



THE
GALLERY
TEA LOUNGE

Tea Time

Monday to Friday from 12:00PM to 5:00PM

Scones

Cherry - white chocolate chip & plain scones, hot cross buns,
Strawberry jam & clotted cream

Quiches

Warm cotto ham, Spanish onion & ricotta dip

Finger Sandwiches

Pumpkin tortilla – blue cheese, toasted pine nuts & spinach leaves
Bresaola focaccia – goat cheese, tomato & spinach leaves
Smoked trout rye – trout rilletes, apple & rocket leaves
Egg Sandwich – cottage cheese & mustard cress

Sweet Treats

Mango tart, orange almond cake, matcha madeleines
Raspberry pate de fruit, white peach mousse cones
Sakura cheese cake & cherry chocolate trifle

Champagne tea stand	69/per person
Sparkling tea stand	59/per person
Gallery tea stand	49/per person

Tea & Coffee

Our afternoon tea includes your choice of loose leaf tea or inspired coffee specialities

Loose Leaf Tea Selection 8

English Breakfast

Brilliant & sparkling, it is a perfect morning cup

Earl Grey

Fruity & flowery with notes of bergamot orange

Darjeeling

Delicate flavour of ripe summer fruits

Green

Fresh & cleansing with winter fruity highlights

Rose with French Vanilla

Sweet aromas of red rose & flavours of French vanilla

Italian Almond

Nutty with slightly sweet almond finish

Berry

Scented with hawthorn berry, elderberry & juniper berry

Lemon Tang

Refreshing with lemon & mint flavours

Lemon & Ginger

Zesty citrus flavour accented with the warming taste of ginger

Peppermint

Strong & pure tea is refreshingly minty crisp

Camomile

Smooth & floral with honey undertones throughout

Starwood Privilege members are entitled to a 20% discount on the gallery high tea stand

Please note a 1.5% surcharge applies for all payments made via credit card



Light Refreshments

From 11:00PM – 4:00PM



Gallery's Tea Time Platter 28

Chef's selection of handmade sandwiches

Caesar Salad 28

Cos lettuce, shaved parmesan, egg & caesar dressing

Chicken Caesar Salad 36

Grilled chicken, white anchovy filets and crispy pancetta

Panzanella Salad 28

Mesclun salad, crunchy bread bites, onion, Kalamata olives, cucumber, heirloom tomatoes and feta

Three Egg Omelette 24

Rustic sourdough, avocado, tomato burrata smash, romaine lettuce, bell pepper chutney

Smoked Turkey Sandwich 32

Avocado, brie cheese, wild rocket and cranberry on toasted turkish bread

Salmon Salad 38

Onsen tamago, blood orange, rocket, fennel, pear, balsamic vinaigrette

Fresh Crab Cucumber Banh Mi 30

with green salad

Toasted BLT 32

Bacon, lettuce and tomato sandwich on multi grain loaf, pickled onion, gherkin and chips

Something Sweet

Home Baked Pistachio Madeleines 14

Chocolate ganache & hazelnut crumble

Scones 14

Cherry - white chocolate chip & plain scones

Strawberry jam & clotted cream

Blondie and Brownie 20

Two ways – milk & dark chocolate, granola ice cream

Lemon Meringue pie 22

Pistachios & berry sauce

Chocolate Almond Millefeuille 22

Mango & berry sauce

Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

Starwood Privilege members are only entitled to a 20% discount on the gallery sandwich approach for two

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Beverage List

Coffee Specialities 7

Cappuccino, flat white, latte, piccolo latte, long black, espresso, macchiato, chai latte

Loose Leaf Tea 8

Earl grey, english breakfast, darjeeling, green, rose with french vanilla, italian almond, berry, lemon tang, lemon & ginger, peppermint, camomile

Hot Chocolate 8

Made with Lindt Chocolate – milk, dark or white

Ice Drinks 10

Iced tea, iced chocolate or iced coffee

Milkshakes 10

Chocolate, vanilla, caramel, strawberry

Freshly Squeezed Juices 10

Orange, apple, pineapple, watermelon, grapefruit

Fruit Juices 7

Orange, pineapple, apple, cranberry, tomato

Soft Drinks 6.5

Coca cola, lemonade, dry ginger ale,
lemon lime & bitters

Mineral Water 8.5

Santa vittoria sparkling/still (500ml)

Cocktails 22

Bellini

Pear schnapps topped with chandon brut

Espresso Martini

Kahlua, vanilla vodka, butterscotch schnapps & espresso

Vanilla Lychee Martini

Vanilla Vodka, Lychee liquor and juice

A Passion for Peach 12

Passionfruit, peach, mint and ginger ale

Australian Beer 10

James boag's premium light
White rabbit white ale
Little creatures indian pale ale
Hanh super dry
Crown lager

Imported Beer 12

Heineken
Corona
Peroni
Kirin

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Wine List



Champagne & Sparkling

Nv, Billecart-salmon rose, champagne, france 210
Nv Moet & chandon champagne, france 33/165
Nv Veuve clicquot, reims, france 190
Nv Domaine chandon, yarra valley, vic 18/85

Riesling

2015 Ad hoc 'wallflower', southern highlands, nsw 14/68

Sauvignon Blanc

2015 The yard channybearup, pemberton, wa 14/68
2015 Villa maria '2 valleys', marlborough, nz 70

Chardonnay

2014 Domaine chandon, yarra valley, va 18/85

Pinot Grigio

2015 Tar&roses, heathcote, vic 13/65

Shiraz

2014 St hallett garden of eden, barossa valley, vic 15/72

Cabernet Sauvignon

2012 De bertoli estate grown, yarra valley, vic 16/75

Pinot Noir

2014 Huntaway, central otago, nz 16/78

Cabernet Merlot

2012 Capel vale debut, margaret river, wa 14/68

* Vintages are accurate at the time of printing; however may vary based on supplier availability

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