



# Welcome to The Gallery

*Where nature  
meets elegance...*

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Discover a world of harmony & elegance here at The Gallery. Experience our modern approach to classic afternoon tea, served in luxurious surroundings. Inspired by views of historical Hyde Park, guests can indulge in a journey filled with savoury & sweet treats presented on our handcrafted tree stand. Our fine tea selection originating from Sri Lanka's best tea regions has been matched to allow full flavours to emerge.

## Gallery recommended teas

### **PRINCE OF KANDY**

High Elevation tea, that is medium bodied with medium tannins.  
Honey, mango, molasses & cashews on the nose.

### **CEYLON YOUNG HYSON**

Medium bodied green tea with lightly toasted straw & woody aromas.

### **ITALIAN ALMOND**

Rich black tea, nutty with slightly sweet almond finish.

Allow us to fulfil your needs – please let one of our service attendants know if you have any special dietary requirements, food allergies or food intolerances. Please note a credit card surcharge applies to all credit cards.

# High tea experience at the Gallery

Monday to Friday from 12:00pm to 4:00pm

## SCONES

Plain & lemon poppy seed scones  
Strawberry jam & Devonshire cream

## QUICHE

Zucchini, red capsicum & feta quiche

## SANDWICHES

Prosciutto roll, tarragon, honeyed ham mouse & apricots  
Smoked duck breast, brioche, native currant cream, candied lemon wax drops  
Smoked goats curd, mint gel, sorrel & pumpernickel  
Rum, cinnamon & ginger cured barramundi, shaved pickled pineapple, rosella flowers

## SWEET TREATS

Mango tart with coconut cream  
Mojito jelly shot  
Peruvian dark chocolate mousse with blackberry gel  
Caramel mousse with gianduja ganache  
Jasmine tea pavlova & lychee berry compote  
Raspberry & passionfruit millefeuille

<b>High tea rendezvous with Ruinart Blanc De Blancs</b>	<b>\$80</b> per person
<b>High tea experience with Domaine Blanc De Blancs</b>	<b>\$72</b> per person
<b>Festive high tea stand with House sparkling</b>	<b>\$65</b> per person



## Breakfast Bites

*Available from 8:00am to 4:00pm*

### **GALLERY OMELETTE 24**

Three eggs, rustic sourdough, avocado, tomato, buratta, romaine lettuce, bell pepper chutney

