

## AFTERNOON TEA SERVED FROM 3PM DAILY

Rocket, pear & parmesan salad (V) 10

Shoestring fries (V) 10

Antipasti Platter - Prosciutto di Parma, Wagyu bresaola, sopressa, truffle cream cheese, marinated mixed olives, house pickles, chutney & mixed breads 30

Vegetarian Tasting Platter - Spiced polenta, tempura zucchini flower, grilled haloumi, truffle cream cheese, marinated mixed olives, house pickles, chutney & mixed breads (V) 30

## DESSERT

Apple & wild berry crumble with vanilla bean ice-cream 15

Vanilla crème brûlée (GF) 15

Belgian chocolate mousse, praline, freeze dried berry, wildberry sorbet 15

Carrot cake with praline mousse, caramel glaze, cream cheese foam served with apricot & carrot sorbet 15

House selection of three sorbet (VG,GF)

## THREE CHEESE PLATTER

Brie Fermier FRANCE, Charlton's Organic Blue VIC & Cave Aged Cheddar Somerset UK - Served with fig & walnut rolada and lavosh 26

## SWEET TREAT

Chocolate Brownie (GF) 7

Salty peanut caramel slice 7

Chocolate & strawberry tart 10

Apple streusel friand with cream Chantilly (GF) 10

Kids: Banana sundae 12

## COFFEE & TEAS

Espresso 3.6

Macchiato 3.6

Cappuccino 4.3

Flat White 4.3

Long Black 4.3

Latte 4.3

Mocha 4.5

Extra shot/large/soy/decaf Add 50c

Hot Chocolate 4.5

Chai Latte 4.5

Iced latte/long black/chai 6

Iced coffee/chocolate 8

Babycino 2

English Breakfast Tea 5

Earl Grey Tea 5

Orange Pekoe Tea 5.5

Gunpowder Green Tea 5.5

Peppermint Tea 5.5

Chamomile Tea 5.5

Lemongrass Tea 5.5

Organic Orange & Berry Tea 5.5

Chai Tea 5.8