

MORNING MENU

Available Monday to Friday 10am-12pm

MORNING TEA	32
A set selection of cakes and pastries, finger sandwiches, tea or coffee	
DEVONSHIRE TEA	18
Two homemade scones served with clotted cream and preserve, tea or coffee	
FINGER SANDWICHES	22
A set selection of six finger sandwiches on Sonoma bread, tea or coffee	
TOASTED CROISSANT	14
Honey glazed ham and cheese, green salad	
FRENCH TOAST	15
Poached fruits, mascarpone cream	
FIG AND CARAMELISED ONION TART	18
Ricotta, bitter leaf salad	
SPANISH OMELETTE	17
Chorizo, roast capsicum, olive and parsley	
SEASONAL FRUIT SALAD	15
With sweet yoghurt and mint	
FRESHLY SQUEEZED Available Monday to Friday	8
Carrot, orange and ginger	
Apple, cucumber, spinach and mint	
Beetroot, celery and apple	
Or a selection of your choice	

A minimum of one menu item per person must be ordered

LUNCH

Available Monday to Friday, from 12pm

Freshly shucked oysters, mignonette and lemon	3.5 each
Half shell scallops, green mango, macadamia, chilli, holy basil	4.5 each
Fig and caramelised onion tart, ricotta, bitter leaf salad	18
Pan fried potato gnocchi, mushrooms, kale, red onion, truffled pecorino	22
'Super food salad', quinoa, spinach, avocado, chia seeds, kale, almonds, blueberries	21
Seared scallops, cauliflower, jasmine tea soaked raisins, almonds, curry oil	23
Linguine with roast Poussin, leek, grain mustard, chives, sour cream and cider sauce	26
Chia crusted salmon fillet, avocado, beetroot and seasonal vegetable salad, sesame tahini dressing	29
Crisp pork belly, mustard spätzle, cabbage and bacon, apple and miso sauce	29
Beer battered blue eye trevalla, hand cut chips, pickles, mayonnaise	29
Char grilled swordfish, olive and basil crushed kipflers, calamari, sauce vierge	29
Roast lamb loin, pea puree, dauphine potatoes, peas, mint and fetta	29
200g grilled Wagyu rump, spinach, tomato fondue, boulangere potato, roast garlic	32
Warm Sonoma baguette	7
with Gundaroo green olives and harissa spiced hummus	14
Sides – your choice of mixed leaf salad, fries or seasonal vegetables	7
Gunners' Barracks salad	17

A minimum of one menu item per person must be ordered

DESSERT

Available Monday to Friday, from 12pm

14

Chocolate tart, poached plum, candied walnut, chai ice cream

Crème caramel, fresh berries, orange tuille

Mango Trifle, lychee pearls, meringue, lime and buttermilk sorbet

Passionfruit cheesecake, granola, coconut sorbet

Affogato – choice of Frangelico, Kahlua, Amaretto or Baileys

15

Handmade petit fours

12

TEA

Choose from our selection of Ronnefeldt tea's

7

COFFEE

Single Origin Roasters

4.5

DESSERT WINE

Gls Btl

2010 Dowie Dulie Can cut Viognier, McLaren Vale SA

49

2012 Scotchman Hill Late Harvest Riesling, Bellarine Peninsula VIC

10 42

CHILDREN'S MENU

Available Monday to Friday

SOMETHING YUMMY 16

Battered fish and chips

Penne pasta bolognaise

Minute steak and fries

Ham and cheese pizza

SOMETHING SWEET 9

Chocolate sundae

Selection of ice cream and sorbet

Seasonal fruit salad with vanilla ice cream

GUNNERS' BARRACKS CHILDREN'S CREAM TEA 8

One scone, jam and cream with a hot chocolate, juice or soft drink

DRINKS

Milkshake – Strawberry, vanilla, chocolate 7

Spider – Lemonade and ice cream 5

Hot chocolate with marshmallow 5

THE HISTORY OF TEA

Imported by East India Company, the first samples of tea reached England between 1652 and 1654. By the middle of the 18th century, tea had quickly proven popular enough to replace ale as the English national drink.

Prior to the 17th century, the English had two main meals – breakfast and dinner. It was Anna, 7th Duchess of Bedford, who first invited her friends to join her for an additional meal of bread and butter sandwiches, small cakes and of course, tea. Later, made popular by Queen Victoria, Afternoon tea developed into an indulgent cuisine. Wafer-thin crust free sandwiches, typically of cucumber, smoked salmon and cheddar cheese, fancy cakes and regional British savouries and pastries such as Welsh rarebit, Scottish scones and English crumpets were enjoyed

Two distinct forms of tea services evolved: 'low' and 'high' tea.

Low Tea, enjoyed in the low or early part of the afternoon, was served in aristocratic homes and featured gourmet tidbits with emphasis being on the presentation and conversation.

