

## **AFTERNOON TEA**

Our rendition of a sweet high tea. Scones & selected treats, with tea!  
Whole tables only; minimum 2 person table \$18.50 per person \*

## **AFTERNOON TEA DELUXE**

Our rendition of a sweet & savoury high tea. Scones & selected treats, with tea (again)! Vegetarian available.

Whole tables only; minimum 2 person table \$25.50 per person \*

\*Tea may not arrive at exactly the same time as food, but we'll do our best

## **SCONES, CAKES & SWEETS**

**SCONES** - they're what we're famous for! Two plain, two fruit, or one of each served with our home made blackberry jam & lashings of thick whipped cream \$11.90

**AMERICAN STYLE FRUIT MUFFIN** - ask for today's flavour. Warm with creme fraîche \$9.50

**LAMINGTON** - Aussie classic served with home made red berry jam & thick cream \$8.50

**1956 APPLE PIE** - recipe unchanged since the Eurovision Song Contest began! A giant slice, served with thick cream, or a scoop of ice cream \$14.50

**BLUEBERRY & APPLE CRUMBLE** - traditional short crumb & ground nut topping served hot with a side of vanilla ice cream \$14.50

**BREAD & BUTTER PUDDING** - home made with dates & chocolate chip. Served hot with butterscotch sauce & vanilla ice cream \$14.50

**BLACKBERRY CHEESECAKE** - served with thick cream \$12.50

GF **CHOCOLATE & ORANGE JAFFA CAKE** - warm with thick cream \$12.50

**BROWNIE SUNDAE** - old fashioned ice cream sundae with chocolate brownie, chocolate sauce, cream, nuts & wafer. Outrageous! \$14.50

**BREAD** - banana **or** GF honey & date served with creme fraîche & honey \$9.50

**SLICE** - chocolate brownie **or** caramel slice \$5.50

**MINI SNACKS** - chips & chocolate bars available from kiosk

To help recover additional labour costs there is a 10% surcharge on Sundays, & a 15% surcharge on public holidays. Card payments incur a service fee of either 1.5% or .30c - whichever is greater. This service fee aligns with new charges set by our financial provider, & complies with new NSW legislation.

The Megalong Valley Tearooms advocate responsible enjoyment of alcohol. Please be respectful to staff & other patrons, & make sure you have a dedicated driver to get you home safely.

# LUNCH

## **PLOUGHMANS PLATTER** GFA

Honey & mustard glazed free range leg ham **or** boutique vintage cheddar **or** home made duck liver pâté,  
served with pickles, relishes, boiled egg, salad & chunky bread  
\$24.50 for 1 or all 3 to share for \$37.50

## **GOURMET HOME MADE PIES**

Chicken breast, mushroom & white wine **or** slow braised chunky beef burgundy  
served with fresh garden salad & chats \$24.50 (or just pie & relish \$15.50)

GFA **SOUP OF THE DAY** - served with a warm crusty cob loaf \$16.50

**SAVOURY CHEESE SCONES** - served with goats curd & tomato salsa \$17.50

GF **CHAT POTATOES** - baked with cheese & bacon, topped with sour cream \$15.50

**FREE RANGE LEG HAM** - with Swiss cheese, fresh tomato on Turkish bread with salad \$19.50

**SMOKED SALMON SANDWICH** - avocado purée, cucumber & wasabi cream served with a side salad \$19.50

VEGAN **MOROCCAN ROAST VEGETABLE WRAP** - rocket, spinach & hummus. Side of fresh salad \$20.50

**BREKKIE BURGER** - Cumberland sausages, bacon, fried egg, cheese & onion relish, side spuds \$18.50

**KANIMBLA VALLEY LAMB BURGER** - prime minced lamb pattie served with bacon, cheese,  
American mustard, pineapple & home made beetroot & pepperberry pickle with salad & spuds \$24.50

**CRISPY FRIED PANKO PRAWNS** **or** **BEER BATTERED FLATHEAD FILLETS** - on a fresh garden salad with  
potatoes, a zingy home made cocktail sauce & a lime wedge \$24.50

**FREE RANGE HAM & MUSHROOM PASTA** - in a rich garlic cream & tomato sauce topped with goat's curd &  
parmesan \$24.50

GF **TRADITIONAL LAMB SHOULDER SHEPHERDS PIE** - served with salad \$24.50

**HILLBILLY CIDER & CARAWAY PORK** - slow braised pork neck in a rich hearty vegetable broth served with a  
warm cob roll \$24.50

GFA **OMELETTE** - mushroom, spinach, goats curd & roast tomato served with salad \$20.50

GF **VEGAN VEGETABLE HASH** - roast potato, pumpkin, mushroom & kale smashed together with white  
beans & tomato reduction, topped with a fried egg **or** roast tomatoes \$19.50

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