

The Teahouse Camelia Gardens

Morning & Afternoon Tea

(Available all day)

The Teahouse Famous Scone 6

Made fresh every morning and served with double thickened cream and homemade jam

Homemade Muffin 7.5

Baked fresh every morning and served with double thickened cream

Homemade Banana Bread 7.5

Turkish Style Fruit Toast 7.5

Toasted Sourdough 7.5

With your choice of jam, vegemite, honey or peanut butter

Homemade Carrot Cake 8

Served with double thickened cream

Chocolate Brownie 8

Served with double thickened cream and homemade chocolate gnash

Orange and Almond Cake (gf, df) 10

Served with double thickened cream

Pavlova (gf,) 10

Served with berries, passionfruit and double thickened cream

Served with berries, dollop cream, raspberry coulis and passionfruit GF

Berry Crepes (gf) 12

With homemade mixed berry coulis, fresh strawberries and ice-cream

Summer berry tart 12

Pastry case filled with homemade lemon curd and summer fruits

The Teahouse Devonshire Tea 10

Fresh Teahouse scone served with double thickened cream and homemade jam with your choice of loose leaf tea.

*BYO ALCOHOL \$2 p/p BYO Cake \$2 p/p (*only after a main meal)*

Please note: GLUTEN FREE OPTIONS are prepared in the same kitchen or fried in deep fryer with items that contain gluten

15% surcharge on public holidays. Prices and Menu subject to change without notice.

Brunch/Lunch

Available before 2:30pm

]Smashed Avocado 13

Served on toasted sourdough with feta, pepitas & lemon wedge

Chicken Pesto Wrap 15

Poached chicken, feta, pesto, sundried tomatoes and spinach in a toasted spinach wrap

Ploughman's baguette 16

Double smoked leg ham, camembert, pickles, baby spinach and our homemade sweet capsicum relish

Smoked Salmon bagel 16

Served open with cream cheese, capers, Spanish onion and dill

Bacon and Egg Roll 15

With cheese, avocado, aioli and baby spinach

Vege lover Wrap 15

Roast vegetables, swiss cheese & basil pesto

Homemade Roast Pumpkin and Cheese arancini 20

With pesto, rocket, haloumi and parmesan salad

Beer Battered Flathead 20

Served with salad, tartare, lemon wedge and beer battered chips

Pumpkin Ricotta and Spinach Frittata 20

Served with orange, avocado and red onion salad

Sweet Corn & Zucchini Fritters GF 20

Add Crispy bacon or Smoked salmon add 4.5

With grilled haloumi, sweet capsicum relish, rocket and sour cream

Wagyu Beef and Bacon Burger with beer battered chips 22

Served with caramelised onion, jack cheese, pickles and the chefs' special sauce on a milk bun

Roasted Vegetable, Chorizo and Halloumi Salad (GF) 24

served with quinoa, spinach and a honey mustard vinaigrette (veg option avail)

Beer Battered Chips 7

With your choice of tomato, BBQ, sweet chilli or aioli sauce

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