

All Day Menu

Breakfast High Tea - Two delectable tiers Quiche, croissant with semi sundried tomato and cheese filling, sweet potato frittata, danish pastry, vanilla bean yoghurt and muesli cup, fresh season fruit, two buttermilk scones with jam and cream. (Veg)	\$30
Luxe High Tea - Our specialty Warm savoury bites, selection of ribbon sandwiches, selection of petit divine patisseries, two buttermilk scones with homemade jam and cream. (Veg Option)	\$40
Junior High Tea - Up to 12yrs Ribbon sandwiches, vegetarian quiche, croissant, seasonal fruit, patisseries and two buttermilk scones with jam and cream. Includes one soft drink, juice, or hot chocolate. (Veg Option)	\$25
Salmon Nicoise Salad Pan fried crispy skin and oven baked succulent salmon, leafy greens, cherry tomatoes, olives, cucumber and beans, served with a creamy caper and dill sauce. (GF) (Veg + Vegan Option - Roasted Vegetable Salad \$22)	\$27
Classic Crepes Traditional french crepes served with icing sugar, maple syrup and seasonal fruit (GF + Veg)	\$20
German Sausage Plank Sweet potato zucchini frittata on a bed of spinach, crispy bacon, german sausage, sourdough toast and house relish. (GF Option) (Share Plank - \$38)	\$25
Braised Lamb Baguette Succulent slow cooked lamb cooked in a rich house made sauce, creamy slaw, leafy greens on a fresh toasted soft baguette.	\$17.50
Duck Baguette Succulent duck confit, leafy greens, caramelised onions, cheese and dijon mustard sauce on a fresh toasted soft baguette.	\$17.50
Chicken Crepe Tender chicken breast, asparagus, baby spinach with creamy french mustard sauce, served with a fresh seasonal salad. (GF)	\$25
Add to any meal - One german sausage \$6 - Two german sausages \$10 - Bacon \$5 - Sourdough bread \$5 - Frittata \$6	

Bon Appetit

Some variation in dishes may occur due to seasonal availability.

Kitchen closes - Wed to Fri 1pm | Sat to Sun 1:30pm

PLEASE ORDER AT THE COUNTER