



MENU

LIGHT BITES | FILLING LUNCHES | TREATS | DRINKS

**WE ARE
OPEN**MONDAY - SUNDAY
10:00AM - 4:30PM

SOMETHING LIGHT

SAVOURY PASTRIES

\$5.95

- Traditional sausage roll
- Spinach and ricotta roll (v)

Add Indian relish

+\$1

HAM & CHEESE CROISSANT (GFO)

\$9

Plain cheese croissant (v)

\$7.90

Add tomato

+ \$1

Swap croissant for bread

+ \$1

SAVOURY MUFFIN

\$8

Served with Indian relish & butter

- Bacon, cheddar & onion
- Roasted pumpkin, spinach & feta

Add side salad to any dish (v) \$6.50
Ask staff for daily specials

QUICHE

\$12

Served with olives & Indian relish

- Quiche Lorraine
- Spinach & feta (v)

TASTING PLATE (V)(GFO)

\$21

Olives, dukkah, hummus, olive oil, bush
honey balsamic marinade, toasted bread

Add a glass of mead/ liqueur

+\$9

Add chorizo

+\$5

SALAD BOWL (V, GF)

\$13.50

Lettuce, cherry tomato, red onion, olives,
homemade salad dressing, pepitas, feta

Add chorizo

+\$5

Add smoked salmon (GF)

+\$5

VEGAN OPTION:

+\$5

Add falafel & hummus (GF) (VE)

no feta, balsamic & olive oil dressing



SOMETHING FILLING

SHORT REUBEN SANDWICH (GFO)

\$14.50

Silverside beef, seeded mustard, Russian mayonnaise,
sauerkraut, melted cheese, Pagnotta bread

SMOKED SALMON BAGEL (GFO)

\$18.50

Smoked salmon, homemade cream cheese dressing, capers,
lightly toasted poppy seed bagel

CHICKEN, CHEESE & GUACAMOLE TOASTIE

\$12.50

Roast chicken, melted cheese, creamy guacamole, white bread

PULLED PORK WRAP

\$12.50

Pulled pork, BBQ sauce, melted cheese, slaw

HOMEMADE SHORTCRUST PASTRY PIES

- Chunky beef
- Lamb shank, rosemary & mint

\$14

\$15

BEEF LASAGNE

\$23.50

Beef mince in Bolognese sauce, bechamel sauce, parmesan
cheese, dressed side salad

SWEETS & TREATS

PANCAKES (V)

With honey ice cream, seasonal fresh fruits & maple syrup

Short stack (2 pancakes)

\$19.50

Tall stack (3 pancakes)

\$24

Short stack - maple syrup only

\$9

DEVONSHIRE TEA (V)

Homemade plain scone, strawberry
jam, fresh whipped cream, honey &
tea or coffee

FOR ONE

\$9.50

FOR TWO (pot of tea for 2)

\$18

GLUTEN FREE (GF)

\$9.90

FRUIT SCONES

\$10

PLAIN SCONES (V)

\$5

Homemade scone, honey,
strawberry jam, fresh cream

HONEY ICE CREAM (V)

Paper cup (GF) or waffle
cone. VE option available.

Kid's cup

\$4.75

1 scoop

\$6.25

2 scoops

\$9.25

Please alert staff if you have an allergy or intolerance. Please
be aware our kitchen is not a gluten free area.

GF / GFO Gluten Free / Gluten Free Option**V** Vegetarian**VE** Vegan

SIGNATURE HONEY DRINKS

ROSE INFUSED HONEY HOT CHOCOLATE \$6.20

Rose infused honey, chocolate powder, steamed milk

LAVENDER INFUSED HONEY HOT CHOCOLATE \$6.20

Lavender infused honey, chocolate powder, steamed milk

CHILLI INFUSED HONEY HOT CHOCOLATE \$6.20

Chilli infused honey, chocolate powder, steamed milk

LEMON & GINGER INFUSED HONEY TEA

Fresh lemon, ginger infused honey, hot water

- Pot for 1 \$6.20
- Pot for 2 \$9.90

HONEY SPIDER \$8.50

Sparkling honey & honey ice cream

SPARKLING HONEY WATER \$6.50

SPARKLING HONEY & GINGER WATER \$6.50

BOTANICAL BUSH TEA



Native DJILZ bush tea, fresh cut honeycomb, lemon myrtle shortbread, and sprinkling flavours of bush tucker (contains nuts)

Wildflower Honey Tea (pot for 1) \$20
Lemon Myrtle Tea (pot for 1) \$20

HOT DRINKS

COFFEES

Flat white Capuccino Latte	\$5.20
Hot Chocolate Mocha	\$5.20
Traditional Macchiato	\$4.20
Long Macchiato (2 shots)	\$5.20
Long Black	\$5
Espresso	\$4

MILK ALTERNATIVES

Soy, Almond or Oat +\$1

ADDITIONS

Extra shot	+\$0.50
Upgrade to mug	+\$1
Add honey	FREE!

SOMETHING HEALTHY

Chai Latte (spice powder)	\$6.20
Chai Latte (honey infused)	\$6.20
Turmeric Latte	\$6.20

LOOSE LEAF TEA

Pot for 1	\$5.50
Pot for 2	\$9.50

- Organic English Breakfast
- Organic Earl Grey
- French Earl Grey
- Honey Tea (infused black tea)
- Green Tea Honey Sencha
- Peppermint

AFFOGATO \$8.50

Honey ice cream & shot of espresso

MEAD

SERVED BY THE GLASS

(150ML) \$10 | \$15

Sparkling Mead (12%)
Mulberry Mead (10.6%)
Classic Mead (12%)
Spiced Mead (12%)
Rubee Red (13.4%)

SERVED BY THE GLASS

(35ML) \$10

Banksia Liqueur (16%)
Parrotbush Liqueur (16%)

Free mead tastings in our meadery!

COLD DRINKS

ICED LONG BLACK \$6

2 shots espresso, water & ice

ICED LATTE \$6.20

2 shots espresso, milk & ice

ICED CHAI LATTE \$7.20

Chai powder, milk, ice

ICED COFFEE \$8.50

Honey ice cream, espresso, milk & optional whipped cream

ICED CHOCOLATE \$8.50

Honey ice cream, chocolate powder, milk & optional whipped cream

ICED MOCHA \$8.50

Honey ice cream, chocolate powder, 2 shots espresso milk & optional whipped cream

MILKSHAKES \$9

Honey, Chocolate, Banana, Strawberry, Spearmint

FROM THE FRIDGE \$5.50

Lemonade | Apple juice | Orange juice
Lemon, lime & bitters | Ginger beer
Lemon squash

FRUIT SMOOTHIES

Made with apple juice	\$9
Made with milk & yoghurt	\$9.50

COCO LOCO

Coconut, pineapple, mango, mint, lime, honey

MIXED BERRIES

Strawberry, blackberry, raspberry, honey



Braille menu & black and white menu available upon request

TURKISH APPLE ICED TEA \$7

From the Turkish Bazaars

Add honey Free

ENCHANTED GARDEN ICED TEA \$7

Pineapple, elderberries, rosehip, sunflowers, hibiscus, mallow flowers
Add honey Free

BERRIES OF THE FOREST ICED TEA \$7

Rosehip, elderberries, blackberries, hibiscus, raspberries, strawberries
Add honey Free

SCAN THE QR
CODE FOR
OUR DIGITAL
MENU:



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