



# Welcome to the Gallery

*Where nature  
meets elegance...*

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# High tea experience at the Gallery

Monday to Friday from 12:00pm to 4:00pm

## SCONES

Sun dried tomato & plain scones  
Strawberry jam & Devonshire cream

## QUICHE

Smoked duck & leek quiche

## SANDWICHES

Open faced focaccia with fig lemon balm & fennel salami  
Mini pulled beef bun with pickled Belgian endive, peppered mayo & puffed wild rice  
Stuffed zucchini roll with confit garlic crème & ratatouille  
House cured snapper with gin & granny smith apple on baguette

## SWEET TREATS

Passionfruit mousse & white chocolate brûlée  
Coffee & praline cake  
Dark chocolate mousse & Cassis compote  
Caramel matcha choux with sesame tuile  
Raspberry tart  
Cinnamon blancmange & apple gelée

<b>High tea rendezvous with Ruinart Blanc De Blancs</b>	<b>\$80</b> per person
<b>High tea experience with Domaine Blanc De Blancs</b>	<b>\$72</b> per person
<b>High tea tree stand</b>	<b>\$59</b> per person



Discover a world of harmony & elegance here at The Gallery. Experience our modern approach to classic afternoon tea, served in luxurious surroundings. Inspired by views of the historical Hyde Park, guests can indulge in a journey filled with savoury and sweet treats presented on our beautiful tree stand. Our fine tea selection originating from Sri Lanka's best tea regions has been matched to allow full flavours to emerge.

## Gallery recommended teas

### **UDA WATTE**

Rich and lively black tea with an intense aroma & well-rounded flavour.  
A perfect match with our delicious homemade scones.

### **CEYLON YOUNG HYSON**

Medium bodied green tea with lightly toasted straw & woody aromas.  
The ideal tea with our hot smoked salmon on dark rye with avocado, fennel & chives.

### **ITALIAN ALMOND**

Rich black tea, nutty with slightly sweet almond finish. The Italian almond complements well with the hazelnut cream eclairs.

Allow us to fulfil your needs – please let one of our service attendants know if you have any special dietary requirements, food allergies or food intolerances.  
Please note a credit card surcharge applies to all credit cards.

## Breakfast Bites

*Available from 10:00am to 4:00pm*

### **GALLERY OMELETTE 24**

Three eggs, rustic sourdough, avocado, tomato, buratta, romaine lettuce, bell pepper chutney

### **QUINOA AND CHIA SEED BOWL 18**

Banana, blue berries, shaved almonds, almond milk

### **HOMEMADE BIRCHER MUSELI 18**

Rolled oats, apple, raisins, nuts, honey, cream, yoghurt

### **FRENCH TOAST 22**

Strawberries, brie, raisin toast

### **SEASONAL FRUIT 24**

Greek yoghurt, almond, basil

## Refreshing Salads

### **CAESAR SALAD 28**

Young cos lettuce, parmesan, egg

### **CHICKEN CAESAR 32**

Cos lettuce, grilled chicken, anchovy filets, crispy pancetta, parmesan, egg

### **SALMON CAESAR 36**

Cos lettuce, cured salmon, anchovy filets, crispy pancetta, parmesan, egg

### **BURATTA 26**

Heirloom tomato, rocket, basil, pine nuts, aged fig balsamico

### **FARO SALAD 28**

Watermelon, radish, orange, baby beets, goat cheese

### **GREEN ASPARAGUS 28**

Broad beans, zucchini, peas, buffalo persian style feta, soft egg

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## Light Snacks

*Available from 11:00am to 4:00pm*

### **FRESHLY PREPARED SOUP 24**

Changes daily

### **GALLERY SANDWICHES 15**

Four finger sandwiches from our featured high tea

### **THE CLUB 32**

Tomato, lettuce, mayo, chicken, bacon, egg, quinoa & soy bread, chips

### **THE TOASTIE 30**

Smoked mozzarella, pastrami, rocket, french onion on sourdough

### **GALLERY BURGER 30**

Char-grilled beef patty, bacon, cheese, onion, lettuce, tomato, chips

### **CROQUE MADAME 28**

Smoked ocean trout, avocado, fennel, grapefruit slaw, mornay sauce, sweet potato crisps

