
PLATE OF FRESHLY CUT FINGER SANDWICHES \$12

Potted baby prawns, avocado, lemon
Cucumber, bronze fennel cream cheese (v)
Bresaola, tapenade, roasted red peppers
Poached chicken breast, celery, walnut, Berry's Creek blue cheese

DEVONSHIRE TEA – SCONES \$13
WITH POT OF TEA \$19

Freshly baked scones, Yarra Valley berry jam, double cream (v)

LIGHT LUNCH 11AM – 3PM

Soup of the day with a sourdough roll
(lg bread available on request) \$15
Smoked chicken and avocado on rye
Toasted, seeded mustard, aged farmhouse cheddar \$16
Tea Room Omelette
Kipfler, chorizo, red peppers, manchego,
garden kitchen herbs (lg) \$20
Summer salad
Peach, fennel, Shaw River buffalo mozzarella (lg, v) \$22
Pomme frites
Truffle salt and aioli (lg, v) \$8.5
Please ask your waiter for daily lunch special

SPARKLING HIGH TEA

\$79

in partnership with Yering Station

Yering Station, Victoria's very first vineyard locally produces a range of wines truly expressive of their Yarra Valley terroir. Recognised for its commitment to excellence, Yering Station have been a long term partner of the NGV.

Served with a glass of Yering Station's 2013 Yarrabank Cuvée or 2013 Yarrabank Brut Rosé wine and a pot of tea or coffee

Upgrade to free-flowing sparkling for \$10

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SAVOURY

Roast pepper and mozzarella tartlet (v) (1pp)
Milawa brie, fruit paste, wholemeal crisp (v) (1pp)
Wagyu beef sausage roll with green tomato relish (1pp)

PATISSERIE

Freshly baked scones, house-made jam, double cream (v)
New York cheesecake with lemon curd (v)
Double chocolate fudge and rose brownie (v)
Fruit macaron (lg, v)

FRENCH HIGH TEA

\$89

Served with the above and a glass of Champagne

Non-alcoholic High Tea available for \$69

CHILDREN'S HIGH TEA

\$25

Up to 12 years old
Served with a fruit juice or hot chocolate

PLATE OF FRESHLY CUT FINGER SANDWICHES

Cucumber, bronze fennel cream cheese (v)
Bresaola, tapenade, roasted red peppers

SAVOURY

Roast pepper and mozzarella tartlet (v)
Wagyu beef sausage roll with tomato relish

PATISSERIE

Freshly baked scones, house-made jam, double cream (v)
New York cheesecake with lemon curd
Double chocolate fudge and rose brownie (v)

(VG) Vegan, (LG) Low Gluten, (GF) Gluten Free, (V) Vegetarian

THANK YOU FOR USING CASHLESS PAYMENT. SEATING TIME LIMITED TO 90 MIN.
NGV MEMBERS RECEIVE A 10% DISCOUNT.

IMPORTANT NOTICE REGARDING FOOD ALLERGIES
While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential for trace allergens in the working environment and supplied ingredients.

EVENT PARTNER

YERING
Station

TEA
ROOM

BLACK STAR PASTRY CAKES

\$12.5

Choose from a selection of Black Star Pastry's world-famous cakes

Strawberry Watermelon Cake

The world's most Instagrammed cake. Almond dacquoise, rose-scented cream and fresh watermelon, topped with strawberries and rose petals. (lg)

Chocolate Mirage

This decadent chocolate cake consists of salted caramel chocolate, flourless chocolate sponge, dark choc cremeux and a light chocolate mousse. (lg)

Raspberry Lychee Cake

Layers of raspberry marshmallow and rose scented cream atop a rich chocolate biscuit base, with lychees and raspberries to finish. (lg)

Dragon Cake

Delicious dragon fruit layered on a delicate sponge, with pineapple vanilla cream, pomegranate jelly ripples, and a biscuit crumb base.

Pistachio Lemon Zen Cake

Lavish layers of creamy pistachio ganache, a smooth white chocolate mousse, zesty lemon curd and crunchy pistachio dacquoise. (lg)

Japanese Forest Cake

A Japanese twist on a traditional Black Forest with a Hojicha (roasted tea) sponge and Choya confit ume fruits in umeshu infused cream. (v)

SPARKLING WINE | CHAMPAGNE

	Glass	Bottle
2013 Yarrabank Cuvée	\$12.5	\$65
2013 Yarrabank Brut Rosé	\$12.5	\$65
Champagne of the Month – Please ask your waiter for this months selection	\$25	\$120

WHITE

Yering Station Marsanne Viognier	\$12	\$60
Yering Station 'Village' Chardonnay	\$12	\$60
Yering Station Chardonnay		\$79

RED

Yering Station 'Village' Pinot Noir	\$12	\$60
Yering Station 'Village' Cabernet	\$12	\$60
2019 Yering Station Pinot Noir		\$79
Yering Station 'Village' Rosé	\$12	\$60

BEER & CIDER

Asahi Super Dry		\$10
Asahi Soukai 3.5%		\$8
Somersby Apple Cider		\$9

HOT BEVERAGES

Lavazza Coffee Selection	
Short Black Macchiato Piccolo Long Black	\$4.4
Latte Flat White Cappuccino Mocha Hot Chocolate	\$4.9
Chai Latte	\$4.9
Iced Chocolate Iced Coffee	\$6
Babyccino	\$3
Mug add 0.50c	
Soy milk Almond milk add 0.55c	
Selection of loose leaf T2 Teas	\$5.5
Melbourne Breakfast English Breakfast New York Breakfast Earl Grey French Earl Grey Chai Black Assam Rooibos Red Sencha Green Gorgeous Geisha China Jasmine Peppermint Chamomile Lemongrass & Ginger	

COLD BEVERAGES

Antipodes Still & Sparkling Water	
500ml	\$6
1000ml	\$9.5
Emma & Tom's varieties	\$5.9
Coca Cola, Coke no sugar, Sprite	\$5.2

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