

ALL DAY BRUNCH

Cheese & Tomato Sourdough Toastie (VG, LGO)

A rustic slice of artisan sourdough, toasted to golden perfection, layered with vine ripened tomato and melted vintage tasty cheese. Elevate your toastie with a slice of smoked Virginian ham +1.0
Gluten free bread available +2.0

14.0

Croissants

A flaky buttery croissant, generously filled and lightly toasted for the perfect balance of crispness.

- Virginian ham, cheese, heirloom tomato (VGO)

16.0

- Turkey breast, cheese, avocado, pickled red onion, honey mustard sauce

18.5

3-Point Tea Sandwiches

- **Poached chicken:** soft white bread, filled with tender poached chicken, finely diced red onion, celery and capers. All bound in a creamy house made mayonnaise dressing.

16.0

- **Creamy herbed cucumber:** soft white bread layered with thinly sliced cucumber and our house made smooth herbed cream cheese spread.

15.0

Gluten free bread available +2.0

Chicken Schnitzel Panini

House made chicken schnitzel, cheddar cheese, tomato, lettuce & honey mustard in a Turkish roll.

19.0

Gourmet Pork & Fennel Sausage Roll

A generous 180g house made sausage roll featuring seasonal pork, aromatic fennel, smoky bacon, celery & fresh herbs - all wrapped in golden flaky puff pastry. Baked to perfection and served warm with tomato relish and a crisp garden salad.

20.0

Spanakopita (VG)

Layers of crisp golden filo filled with a vibrant blend of spinach, fresh herbs and creamy feta cheese. Served with a side of fresh garden salad.

24.0

Beef Pita

Layers of crisp golden filo, filled with tender spiced beef. Served with a side of fresh garden salad and tomato relish.

24.0

Chicken & Vegetable Pita

Layers of crisp golden filo, filled with succulent chicken and seasonable vegetables. Served with a side of fresh garden salad and tomato relish.

24.0

Mediterranean Quiche (VG)

House made and full of vibrant flavour, features a medley of artichoke, charred red capsicum, olives, sun-dried tomato and cheese. All nestled in a golden pastry crust. Served warm with a crisp garden salad.

24.0

Vegetarian Pizza

Gourmet house made pizza with our Signature Mediterranean Sauce, topped with mozzarella, mushrooms, capsicum, olives, onion and garlic.

23.0

Cottage Pie (LG)

A comforting house made classic, featuring seasoned beef, peas, corn and carrot, in a rich red sauce, topped with creamy mash potato and finished with a golden layer of charred melted cheese. Served warm with a side of crisp garden salad.

27.0

Please feel free to browse our savoury cabinet for limited chef specials which have been freshly produced.

DEVONSHIRE TEA

16.0

“Think melting moments, but as scones...the best I’ve ever had” – **Michelle Milton, High Tea Society.**

Savoury (GFO)

One savoury scone (please ask staff for current flavour), served warm with house made herbed butter. Includes a delightful pot of tea from our Award winning tea selection or your favourite cup of coffee. Extra scone +7.5 Extra herb butter +2.0

Low gluten option available +2.0

Sweet (GFO)

One buttery scones, served warm with Chantilly cream and our signature house made strawberry jam. Includes a delightful pot of tea from our Award winning tea selection or your favourite cup of coffee.

Extra scone +6.5

Extra jam +2.0

Extra Chantilly Cream +2.0

Low gluten option available +2.0



DESSERTS

Please browse our display cabinets for our extensive selection of House Made cakes, pastries and desserts. Nut friendly, gluten friendly and vegan options are available.

(LG) Low gluten | (VG) Vegetarian |
(VGO) Vegetarian option |
(LGO) Low gluten option

Allergy Note: While we take care to cater for all our patrons with allergies, cross contamination may occur as all food is prepared and produced in the same kitchen. For further queries please ask one of our staff.

15% surcharge applies on Public Holidays.

