



THE
TEA ROOM

QUEEN VICTORIA BLDG.

LUNCH MENU

Monday to Friday

12pm to 3pm

Antipasto plate - *Jamón Serrano, Prosciutto, Sopressa salami, hummus, semi dried tomatoes, bocconcini and pickled vegetables served with a Sonoma facile baguette* 22

ENTRÉE 22

Seared scallops, pumpkin, peanut and shiso salad, ginger, soy and coriander dressing

Blue swimmer crab omelette, asparagus, tomato and saffron broth

Squid ink tortellini with prawns, green apple, tomato and cucumber salsa, fennel and lemon cream

Whole roast quail, jerusalem artichoke puree, parsnip, Port soaked sultana's and chervil salad

Baked tart of caramelised onion, goats cheese and beetroot with bitter leaf

The Tea Room salad (*avocado, beetroot, willof, fennel, grilled vegetables & fetta*) 16/ 20

House made linguine, wild mushrooms, cavolo nero and aged Manchego 20

Potato gnocchi with roast pumpkin, baby spinach and walnuts, parmesan cream 20/ 28

MAIN 33

Sorrel poached salmon, dauphinoise potatoes, wild fennel and confit garlic

'The Tea Room Fish and Chips' (*Pan fried Red Emperor, potato galette, crushed peas sauce vierge*)

Roast lamb loin with an almond and harissa crust, Mediterranean salad, creamed fetta

Barossa Valley chicken breast, organic barley risotto, confit of the leg and leek buodin

Char grilled Cape Grim beef fillet, Spring colcannon salad, horseradish crème fresh, crisp speck

SIDES 8

Shoe string fries

Ruby grape fruit, rocket, parmesan, candied walnut

Green beans, toasted almonds & eschalots

Mash with truffle oil & chives

DESSERT 14

Tiramisu

Chocolate cherry decadence

Crêpes, citrus fruits caramel, vanilla ice cream

Caramelised apple and cream mille feuille 12

Handmade petit fours 14

Affogato 18

A selection of cheeses, quince paste, lavoche, toasted walnut bread 19

Menu is subject to seasonal availability