

MORNING AND AFTERNOON TEA

Available from 10.00 - 12.00 and 2.30 - 3.00pm daily

Scones: <u>baked to order</u> , served with freshly whipped cream and home-made jam	8.5
Antipasto plate: ask your waiter for today's selection	for 1 or 2 15/26
Smoked <u>salmon</u> served on a rocket and ricotta smeared ciabatta bread, dressed with capers, Spanish onion, and lemon oil salsa	16.5
Gourmet Panini served with hand cut potato chips and side salad	16.5
<ul style="list-style-type: none"> Double smoked leg ham, tomato, provolone cheese and seeded mustard, or Grilled eggplant, zucchini, capsicum, artichoke, provolone cheese and pesto CLT, Chicken schnitzel, lettuce, tomato and house made whole egg mayonnaise BLT, Bacon, lettuce, tomato and house made whole egg mayonnaise Smoked salmon with crème fraiche, wild rocket, Spanish onion and capers 	
Caramel pannacotta served with glazed bananas	11.5
Affogato: a shot of espresso coffee, hazelnut gelato and Frangelico liqueur	14
A selection of fine cheeses, served with fresh and dried fruit and lavosh	for 1 or 2 15/26
Warm Belgian chocolate pudding served with orange sauce and Belgian white chocolate gelato	11.5
Baked honeycomb cheesecake served with Camp maple syrup and vanilla bean ice crem	11.5
Tasting plate for two: includes Baked honeycomb cheesecake, Caramel pannacotta, and Belgian Chocolate	23
<ul style="list-style-type: none"> pudding with accompanying gelato 	
House made Cake of the day	9
<u>Trio of gelato</u> : ask about today's flavours	11.5