### **QUINOA & CHIA SEED BOWL 18**

Banana, blue berries, shaved almonds, almond milk

### **HOMEMADE BIRCHER MUSELI 18**

Rolled oats, apple, raisins, nuts, honey, cream, yoghurt

### **FRENCH TOAST 22**

Strawberries, brie, raisin toast

### **SEASONAL FRUIT 24**

Greek yoghurt, almond, basil

### **BUTTERMILK PANCAKES 18**

Maple syrup, mascarpone drop, palm sugar glazed bananas

### **AVOCADO SMASH 22**

Poached eggs, avocado, hollandaise, sourdough

## Refreshing Salads

### **CAESAR SALAD 28**

Young cos lettuce, parmesan, egg

### **CHICKEN CAESAR 32**

Cos lettuce, grilled chicken, anchovy filets, crispy pancetta, parmesan, egg

### **SALMON CAESAR 36**

Cos lettuce, cured salmon, anchovy filets, crispy pancetta, parmesan, egg

### **BURATTA 26**

Heirloom tomato, rocket, basil, pine nuts, aged fig balsamico

### **BEEF CARPACCIO 28**

Asparagus, herb crème fraîche, soft quail eggs

### **GREEN ASPARAGUS 28**

Broad beans, zucchini, peas, buffalo Persian style feta, soft egg

# Light Snacks

*Available from 11:00am to 4:00pm*

## **FRESHLY PREPARED SOUP 24**

Changes daily

## **GALLERY SANDWICHES 15**

Four open finger sandwiches from our featured high tea stand

## **THE CLUB 32**

Tomato, lettuce, mayo, chicken, bacon, egg, quinoa-soy bread, chips

## **BLAT 30**

Multigrain loaf, pickled onion, gherkin, chips

## **GALLERY BURGER 30**

Char-grilled beef patty, bacon, cheese, onion, lettuce, tomato, chips

## **CROQUE MADAME 26**

Ham, gruyere cheese, pickles, fried egg & chips

## **STEAK SANDWICH 32**

Beef tenderloin, schicatta bread, coleslaw, caramelised onion, chips

## **TORTILLA WRAP 24**

Toasted, grilled vegetables, pesto, arugula, artisan feta, chips

## **CHICKEN BAGUETTE 28**

Grilled chicken, pesto mayo, pine nuts, mizuna & chips

## **SMOKED DUCK 29**

Beets, watermelon, pomegranate, goats chevre, sprouts

## **SMOKED SALMON 27**

Belly confit, pickled daikon, burned leek oil, dashi, wasabi

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# Sweet Treats

## **SCONES 9**

Homemade scones, strawberry jam, pure double cream

## **MOUSSE CUBES 18**

Apple, nectarine, crunchy chocolate, lemon sorbet

## **LEMON MYRTLE TART 18**

French meringue rocks, wattleseed soil & vanilla ice cream

## **TARTE TATIN 18**

Baked mango tatin, vanilla ice cream

## **SUMMER BERRY PAVLOVA 18**

Seasonal fruit, fresh berries, yoghurt, mango sauce

## **CHOCOLATE MOUSSE 18**

Single origin Peruvian chocolate, sakura sponge, meringue, cherry ice cream

## **AUSTRALIAN CHEESES 32**

Three cheeses, spicy pear paste, walnut bread

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## Coffee Specialities

Espresso, ristretto, macchiato 6.5

Cappuccino, flat white, latte, piccolo latte 7.5

Long black, double espresso 7

Mocha, chai latte 7.5

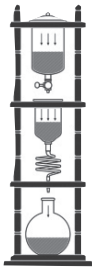
### GALLERY'S HOT CACAO

Milk 7.5

Dark chocolate 8

### SPECIALTY SINGLE ORIGIN COFFEE CONCOCTIONS

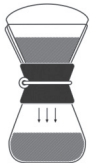
A single origin bean showcases the unique qualities & essence from that region. A single origin will deliver a cup that is highly dynamic & has unique flavour notes, making it perfect for alternative brew methods.



#### COLD DRIP 8

Cold drip coffee achieves its extraction over a prolonged 8-hour period.

The result is a complex, unique coffee with a smooth finish that is only achieved through such a process. Best served over ice or with cold milk.



#### CHEMEX 10

This filter brew produces a coffee of extreme clarity & roundness of body. Resulting in a light bodied & delicately balanced cup, fruity in flavour & clean in its aftertaste. Served black with a side of milk.

# Tea Selection

## Black Tea

### **PRINCE OF KANDY 8**

High Elevation tea, that is medium bodied with medium tannins.  
Honey, mango molasses & cashews on the nose.

### **CEYLON BREAKFAST 8**

A refreshing black tea in the English Breakfast style, rich & flavoursome

## Flavoured Black Teas

### **EARL GREY 8**

Well balanced, medium black tea with citrus notes of bergamot

### **ROSE WITH FRENCH VANILLA 8**

Premium black tea with sweet aromas of red rose and flavours of french vanilla

### **ITALIAN ALMOND 8**

Rich black tea, nutty with slightly sweet almond finish

### **CEYLON GINGER, HONEY & MINT 9**

Single region black tea with a balanced blend of natural honey, ginger & lingering mint

### **POMEGRANATE & MINT 9**

Refreshing yet gentle, naturally sweet & tangy pomegranate & enlivened with mint

## Oolong Tea

### **SINGLE ESTATE OOLONG 9**

A semi fermented tea offers a lightness of green & the character of black tea. Gentle in taste with herbal & pleasant fresh, grassy notes



## Green Tea

### **JASMINE 8**

Mild & gentle green tea infused with jasmine petals

### **CEYLON YOUNG HYSOON 8**

Medium bodied green tea with lightly toasted straw & woody aromas

### **CEYLON GREEN WITH SPEARMINT & LEMONGRASS 9**

A light & gentle green tea that is naturally refreshing with hints of lemongrass & spearmint

