

Share

CHARCUTERIE - prosciutto, genoa salami, blue cheese, Brie, olives, apple chutney, mustard, grilled bread 26.95

GARLIC BREAD - perfectly classic with sun dried tomato dipping sauce 14.95

SUMMER TOMATO SOUP - fresh tomatoes simmered with white wine herbs and roasted garlic

FULL 9.95 | HALF 4.95

TUNA TACOS - tamari marinated tuna, quinoa, avocado, sweet chilli, soy wrappers 17.25

"RICOTTA" DIP - creamy roasted garlic vegan ricotta dip, with stewed tomato, pesto and crostini 17.55 CHICKEN LETTUCE WRAPS- thai marinated chicken with a peanut sauce 19.55

THE COBB - classic dish with avocado, bacon, hard boiled egg & blue cheese on crisp greens in red wine vinaigrette, soo yummy 19

TERIYAKI SALMON - cold poached salmon marinated salmon on soba noodles, Carrots, cabbage, toasted peanuts, green onion & edamame beans tossed in teriyaki dressing 23

TUNA POKE BOWL - sesame, ginger marinated ahi tuna on quinoa with edamame beans, cucumber carrot sprouts 24

Dark leafy greens , kale, quinoa, tossed with orange turmeric dressing, onions, apples, dried cranberries, sunflower & pumpkin seeds & hemp hearts topped with vegan ricotta 18

CEASAR - with our house made creamy Caesar dressing, crisp bacon, crostini & shaved Parmesan. 15

Hand Held

SERVED WITH SOUP OR MIXTA & BH CHIPS

ROAST CHICKEN PANINI - basil aioli, roasted red peppers & goat cheese on ciabatta 18

TURKEY & CRANBERRY - roast turkey breast, pickled onion and cranberry with garlic aioli swiss & spinach 19

REUBEN PANINI - a classic sandwich made with corned beef, Swiss cheese, sauerkraut, house made Russian dressing on marble rye 19

AVOCADO - whole grain bread topped with avocado smash, confit tomato, red onion, sprouts & seeds 18

CROQUE MONSIEUR - black forest ham, swiss and mozza topped with mornay sauce - melty

ADD CHICKEN \$10 | ADD SALMON \$12

classic

FRITTATA OF THE DAY - ask about todays flavours served wit a Mixta or Caesar salad 18

SUMMER VEGETABLE LASAGNE - cheesy layers of grilled veg, mozzarella and noodles served with cherry tomato sauce $22\,$

BEEF POT PIE tender pieces of stewed beef & button mushrooms in a rich porter gravy wrapped in puff pastry served with Mixta or Caesar 24

THE TEA HOUSE RESTAURANT is operated by



RESTAURANT

STRAWBERRY SHORTCAKE

Layered with cream and topped with fresh berries \$12

FRESH BAKED PIE

Ask about todays slice \$10 add ice cream \$2

BOUJEE BROWNIE SUNDAE

Molten chocolate cake topped with vanilla ice cream and whipped cream\$12

BERRY CHEESECAKE

Mile high cheesecake with mixed berry compote and fresh berries \$12

APPLE STICKY TOFFEE PUDDING

Moist apple date cake, drenched in toffee sauce \$12 add ice cream \$2

WARM SCONES

Two cream scones served with whip cream & berry chia compote 9.95



GENUINE TEA COCKTAILS

CO.

Pot of tea \$4.55 Organic Assam breakfast Peach apricot black tea Cream of earl grey Green tea Iemon Ginger rooibos Elderberry Hibiscus Moringa mint Blood orange sparkler \$14 Sparkling wine, fresh fruit | 3oz Pimm's Fruit cup \$14 Fresh fruit & mint in this traditional British summer refresher. | 2oz Honey Dew spritz \$13 Prosecco, melon liquor, vodka & lemon | 3oz G&T \$9 - classic gin & tonic | 1oz Tea House Caesar \$12 House spiced Clamato, vodka, pickled garnish 1oz

ZERO PROOF WINE

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Orange juice \$4.25 San Pellegrino \$4.25 Sweet Tea Sangria \$6.95 Lemonade \$4.45 Soda \$4.95 Fresh brewed ice tea 4.95

Lello white 8oz | 740ml \$15 \ \$48 Lello red 8oz | 750ml \$15 \ \$48 Fita Azul Sparkling 6 oz \$11 | \$48

BEER & CIDER

Bottomless coffee \$3.95

Stella 355ml \$9 Corona 355ml \$9 Ernest Cider Inpeachmint \$10 Ernest cider Blueberry \$10 All or nothing Brewhouse \$10

SANGRIA

Glass \$14 Pitcher \$39 4oz | 16oz

SPARKLING

Prosecco, Cassis, citrus, berries, blood orange

WHITE

White wine, white rum, pineapple & citrus

RED

Red wine, triple sec, brandy, pom, berries & orange