### **HUMMUS TOAST 26**

Tomato, kalamata olives, feta, walnuts, apple balsamic, chips

## Sweet Treats

### **SCONES 9**

Homemade scones, strawberry jam, pure double cream

### **BLONDIE AND BROWNIE 20**

Granola ice cream

### **TARTE TATIN 21**

Baked apple, vanilla ice cream

### **LIME CHEESE CAKE 22**

Raspberry sorbet, crumble

### **DECONSTRUCTED PAVLOVA 22**

Seasonal fruit, fresh berries, yoghurt, mango sauce

# Tea Selection

## The Watte Range

The Watte range takes you on a journey through fabled tea gardens of Ceylon's central highlands: strong, robust tea from the mid country up to rich, rounded tea from the high country, culminating in the delicate subtle tea found at the highest elevations.

### **RAN WATTE 8**

High Grown - 6000 feet above sea level. A delicate mellow taste & subtle fragrance, elegant & refined.

### **UDA WATTE 8**

High Grown - 5000 feet above sea level. Rich & lively, intense aroma & well-rounded flavour.

### **MEDA WATTE 8**

Mid Grown - 3000 feet above sea level. Strong, full bodied tea with complex roasted nut undertones.

## Black Tea and Blends

### **CEYLON BREAKFAST 8**

A refreshing black tea in the English Breakfast style, rich & flavoursome

### **EARL GREY 8**

Well balanced, medium black tea with citrus notes of bergamot

### **ROSE WITH FRENCH VANILLA 8**

Premium black tea with sweet aromas of red rose and flavours of french vanilla

### **ITALIAN ALMOND 8**

Rich black tea, nutty with slightly sweet almond finish

## White Tea

### **CEYLON SILVER TIPS WHITE 10**

The rarest form of tea, our white tea. The silver tips are the buds of the tea bush that are hand picked, producing a delicate subtle flavour & floral bouquet of roses & stone fruit

## Green Tea

### **JASMINE 8**

Mild & gentle green tea infused with jasmine petals

### **CEYLON YOUNG HYSON 8**

Medium bodied green tea with lightly toasted straw & woody aromas

### **MOROCCAN MINT 8**

A pleasing all-natural combination of gentle green tea & the sweet fragrance of peppermint leaves

## Black Tea Infusions

### **CEYLON GINGER, HONEY & MINT 9**

Single region black tea with a balanced blend of natural honey, ginger & lingering mint

### **POMEGRANATE & MINT 9**

Refreshing yet gentle, naturally sweet & tangy pomegranate & enlivened with mint

## Herbal Infusions

### **BLOOD ORANGE & EUCALYPTUS 9**

Tart & lively fresh berry & orange notes balanced by the scent of eucalyptus

### **LEMON VERBENA 9**

Mild in character, clean & refreshing with a gentle lemon finish

### **CHAMOMILE 8**

Smooth & floral with honey undertones throughout

### **PEPPERMINT 8**

Strong & pure peppermint tea, refreshingly minty crisp

### **BLUEBERRY 9**

Soft tangy blueberry notes, naturally caffeine free

## Coffee Specialities

Espresso, ristretto, macchiato 6.5

Cappuccino, flat white, latte, piccolo latte 7.5

Long black, double espresso 7

Mocha, chai latte 7.5

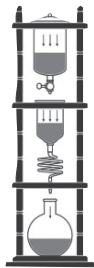
### GALLERY'S HOT CACAO

Milk 7.5

Dark chocolate 8

### SPECIALTY SINGLE ORIGIN COFFEE CONCOCTIONS

A single origin bean showcases the unique qualities & essence from that region. A single origin will deliver a cup that is highly dynamic & has unique flavour notes, making it perfect for alternative brew methods.



#### COLD DRIP 8

Cold drip coffee achieves its extraction over a prolonged 8-hour period.

