

## AFTERNOON TEA SERVED FROM 3PM DAILY

Rocket, pear & parmesan salad (V) 10

Shoestring fries (V) 10

Antipasti Platter - Prosciutto di Parma, mortadella, sopressa, marinated cream cheese, olives, dips, house pickles & mixed breads 30

Vegetarian Tasting Platter - Vegetable frittata, garlic mushrooms, panko-crumbed zucchini chips, marinated cream cheese, olives, dips, house pickles & mixed breads (V) 30

## DESSERTS

Chocolate macadamia fudge with lavender marshmallow & orange cinnamon coulis (GF) 15

Vanilla crème brûlée (GF) 15

Banoffee pie with dulce de leche, caramel pecans & Belgian chocolate ribbons 15

Apple Tarte Tatin with pistachio ice cream 15

## 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 TREATS

Jam Drop 5

Chocolate brownie (GF) 7

Salty peanut caramel slice 7

Yuzu & lemon tart with matcha meringue 10

Apple streusel friand (GF) 10

Kids Banana sundae 12

Burnt Orange scones | Mixed Berry | Date | Plain all served with cream Chantilly & house-made jam 10

## 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

Please note that a 10% surcharge applies on weekends and public holidays. We do not split bills