



UP WITH THE BIRDS TO MIDDAY

freshly baked fruit muffin ^(v)	4
toasted sourdough, rye or soy and linseed with homemade jam ^(v)	6
toasted banana bread with dulce de leche butter ^(v)	8
poached eggs, grilled asparagus, roast cherry tomato and dukkah ^(v)	16
new season strawberries with greek yoghurt and granola ^(v)	14
ricotta pancakes with house-made lemon curd and berry compote ^(v)	16
bubble and squeak with fried free range egg ^(v)	16
kids boiled egg and soldiers ^(v)	8
free-range eggs and toast, sourdough, rye or soy and linseed ^(v)	12

SIDES

bacon, cured salmon, sausage	6
mushrooms, avocado, spinach, roast tomato, potato hash ^(v)	4
<i>why not try our bloody mary with vodka, spiced tomato and celery?</i>	12

A LITTLE MORE 12 TO 3PM

linguine with king prawn, cherry tomato, chilli, lemon and parsley ^(v)	26
beef burger with spinach, café de paris mayo and fried sebago potato	24
seared salmon with kipfler potatoes, green beans and salsa verde	28
spiced lamb ribs with moghrabiah, labneh and pomegranate salad	27
tearooms battered flathead, chips, tartare sauce and malt vinegar	32
roast chook, root vegetables and old fashioned bread sauce*	28

ON THE SIDE

fried sebago potatoes with rosemary and thyme salt ^(v)	8
rocket, green bean and hazelnut salad ^(v)	8
classic greek salad: cucumber, tomato, olives and feta ^(v)	14

FOR THE KIDS 12 TO 3PM

ham, cheese & tomato toastie	8
fish and chips	12
kids lunch box <i>chicken sambo, fresh fruit, cookie & juice</i>	16



BUBBLES

nv morgans bay sparkling cuvee (nsw)	9	45
nv chandon sparkling rose (vic)	12	69
moet & chandon (france)		125

WHITE

morgans bay sauvignon blanc (nsw)	9	43
st john's road riesling (sa)	10	48
dal zotto pinot grigio (vic)	11	52
pepper tree verdelho (nsw)		64
ross hill chardonnay (nsw)	12	59

ROSE

the pawn wine co 'el desperado' rose (sa)	11	48
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RED

morgans bay cabernet merlot (nsw)	9	43
mt moriac pinot noir (vic)	12	58
tertini nebbiolo (nsw)		62
kalleske grenache shiraz mataro (sa)	12	66
cape mentelle 'marmaduke' shiraz (wa)	10	49

CLASSICS

hendrix gin & tonic	10
bloody mary	12
mimosa	10
pimm's cocktail	12

* please ask our staff for other favourites

OPENING HOURS: WEDNESDAY TO FRIDAY 10AM - 4.30PM SATURDAY AND SUNDAY 8AM - 4.30PM (OPEN 7 DAYS DURING SCHOOL HOLIDAYS)

DEVONSHIRE TEA

(available to midday)

freshly baked warm scones with clotted cream, house made jelly & rosella jam served with choice of tea
16 per person



HIGH TEA

elegant high tea for two which includes a wonderful selection of sweet & savoury treats, tea & sparkling wine.

55 per person

upgrade to moet and chandon champagne +15 per person

relax with a pimm's cocktail overlooking our beautiful gardens

THE LIGHTER SIDE 12 TO 4PM

lox bagel: smoked salmon, cream cheese, beetroot and dill	14
heirloom tomatoes, goats curd, yellow squash and herb breadcrumbs ^(v)	16
potato and caramelized onion tart with smoked trout and chive crème fraiche	18
middle eastern super bowl: falafel, hummus, beetroot, brown rice and leek ^(v)	17
free range chicken salad, roast pumpkin, rocket, basil and parmesan	20
buttermilk pudding with fresh strawberries and rhubarb*	14
flourless chocolate cake with salt caramel cream*	12
honey parfait with blood orange, pistachio and meringue*	14
mrs nisbetts ginger cake, caramelized pineapple and clotted cream	14

*Recipe from Jacqui Newling's "eat your history"
Available to Purchase

BEER/CIDER

cascade premium light	6
asahi	9
peroni	9
coopers pale ale	8
apple thief - pink lady apple cider	9

SOFTS

parkers organic juices	5
daylesford & hepburn sparkling juices	
pink grapefruit, blood orange, apple	5
daylesford & hepburn	
300ml still or sparkling water	4.5
750ml still or sparkling water	8

TEA & COFFEE

campos coffee	4
decaf or extra shot	4.5
mocha, hot chocolate, chai latte	4.5
tippity loose tea	4.5
herbal: peppermint, lemongrass & ginger, mary mary, chamomile	
green: organic gunpowder, sencha, jasmine,	
white: bai mu dan - white peony rooibos: rooibos	
chai: masala chai black, organic english breakfast, organic earl grey, jane the queen, organic ceylon orange pekoe, organic assam	

CURRENTLY IN THE GARDENS

bee's producing vaocluse honey, hens producing local eggs, rosella, rainbow chard, kale, cavalo nero, purple vienna kohlrabi, tomatoes giant curled mustard, iceberg, globe artichoke, scarlet nantes carrots early wonder beetroot, broad beans, leeks, celery, french breakfast radish



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

HIGH TEA

\$55 per guest

Bookings essential, minimum of 2 guests

SOMETHING SAVOURY

Poached Chicken & Walnut Harry's Bar Sandwich
Pumpkin & Spinach Tart with Smoked Crème Fraiche
Salmon & Herbed Cream Cheese Cornet with Keta Caviar
Housemade Mini Lamb Sausage Roll

SOMETHING SWEET

Elderflower Cheesecake filled Doughnuts with Strawberry Sugar
Buttermilk Scones with Clotted Cream, Rosella & Berry Preserve
Rosewater Meringue with Fairy Floss
Mini Cherry Bakewell Tarts
Mrs Nisbett's Ginger Cake*

SPARKLING WINE

Glass of Johnny Q Brut NSW

FRENCH UPGRADE

+ \$15 per glass

NV Moet & Chandon Brut Imperial

(Please turn the page for Tea and Coffee selection)

*Jacqui Newling's Cookbook "Eat Your History" available from our gift shop.
Jacqui Newling - Sydney Living Museums' Colonial Gastronomer

*Vaucluse House
Tearooms*

HIGH TEA

COFFEE

“Campos Speciality Coffee Professionals”
Your choice of Espresso Coffee
(Campos Filtered Coffee for groups of 8 or more)

TEA

“Tippity Tea Sydney, Artisan Loose Leaf Tea Company”

Herbal: Peppermint, Lemongrass & Ginger, Mary Mary, Chamomile

Green: Organic Gunpowder, Sencha, Jasmine,

White: Bai Mu Dan - White Peony

Rooibos: Rooibos

Chai: Masala Chai

Black: Organic English Breakfast, Organic Earl Grey,
Elevenses, Organic Ceylon Orange Pekoe, Organic Assam

(For groups of 8 or more please
select 3 teas from the list below)

Herbal: Peppermint

Green: Organic Gunpowder

Black: Organic English Breakfast, Organic Earl Grey

*Vaucluse House
Tearooms*