Rice Cucumber Raita Garlic Naan	39
Market Fish of the Day (GF, S) Avocado Puree Chorizo Salsa Olives Sea Asparagus	43
Gippsland Lamb Rack (GF, NF) Organic Smooth Polenta Smoked Sheep Yoghurt White Anchovies Capers Snow Peas Rosemary	46

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 | **EF.** Egg Free | **P.** Pork | **S.** Sustainable Seafood |
★ Healthy Choice | **V.** Vegetarian |

BURGERS & SANDWICHES

Served with Choice of Shoestring Fries or Mixed Leaf Salad

Gourmet Burger (P) Lettuce Tomato Aged Cheddar Onion Fried Egg Bacon Gherkin Avocado Choose from: <i>Wagyu Beef</i> <i>Grilled Chicken</i> <i>ASC Tasmanian Salmon</i>	28
Traditional Club Sandwich (P) Grilled Chicken Bacon Fried Egg Lettuce Tomato	28
Riverine Sirloin Steak Sandwich BBQ Relish Cheddar Beet Salad <i>Gluten Free Bread Available for all Burgers & Sandwiches</i>	28

FROM THE GRILL

Served with Choice of One Sauce and Side

MB4+ Little Joe Sirloin Steak 250 GM	49
Brooklyn Valley Dry Aged Beef Rib Eye Bone 450GM Bone Marrow Field Mushroom	78
Choose One Sauce: <i>Hot English Mustard</i> <i>Grain Mustard</i> <i>Horseradish Cream</i> <i>Béarnaise (GF)</i> <i>Peppercorn Sauce (GF)</i> <i>Red Wine Jus (GF)</i>	
Choose One Side: <i>Shoestring Fries (DF)</i> <i>Creamed Désirée Potato (GF)</i> <i>Mix Leaf Salad (GF, DF)</i> <i>Rocket Leaves (GF)</i>	

SIDES

Shoestring Fries (DF)	10
Mix Leaf Salad (GF, DF)	10
Rocket Leaves (GF) <i>with Aged Parmesan</i> <i>Balsamic Reduction</i>	10
Creamed Désirée Potato Burnt Butter	12

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 | **EF.** Egg Free | **P.** Pork | **S.** Sustainable Seafood |
★ Healthy Choice | **V.** Vegetarian |

DESSERT

Vanilla Shortbread Wreath (NF) Silky Chocolate Mousse Mango Ganache Double Cream Fresh Raspberries and Fruits	22
Berry Eaton Mess (GF, NF) The Famous Strawberry Meringue Cream Dessert with a Twist	22
Lemon Tart (Vegan) Blueberry Compote Coconut Yoghurt	24

AUSTRALIAN CHEESE

Served with Homemade Crackers & Quince Paste

King Island Black Label Brie Milky Flavour Ripened Faint Aroma of Mushroom	18
King Island Blue Natural Rind of Blue and White Mould Mild Creamy Texture	18
Maffra Aged Rind Cheddar	18
Selection of Three Cheeses 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 | **EF.** Egg Free | **P.** Pork | **S.** Sustainable Seafood |
★ Healthy Choice | **V.** Vegetarian |