The result is a complex, unique coffee with a smooth finish that is only achieved through such a process. Best served over ice or with cold milk.



#### CHEMEX 10

This filter brew produces a coffee of extreme clarity & roundness of body. Resulting in a light bodied & delicately balanced cup, fruity in flavour & clean in its aftertaste. Served black with a side of milk.



#### SYPHON 9

Syphon coffee extraction is achieved through total immersion of coffee by syphoning hot water. The result is a strong body with clean cup profile, similar to filter coffee.



## Cool Refreshments

### ICED TEA 9

Lemon  
Pomegranate & mint  
Blood orange

### ICED CHOCOLATE 10

Classic or macadamia

### ICED COFFEE 10

Salted caramel, mocha, oreo or original

### MILKSHAKES 10

Chocolate, vanilla, caramel

### FRESHLY SQUEEZED JUICES 11

Orange, apple, pineapple, watermelon,  
ginger or carrot

### MINERAL WATER 500ML 8.5

Santa Vittoria sparkling/still

### SOFT DRINKS 6.5

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

## Beers

### AUSTRALIAN BEER 10

James Boag's premium light  
White Rabbit white ale  
Little Creatures indian pale ale  
Crown Lager

### IMPORTED BEER 12

Peroni  
Corona

## Spirits

### BOURBON 11

Bulleit

### SCOTCH 11

Johnnie Walker black

### SINGLE MALT WHISKEY 16

Talisker 10yr

### VODKA 14

Belvedere

### GIN 17

Hendricks

### RUM 18

Zacapa 23yr

Please refer to your service attendant if you require soya, decaf, almond milk, vanilla or caramel flavours, cream or no cream in your beverages.

## Martinis

### **CLASSIC 22**

Hendricks gin, cucumber and basil

### **VODKA MARTINI 22**

Belvedere vodka, lemon twist or with olives

### **ESPRESSO MARTINI 22**

Kahlua, Belvedere vodka, butterscotch schnapps, espresso

## Cocktails

### **PEACH PERFECT 19**

Peach schnapps topped with Chandon brut

### **GOOD MORNING SUNSHINE 22**

Lychee liquor, lemon, chamomile tea topped with Chandon

### **HERBAL INFUSION 21**

Tanqueray, fresh lime, green tea

### **FIELD OF FLOWERS 20**

Belvedere, passionfruit puree, rose with french vanilla tea

## Mocktails

### **LOVE SHACK 12**

Lychee, mint, passionfruit, lime, lemonade

### **MR BRIGHTSIDE 12**

Passionfruit, mint, lime

# Wine list

<b>CHAMPAGNE &amp; SPARKLING</b>	<b>GLASS/BOTTLE</b>
NV, Ruinart Blanc De Blancs, Reims, France	31/200
NV Domaine Chandon Brut, Yarra Valley, VIC	75
NV, Billecart-Salmon Rose, Champagne, France	200
NV Domaine Chandon Blanc De Blancs, Yarra Valley, VIC	18/95
NV Veuve Clicquot, Reims, France	190
NV Bandini Prosecco, Veneto, Italy	65
<b>RIESLING</b>	
2016 Clare Wine Co, Clare Valley, SA	14/68
<b>SAUVIGNON BLANC</b>	
2016 Vidal, Marlborough, NZ	15/74
<b>CHARDONNAY</b>	
2013 Brangayne, Orange, NSW	16/80
<b>PINOT GRIGIO</b>	
2016 Tar & Roses, Heathcote, VIC	13/65
<b>SHIRAZ</b>	
2015 St Hallett Garden of Eden, Barossa Valley, SA	15/74
<b>CABERNET SAUVIGNON</b>	
2015 Ross Hill, Orange, NSW	15/75
<b>PINOT NOIR</b>	
2014 Domaine Chandon, Yarra Valley, VIC	16/78
<b>MERLOT</b>	
2014 Philip Shaw, Orange, NSW	13/65

\* Vintages may vary, please confirm with our service attendants.