

Breakfast

Served until 12pm

BREADS

Toast – sourdough or soy & linseed (two pieces) choice of Berry Jam, peanut butter, vegemite, honey or Nutella, <i>GF bread available</i>	9
Toasted walnut & raisin bread with honey butter	12
Bacon & egg roll – house made chutney, tomato & BBQ sauce	18
SLAT – soy & linseed toast, avocado, vine ripened tomato, feta, basil, chilli flakes	22
Buttermilk pancakes – caramelised banana, maple syrup, nutella mascarpone	22
Banana bread – with sweetened mascarpone	18
Breakfast toastie – choice of ham, cheese or tomato	18

EGGS

Two free range eggs – poached, scrambled, or fried served with sourdough, soy & linseed toast, <i>GF bread available</i>	18
Eggs Benedict – English muffin with choice of gypsy ham, smoked salmon	24
Eggs Florentine – poached eggs with spinach & Hollandaise	22

OMELETTES

Served with sourdough or soy & linseed, <i>GF bread available</i>	
Gypsy ham & Manchego cheese	22
Spanish – chorizo saffron potato, roast red pepper, spinach	24
Ricotta & fine herb	20
Mixed vegetable, capsicum, tomato, spinach, eggplant	22

HEALTHY

Breakfast bowl – poached eggs, avocado, spinach, smoked salmon, sweet potato hummus, pickles, ricotta, dukkha, mixed grain, grated beetroot, miso dressing, & soy and linseed toast	26
Mixed nut granola – Mixed berries & Greek yogurt	18

SIDES

Crispy bacon, buttered baby spinach, homemade hash brown, roast tomato, avocado, smoked salmon, mushrooms	6
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Gluten free options available. All menu items may contain traces of nuts, eggs, dairy & gluten. 15% surcharge applies on public holidays.
All card transactions incur surcharges as follows:
credit cards 1.2%, debit cards 0.5%, AMEX 1.7%. One bill will be presented to the table upon completion, no multiple split bills, a maximum of two credit cards accepted per table.

Lunch

From 12pm- 3pm

SMALL & LARGE PLATES

Vegetable tart – fine herb salad, aged parmesan	20
Vannella burrata – scorched cherry tomato, basil pesto, lemon dressing <i>(Italian cows milk cheese made from mozzarella and cream)</i>	22
Fish & Chips – Beer battered John Dory, chips & tartare sauce	28
Pan fried potato gnocchi alla Sorrentina – with whipped ricotta, basil pesto, pine nuts & olive crumb	24
Salad bowl – grilled vegetables, avocado, feta, horseradish cream, beetroot & organic grains <i>with roast salmon fillet or chicken +10</i>	24
Prawn linguini – crushed chilli & garlic, baby spinach, soft herbs	30
180g wagyu burger – lettuce, tomato, onion jam, garlic aioli, aged cheddar, fries, BBQ sauce	25
Palace mezze – slow cooked lamb, hummus, tahini naan bread, capsicum relish	32
Reuben sandwich – corned beef, sauerkraut, Swiss cheese, thousand island dressing	28.50

OPEN SANDWICHES

Served with sourdough or soy & linseed, GF bread available

Roast 180g chicken breast – cherry tomato, avocado, baby spinach, Black-forest bacon, tahini dressing	28.50
Smoked salmon – cream cheese, fennel, cucumber & green apple salad, Swedish mustard dressing	28.50

SIDE DISHES

Salad of mixed leaves, hazelnut dressing	8
Fries	8



Light Tea

Served until 12pm

Morning tea 35/pp
Petit fours, finger sandwiches, your choice of two savoury pastries or one scone with berry jam and cream and tea or coffee

Served all day

Devonshire tea – two buttermilk scones 20
(one plain & one with fruit), berry jam, fresh cream, tea or coffee (*GF available*)

Finger sandwiches – chef's selection of finger sandwiches served with tea or coffee 25

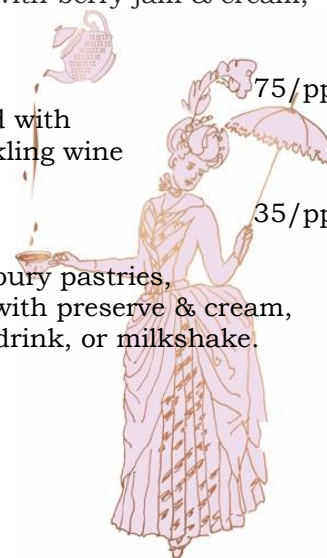
Petit fours – chef's selection of petit fours made in-house with tea or coffee 22

Teatime

TRADITIONAL HIGH TEA 65/pp
A set selection of sweet & savory pastries, finger sandwiches, scone with berry jam & cream, tea or coffee

SPARKLING HIGH TEA 75/pp
Traditional high tea served with a glass of Australian sparkling wine

CHILDREN'S HIGH TEA 35/pp
Up to 12 years
A selection of sweet & savoury pastries, finger sandwiches, scone with preserve & cream, with a hot chocolate, soft drink, or milkshake.



Tea

Select ONE of the following loose-leaf teas to enjoy with your high tea, or ask our wait staff for a recommendation, Single Tea, \$8

Black

English Breakfast	Darjeeling
Earl Grey (Decaf available)	Chai Indian Spice
Assam Irish (Decaf available)	Peaches & Ginger
Vanilla	Rose Floral
Spicy Cinnamon (Decaf available)	Indulge – Chocolate
Black Currant	
Lapsang Souchong	

Green

Jasmine	Jasmine Fairy Maidens
Japanese Sencha	Organic Green
Cherry Blossom	

White

Dragon Pearls	White Vanilla Grapefruit
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Herbal & Oolong

Chamomile	Organic Peppermint
Raspberry Fruit	Peach Fruit
Spiced Plum	Pomegranate Oolong
Organic Ginger & Turmeric	Detox Liquorice & Ginger

Sweet offerings of the day

All desserts 15

Served with tea or coffee 19

Tart of the day
ask our friendly staff for the selection

Buttermilk panna cotta
Honeycomb, cherry gel, chocolate soil

Sticky date pudding
caramel sauce, vanilla bean ice-cream

Dark chocolate fondant
raspberry coulis, vanilla bean ice-cream

Tiramisu
Coffee, sponge fingers, mascarpone cream

Beverages

COLD DRINKS

Mineral & Still water	6/11
Soft drinks: Coke, Coke No Sugar, Sprite, lemon lime & bitters	5.50
Freshly squeezed juice: orange, apple, carrot, pineapple, watermelon, ginger	10
Milkshakes: strawberry, chocolate, vanilla, caramel	10
Iced: iced coffee, iced chocolate, Fruit iced tea	9

HOT DRINKS

Lavazza coffee: cappuccino, flat white, latte, mocha, long black, piccolo, macchiato, espresso	5/5.5
Tea selection (See page 4 for Selections)	8
Hot chocolate	5/5.5
Chai latte	5.5/6.5
Babyccino	3
Soy milk, almond milk, oat milk, lactose free milk, syrups	0.5

SPARKLING WINE

Chalkhill Sparkling, SA	10/48
Veuve Ambal Sparkling Rose, France	15/65

WHITE WINE

McPhersons Chardonnay, SA	12/55
Angoves Semillon Sauvignon Blanc, SA	12/45

ROSE WINE

Aix En Provence Rose, France	13/60
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RED WINE

First Creek Pinot Noir, NSW	13/44
Step by Step Shiraz, VIC	13/48

BEER,

Stella Artois,	
Hahn Premium, Heineken	12
James Boags Premium Light	10

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