

## All Day Sweet

**Chocolate mud**, mascarpone, almond crumble, honeycomb and coffee – 15

**Citrus and almond cake**, set lemon cream, rhubarb puree and toffee – 14

**Roast pumpkin and yoghurt pannacotta**, stone fruit sorbet, white chocolate soil and alyssum – 15

**Local berry cheesecake**, fermented strawberry pearls, roasted nut crumble and flowering river mint – 15

**Two teahouse scones** served the same way as they have been for 30 years, with jam and dollop cream. 8.5  
+ Seasonal house-made jam. 2

**Topiary Treasure**, a selection of 5 petit fours that feature on the Topiary High Tea – Choc walnut brownie, beetroot meringue + cream, vienesse biscuit, lemon curd + mint soil tartlet, carrot cupcake. 12

**Banana and Cinnamon Fruit** filled with stewed fruit, served with house made vanilla mascarpone and lemon curd. 12

### **Affogato**

Espresso coffee, house-made vanilla ice-cream and vienesse biscuits. 10  
+Frangelico or Baileys. 18

## All Day Savoury

**Share plate** of house pate, seasonal cheese, smoked fish, olives, breads and accompaniments – 36

**Local olives** marinated in house pressed oil with sourdough – 10

**Liver pate**, walnut, fresh and preserved plum with sour dough – 16

*~ Sorry, No Split Bills - 10% Surcharge applies on Public Holidays ~*