LOADED SCONE COLLECTION

Savoury (LGO)

Warm golden savoury scones reimagined with fresh, seasonal ingredients. Thoughtfully composed for those who savour flavour texture and something a little unexpected.

Basil and Vine

21.0

A medley of cherry tomatoes, creamy fior de latte, ribbons of red onion and fresh basil, atop a golden savoury scone.

A fresh garden inspired twist on the classic bruschetta.

Add a soft poached egg +4.0

Add avocado +6.0

Add salmon / bacon +7.0 ea

Avo & Earth

21.0

A colourful medley of smashed avo, roast pepitas, feta, tomatoes and beetroot relish, on a warm savoury scone finished with purple cabbage, coriander and fresh lemon.

Add a soft poached egg +4.0

Add salmon / bacon +7.0 ea

Surf ‘n’ Scone

26.0

A cheeky twist on a retro classic. Juicy prawns tossed in our house made Marie Rose sauce with crunchy celery and ice berg lettuce, served alongside a warm savoury scone and herb butter. Scoop, stack and squeeze fresh lemon and build your perfect bite with a touch of nostalgia.

Wine pairing suggestions: sparkling wine \$15, mimosa \$16, sav blanc \$14

Sweet (LGO)

A scone, but not as you know it. Warm from the oven, filled with flavour, finished with flair. Our scone desserts are where tradition meets imagination - one bite at a time.

Strawberries & Cream Sconut

21.0

A buttery scone reimagined with donut nostalgia. Coated in cinnamon sugar and crowned with a jam filled centre, topped with a swirl of Chantilly cream. Served alongside fresh strawberries and a drizzle of strawberry coulis.

The Pistachio Melt

21.0

A warm delicate scone filled with a velvety pistachio cream centre, drizzled in rich dark chocolate. Served with a cloud of Chantilly cream and a scatter of toasted pistachios. Nutty, refined and melt in your mouth indulgent.

The Brulee Scone

21.0

A warm scone filled with silky vanilla custard and finished with a crisp, caramelised brulee top. Served with Chantilly cream, swirls of strawberry coulis and fresh berries.

Low gluten option is available for all loaded scones +3.0

GINGHAM & GRAZE

“Picnic at your table”

39.0 pp, min. 2 people

A delightful grazing experience designed for a minimum of 2 guests, perfect for sharing slow moments and sweet conversation. Enjoy a curated selection of sweet and savoury delights, presented on a wooden grazing board, reminiscent of a picnic table.

Each guest will receive:

- 2 mini scones served with house made strawberry jam and Chantilly cream
- A petite croissant with smoked Virginian ham, cheese and tomato (VGO)
- 2 creamy herbed cucumber 3-point sandwiches
- Mini vegetarian quiche
- Classic Eton mess with fresh strawberries
- Seasonal fruit

Please allow a little extra time as we freshly prepare your grazing experience.

Optional: Elevate your experience with a glass of sparkling wine \$15, a mimosa \$16 or an aperol/pink gin spritz \$16/\$19

From the BAR

SPARKLING

Prosecco · NV Aurealia
Moscato Pink · NV Fiore

Glass	Bottle
15.0	44.0
15.0	

WHITE

Chardonnay
Robert Oatley Signature
Margaret River WA

150mL	250mL	Bottle
14.0	18.0	47.0

Pinot Grigio
Annais Organic
Mudgee WA

14.0	17.0	44.0
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Sauvignon Blanc
Herringbone Hills
Marlborough NZ