## White Tea

### **CEYLON SILVER TIPS WHITE 10**

The rarest form of tea, our white tea. The silver tips are the buds of the tea bush that are hand picked, producing a delicate subtle flavour & floral bouquet of roses & stone fruit

## Herbal Infusions

### **BLOOD ORANGE & EUCALYPTUS 9**

Tart & lively fresh berry & orange notes balanced by the scent of eucalyptus

### **LEMON VERBENA 9**

Mild in character, clean & refreshing with a gentle lemon finish

### **CHAMOMILE 8**

Smooth & floral with honey undertones throughout

### **PEPPERMINT 8**

Strong & pure peppermint tea, refreshingly minty crisp

## Cool Refreshments

### ICED TEA 9

Lemon  
Pomegranate & mint  
Blood orange

### ICED CHOCOLATE 10

Classic

### ICED COFFEE 10

Salted caramel, mocha or original

### MILKSHAKES 10

Chocolate, vanilla, caramel

### FRESHLY SQUEEZED JUICES 11

Orange, apple, pineapple, watermelon,  
ginger or carrot

### MINERAL WATER 500ML 8.5

Santa Vittoria sparkling/still

### SOFT DRINKS 6.5

Coca Cola, lemonade, dry ginger ale,  
lemon lime & bitters

## Beers

### AUSTRALIAN BEER 10

James Boag's premium light  
White Rabbit white ale  
Little Creatures indian pale ale  
Crown Lager

### IMPORTED BEER 12

Peroni  
Corona

## Spirits

### BOURBON 11

Bulleit

### SCOTCH 13

Chivas 12yr

### SINGLE MALT WHISKEY 13

Glenlivet Reserve

### VODKA

Belvedere 14

### GIN 12

Bombay

### RUM 11

Pampero especial

Please refer to your service attendant if you require soya, decaf, almond milk, vanilla or caramel flavours, cream or no cream in your beverages.

# Martinis

## **CLASSIC 22**

Hendricks gin, cucumber & basil

## **VODKA MARTINI 22**

Belvedere vodka, lemon twist or with olives

## **ESPRESSO MARTINI 22**

Kahlua, Belvedere vodka, butterscotch schnapps, espresso

# Cocktails

## **GREEN BICYCLE 20**

Tanqueray, elder flower liquor, mint, cucumber, apple

## **HAPPILY EVER AFTER 20**

Pomegranate liquor, Tanqueray, lychee, lime, vermouth

## **YELLOW CANARY 20**

Absolut vanilla vodka, peach schnapps, passionfruit, pineapple

## **GOLDIE LOCKS 20**

Vanilla liquor, vodka, crème de cacao, frangelico, cream

# Mocktails

## **LOVE SHACK 12**

Lychee, mint, passionfruit, lime, lemonade

## **MR BRIGHTSIDE 13**

Lemon, orgeat, agave syrup & soda

# Wine list

<b>CHAMPAGNE &amp; SPARKLING</b>	<b>GLASS/BOTTLE</b>
NV, Ruinart Blanc De Blancs, Reims, France	31/200
NV Domaine Chandon Brut, Yarra Valley, VIC	75
NV, Billecart-Salmon Rose, Champagne, France	200
NV Domaine Chandon Blanc De Blancs, Yarra Valley, VIC	18/95
NV Veuve Clicquot, Reims, France	190
NV Bandini Prosecco, Veneto, Italy	70
<b>SAUVIGNON BLANC</b>	
2016 Vidal, Marlborough, NZ	15/75
<b>CHARDONNAY</b>	
2014 Brangayne, Orange, NSW	16/80
<b>PINOT GRIGIO</b>	
2016 Irvine, Springhill, Eden Valley, SA	13/65
<b>SHIRAZ</b>	
2015 Kaesler Stonehorse, Barossa Valley, SA	15/75
<b>PINOT NOIR</b>	
2014 Golden Goose, Gladstone, NZ	16/80
<b>CABERNET SAUVIGNON</b>	
2015 Angas & Bremer, Langhorne Creek, SA	15/75

\* Vintages may vary, please confirm with our service attendants.