



THE
TEA ROOM
QUEEN VICTORIA BLDG.

LUNCH MENU

Monday to Friday

12pm to 3pm

ENTRÉE	22
Searched scallops, pumpkin salad, ginger and soy dressing	
Blue Swimmer crab omelette, asparagus, tomato and saffron broth	
Berkshire pork belly, black fig salad, sherry dressing	
Chicken liver parfait, pickled cherries, hot mustard cress, brioche	
Caramelised onion and goats cheese tart, bitter leaf salad	
The Tea Room salad (<i>avocado, beetroot, witlof, fennel, grilled vegetables & fetta</i>)	16/ 20
House made linguine, wild mushrooms, cavolo nero and aged Manchego	20
Pan fried potato gnocchi, beetroot, walnuts, watercress and fetta	20/ 28
MAIN	33
Sorrel poached salmon, dauphinoise potatoes, wild fennel fronds, confit garlic	
Roast King Reef barramundi, Moroccan spiced couscous, broad beans, minted yoghurt	
Southdown Lamb cooked 3 ways (mustard and herb crust loin, tortellini of the neck, polette of leg, glazed spring vegetables)	
Roast Barossa Valley chicken breast, heirloom barley risotto, leek veloute	
Char grilled beef sirloin, potato galette, fennel, green apple and white balsamic salsa	
SIDES	8
Shoe string fries	
Ruby grape fruit, rocket, parmesan, candied walnut	
Green beans, toasted almonds & eschalots	
Mash with truffle oil & chives	
DESSERT	14
Quince tart tatin, vanilla ice cream	
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	