14.0	17.0	44.0
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RED

Pinot Noir
Robert Oatley Signature VIC

150mL	250mL	Bottle
14.0	16.0	41.0

Shiraz
Hancock & Hancock
McLaren Vale SA

14.0	18.0	47.0
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ROSÉ

Rosé
Mirabeau Classic
French Provence

150mL	250mL	Bottle
17.0	21.0	59.0

BEER

Heineken / Mythos / Corona 12.0

COCKTAILS

Espresso Martini 19.0
Vodka, Kahlua, Dziert Espresso Coffee, Vanilla

French 75 19.0
Gin, Prosecco, Lemon

Pink Gin Spritz 19.0
Pink Gin, Prosecco, Lemonade, Mint, Berries

Aperol Spritz 16.0
Prosecco, Aperol, Soda

Gin & Tonic 16.0
Gin, Tonic Water, Lime

Mimosa 16.0
Prosecco, Orange Juice

ZERO ALCOHOL

Heineken Zero 10.0

Henkell Sparkling Piccolo 13.0

Monday Gin & Tonic 10.0

DRINKS

Simple Juicery 6.0
Orange / Cloudy Apple

Simple Superfood Juice 11.0
"Radiance" – beetroot, purple carrot, apple, ginger, rose hip, prebiotics

Simple Superfood Smoothie 11.0
"Cleanse" – kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics

"Afterglow" – mango, lime, ginger, tumeric, hibiscus, prebiotics

Soft drinks 6.0
Coke · Coke Zero · Sprite · Blood orange · Lemon, Lime & Bitters

Sparkling water 6.0/ 10.0



From the COFFEE BAR

Our coffee bar offers a unique selection of hot and cold beverages. Indulge in our signature coffee blend, carefully selected and created by Dziert.

HOT

Espresso · Ristretto 5.0

Cappuccino · Latte · Flat white 5.5 / 7.0
Long black

Short Macchiato · Long Macchiato 5.5
Piccolo · Magic · Greek Coffee

Mocha 6.0 / 7.5

Extra coffee shot +0.5

Decaf +0.5

Chai latte · Matcha latte 6.5 / 7.5

Dirty chai latte 7.0 / 8.0

Hot Chocolate 6.0 / 7.0

Baby chino 3.0

Almond milk · Soy milk +1.0
Lactose free · Oat milk

Honey +0.5

COLD

Iced coffee 8.0
Served with ice cream

Iced latte 7.0

Iced long black 7.0

Iced mocha 8.5
Served with ice cream

Iced chai latte 8.0

Iced chocolate 8.0
Served with ice cream

Frappé (traditional Greek) 7.0

Freddo espresso 7.0

Freddo cappuccino 8.0

Affogato 10.0
*Espresso with ice cream
Kahlua +8.0*

Milkshakes 9.0
Chocolate · Strawberry ·
Vanilla · Caramel · Blue Heaven



From the TEA BAR

All teas 8.0

A selection of award-winning loose-leaf teas from High Tea with Harriet. All teas are served in an elegant glass tea pot alongside a fine bone China tea cup.



Charming Chai

A black tea with cinnamon pieces, orange peel, ginger, green & black pepper, cloves, whole cardamon and rose petals.

Duchess of Bedford

A unique & smooth Ceylon tea blend, with rose petals & buds, lavender blossoms & vanilla pieces with delicate notes of lemon.

English Breakfast

The classic.

Earl Grey

A delicate & smooth blend of Ceylon & China leaf teas with the exquisite flavour of Bergamot.

Fields of Gold

An uplifting herbal & fruit blend with a unique selection of Chamomile, strawberry & cherry pieces, berry leaves, lemon peel, peppermint, lemongrass & vanilla.

Melbourne Moments

A delicious & decadent chocolate & caramel black tea blend, with real cacao pieces.

Monsoon Moon

Warming lemongrass & ginger blend with liquorice root, lemon peel & mixed pepper.

Moroccan Mint

Made from Morocco's Nana mint plant, a delicate cross between peppermint & spearmint.

Peach Blush

A playful fruit bouquet that will take you back to summers gone by, this exotic tisane embodies natural peach, apple pieces, rosehip shells & hibiscus.

Rising Sun

The very popular Chinese Sencha green tea with a delicious hint of fruit, pineapple pieces, Roman Chamomile, rose petals & marigold blossoms.