

## AFTERNOON TEA

Assortment of scones & our selection of sweet treats served with tea. Minimum 2 people  
\$17.50 per person\*

## AFTERNOON TEA DELUXE

Assortment of scones & our selection of sweet treats, including savoury options. Served with tea  
\$25.50 per person. Minimum 2 people. Vegetarian possible\*

\*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 crème fraîche \$8.50

**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! 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 ice cream \$14.50

GFA **BANANA SPLIT** - whole banana, ice cream, berries, cream, sauce, nuts, cocoa & wafers \$14.50

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

GF **CHOCOLATE & ORANGE JAFFA CAKE** - served 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 **or** gourmet fruit \$7.50

**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 16% 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.**

# LUNCH

## **PLOUGHMANS PLATTER** GFA

Free range honey & mustard glazed ham **or** boutique vintage cheddar **or** home-made duck liver pate 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 HONEY & MUSTARD GLAZED HAM SANDWICH** - Swiss cheese, fresh tomato on baked Turkish bread with salad \$19.50

**SMOKED SALMON SANDWICH** - cucumber, avocado purée & 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 \$19.50

**KANIMBLA VALLEY LAMB BURGER** - prime minced lamb pattie served with bacon, cheese, American mustard, pineapple & our 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 & lime wedge \$24.50

GF **SAKE MARINATED CHICKEN** - pan fried breast fillets with a fresh Vietnamese inspired salad \$24.50

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

GF **PRAWN & POTATO GNOCCHI TEGLIA** - prawns with fresh tomato, chilli & herbs sautéed in a garlic, lemon, olive oil, butter & local riesling sauce - \$28.50

GF **INDIAN SPICED CORN FRITTERS** - avocado purée, tomato salsa & home-made relish \$20.50  
add free range bacon \$4.50

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

GF - GLUTEN FREE? As a fellow coeliac, I can assure you we do everything we can to minimise cross-contamination of highly allergic products. But let's be real - we serve sometimes hundreds of people a day from a very small kitchen. To be on the safe side, we advise you to check with your waitstaff & make sure the kitchen are aware if you are ultra high risk.

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**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.**