High Tea originated from the working class; not having the means of two main meals each day they combined afternoon tea with the evening meal, serving meats, breads and cakes with hot tea at the end of the day.

The real Tea Connoisseur prefers loose leaf tea simply because it brings out the wonderful variety of nuances and flavours. Tea is very similar to wine; there are an endless number of different types, with the influence upon the final taste resultant from the production method, the harvest time and the shape of the leaf.

Selected teas are grown in optimum climate conditions and where highly advanced cultivation techniques are practiced.

There are only five countries in the world that fulfil these criteria's; India, Sri Lanka, China, Taiwan and Japan.

Today, Gunners' Barracks preserves a rich tradition of using the highest quality teas from these countries and partnered with Ronnefeldt teas we can offer outstanding quality to all who visit

AFTERNOON TEA

Available all day from 10am

TRADITIONAL AFTERNOON TEA

45

A set selection of cakes and pastries, finger sandwiches, scones and preserve
With your selection of tea or coffee.

GLUTEN FREE AFTERNOON TEA

A set selection of cakes and pastries made with buckwheat, quinoa, chickpea flour and almond meal
With your selection of tea or coffee.

CHILDRENS TRADITIONAL AFTERNOON TEA

25

Petit pastries, finger sandwiches, scone, jam and cream, choice of hot chocolate, soft drink or juice

SPARKLING AFTERNOON TEA

50

Traditional Afternoon tea served with a glass of Australian sparkling wine
With your selection of tea or coffee.

COCKTAIL AFTERNOON TEA

60

Traditional Afternoon tea served with your choice of the following and tea or coffee

- Contemporary long island iced tea with Absolut and Bacardi with our freshly made iced tea
- Toblerone- Amaretto, Kahlua, Frangelico shaken over cream and a shot of caffeine
- Caribbean punch- freshly squeezed pineapple juice with Malibu and coconut cream
- Sunrise- freshly squeezed orange juice with Jose Cuervo Tequila and Cointreau
- Margarita
- Classic vodka martini- gently shaken with olives and a twist

CHAMPAGNE AFTERNOON TEA

65

Traditional Afternoon tea served with a piccolo of French champagne
With your selection of tea or coffee.

Gift cards are available for purchase. Please ask a member of our team..

A minimum of one menu item per person must be ordered

BLACK TEAS

7

ASSAM MOKALBARIE (INDIA)

An extravagant broken tea with a superbly lively aroma of malt and spices

ST JAMES ENGLISH BREAKFAST (CEYLON)

A premium tea from the Uva Highlands with a fruity and lively aroma, appealing to many

IRISH BREAKFAST (CEYLON/INDIA)

Similar to English breakfast but with extra Assam tea for a dark colour and strong flavour

ORANGE PEKOE (CEYLON)

A well balanced leaf tea blend from tea estates of the Dimbula district, high aromatic

DARJEERLING DELIGHT

A clear, fresh spring tea with typical Darjeeling bouquet – from the best organic tea gardens

EARL GREY (CHINA/INDIA)

A delegate blend with the typical citrus aroma of bergamot

CLASSIC CHAI (INDIA)

This exotic, spicy milk tea from India is both mysterious and delicious

VANILLA (INDIA)

Fine pieces of vanilla were added to this delicate tea from India to offer a mature full sweetness

RED ROSES (FOP SUMMER – CHINA)

A blend of the finest China tea with rose petals and the delicate aroma of the rose; flowery, mild and light

SUPERIOR OOLONG (SUMMER – FORMOSA)

An exquisite Taiwan tea that is semi-fermented. Only minute quantities of this rarity are harvested every year. A fascinating tea with great richness of flavour, and a fruit and nut character full of elegance

GREEN TEAS

7

WOKU GARDEN

This organic fragrant tea is carefully handcrafted to accentuate the delicate sweetness of spring

FANCY SENCHA (CHINA)

A subtle flavoured leafed tea with a delicate characteristic

JASMINE PEARLS (SPRING – CHINA)

The leaves of this rare specialty from China are plucked by hand and rolled into small balls. It is flavoured with freshly plucked jasmine petals, which lend it its unusual and delicate flowery aroma

SUPERIOR GYOKURO (SUMMER – CHINA)

Harvested only once a year, this unbelievably fine, premium quality tea has a subtle and mildly sweet aroma

WHITE TEA

7

YIN LONG (SPRING – CHINA)

A rare tea produced from the mountain province of Anhui. When harvesting; only the delicate downy shoots are carefully rolled by hand to a small ball and heated in the pan to halt fermentation. A subtle peach flavour with a touch of tartness

HERBAL INFUSIONS

7

CHAMOMILE

Chamomile tea has a pleasant and relaxing effect and tastes typically tangy and aromatic

PEPPERMINT

Peppermint tea's natural menthol refreshes and relaxes