

TEA TIME

HIGH TEA

Elegant high tea for two which includes a wonderful selection of sweet and savoury treats, tea and sparkling wine

55 per person

Cipriani Bellini cocktail upgrade

+ 10 per person

Pol Roger Brut Champagne upgrade

+ 15 per person

DEVONSHIRE TEA

Freshly baked scones, clotted cream, house made rosella jam served with choice of tea / coffee.

18 per person

FINGER SANDWICHES

Selection of finger sandwiches served with choice of tea / coffee

22 per person

HOUSE MADE PETIT FOURS

Selection of 4 petit fours served with choice of tea / coffee

18 per person

UP WITH THE BIRDS

Toasted sourdough, rye or soy & linseed, homemade jam, pepe saya butter ^v 6

Toasted banana bread, date & sesame butter ^v 8

Free-range eggs, sourdough toast, rye or soy and linseed ^v 14

Ricotta pancakes, maple roast apple, walnuts ^v 16

Toasted granola, yoghurt, seasonal berries ^{gf v +} 16

Mushroom risotto cakes, grilled asparagus, fried egg, parmesan ^{gf v} 17

Poached eggs, potato rosti, bacon, rocket, green goddess dressing ^{gf} 18

Omelette of slow roast tomato, spinach, feta & basil ^{gf} 18

Omelette of leg ham & aged cheddar, young salad leaves ^{gf} 18

Kids boiled egg and soldiers ^v 8

BREAKFAST SIDES

Bacon, cured salmon, sausage 6

Mushrooms, avocado, spinach, roast tomato, potato hash ^v 4

Enjoy a bloody Mary with vodka, spiced tomato & celery 12

CURRENTLY IN THE GARDENS

Bees producing Vaucluse honey, hens producing local eggs, melons, rosellas, carrots, green curled endive, lollo rossa, radishes, walking stick cabbage, turks turban squash, purple vienna kohlrabi, giant red mustard, rainbow chard, celery, salsify, beetroots

FROM GARDEN TO TABLE

Take a stroll and check out our vegetable garden and farm animals at the rear of the property. The produce from the gardens is featured on our menu.

THE LIGHTER SIDE

Club sandwich: free range chicken, cos, bacon, parmesan, Caesar dressing 18

Smoked trout salad, pearl barley, edamame, beetroot, black sesame ⁺ 18

Confit duck croquettes, soubise, apple & radish salad 17

Galette of field mushrooms, confit garlic, asparagus, parmesan & truffle salt 17

English spinach, spring onion & feta tart ^v 17
Add prosciutto or smoked salmon +4

A LITTLE MORE

Saffron linguine, king prawns, chorizo butter, baby spinach, lemon 28

Beef burger on brioche bun, carrot remoulade, aioli 24

Roast barramundi, baby beets, rainbow chard, horseradish ^{gf} 32

Crumbed lamb shoulder, broccolini, baby carrots, lemon, fried capers ⁺ 34

Beer battered sustainable fish, chips, tartare sauce, malt vinegar 32

Roast free range chicken breast, braised cannellini beans with tomato & basil ^{gf +} 28

ON THE SIDE

Fried sebago potatoes, rosemary & thyme salt ^v 8

Roast pumpkin, crispy sage, parmesan ^{v gf} 8

Handpicked leaves, merlot & thyme dressing ^v 9

PRIX FIXE MENU

50

Complimentary entry to Vaucluse House & tour.

2 COURSES & A GLASS OF WINE

Roast barramundi, baby beets, rainbow chard & horseradish ^{gf}

Mrs Nisbetts Ginger Cake, Caramelised Pineapple & Clotted Cream*

Tea or Coffee

FOR THE KIDS

(UP TO 12 YRS OLD)

Ham, cheese and tomato toastie 8

Fish and chips 12

Kids lunch box 16

Chicken sambo, fresh fruit, cookie, juice

DESSERTS

Blueberry panna cotta, honeycomb 14

Profiteroles, pistachio custard, chocolate, salted caramel 14

Caramelized quince, lemon myrtle pudding, spiced syllabub 14

*Mrs Nisbetts ginger cake, caramelized pineapple, clotted cream 14

*Recipe from Jacqui Newling's "Eat Your History" Available to Purchase

BEVERAGES

BUBBLES

NV Morgan's Bay Sparkling Cuvée 9 45

NV Chandon Sparkling Rosé 12 69

NV Pol Roger Brut 24 125

NV Chandon Brut 12 69

WHITE

Tyrrell's 'Stevens' Single Vineyard Semillon 11 52

Jim Barry 'Watervale' Riesling 10 49

Mt Langi 'Billi Billi' Pinot Gris 11 52

Petaluma Chardonnay 12 59

ROSÉ

Petaluma Nebbiolo Dry Rosé 10 49

RED

Yering Station Pinot Noir 12 58

Fraser Gallop Cabernet Merlot 10 49

Wynns 'The Gables' Cabernet Sauvignon 11 52

Grant Burge 'Miamba' Shiraz 10 49

CLASSICS

Young Henrys gin & tonic 10

Mimosa 10

Bloody Mary 12

Pimm's cocktail (glass/jug) 12 30

Aperol spritz 12

Bellini 12 69

BEER | CIDER

Cascade Premium Light 6

Young Henrys Natural Lager 10

Young Henrys 'Newtown' Pale Ale 10

Young Henrys Cloudy Cider 10

SOFTS

Soft Drinks 5

Coke | Diet Coke | Lemonade | LLB

Freshly Squeezed Juice 8

Orange | Apple | Watermelon | Pineapple

TEA & COFFEE

Campos Coffee 4

Decaf / extra shot + 0.5

Large + 1

Almond milk / Bonsoy + 1

Tea Selection by T2 6

Herbal: Bright Night, Ruby Red Roses, Gone Surfing, Refresh, Toasty Nougat, Red, Green & Dreamy

Green: Jade Mountain, Sencha Peach, Snow Dragon Jasmine, Beauty Queen, Lemon Sorbet, Oolong Berry

Black: Australian Breakfast, French Earl Grey, Cocoa Caramel Brownie, Lapsang Souchong, Darjeeling, Melbourne Breakfast, Sticky Honey Chai

Housemade Iced Tea 8

Housemade Iced Coffee 8

Milkshakes 8

Chocolate | Vanilla | Strawberry