

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

BREAD & BUTTER PUDDING - butterscotch sauce & ice cream \$14.50

GF VEGAN **SEASONAL FRUIT COMPOTE** - served warm with ginger crumb & coconut yoghurt
\$14.50

LEMON MERINGUE PIE - served with thick cream \$12.50

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 16.5% 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

Free range honey & mustard glazed 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 \$42.50

GOURMET HOME-MADE PIES

Chicken chasseur (mushroom, bacon, tomato, wine, fresh thyme) **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, egg, cheese & onion relish with chats & bbq sauce \$19.50

MEGALONG LAMB BURGER - prime minced lamb pattie served with bacon, cheese, American mustard, pineapple & our home-made beetroot & pepperberry pickle with salad & chats \$25.50

CRISPY FRIED PANKO PRAWNS **or** **BEER BATTERED FLATHEAD FILLETS** - on a fresh garden salad with potatoes, a zingy home-made cocktail sauce & lime wedge \$25.50

GF **HILLBILLY CIDER PORK STEW** - slow cooked with root vegetables. Green beans & crusty cob roll \$28.50

GF **TRADITIONAL LAMB SHOULDER SHEPHERDS PIE** - served with salad \$25.50

GF **PRAWN & POTATO GNOCCHI TEGLIA** - prawns with fresh tomato, chilli & herbs sautéed in a garlic, lemon, olive oil, butter & local riesling sauce - \$29.50

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 \$20.50

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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