



BREAKFAST MENU 7am - 10am

BREAKFAST HIGH TEA!!!

Homemade baked egg frittata, freshly baked croissant and scone and fresh fruit salad with your choice of coffee, tea or juice.

\$54 weekday / \$59 weekend per person.

TOAST / RASISIN TOAST/ BANANA BREAD / MUFFINS	\$6
With Butter and choice of spread (Raspberry or Strawberry jam, Peanut Butter, Vegemite)	
CROISSANT	
With Strawberry Jam & Butter	\$6
With Double Smoked Ham & Cheddar	\$9
FRESH FRUIT SALAD	\$16
With Granola & Yogurt	
DEVONSHIRE TEA	\$19
Two Scones served with Raspberry Jam & Double Vanilla Cream	
GRILLED MAGIC MUSHROOM	\$19
Grilled Assorted Mushrooms, Toasted Brioche, Labneh, Poached Eggs & Salsa Verde	
SMASHED AVOCADO ON SOURDOUGH	\$16
With Heirloom Tomatoes, Feta Cheese & Toasted Quinoa	
MUSHROOM & BACON BAKED EGG FRITTATA	\$16
Served with a Small Garden Salad	
BACON & EGG ROLL with Tomato Sauce, BBQ Sauce or Relish	\$10
Add Cheese \$2 Add Avocado \$4	
TWO EGGS ON SOURDOUGH WITH ROASTED TOMATOES	\$12
Poached, Scrambled or Fried	
VEGO BREAKFAST	\$19
Two Eggs, Mushrooms, Avocado, Roasted Tomatoes & Haloumi on Toasted Sourdough	
BREAKFAST SIDES	
Bacon / Avocado / Two Eggs / Roasted Mushrooms / Feta Cheese / Haloumi	\$4 each

****ASK US ABOUT OUR WEEKEND BREAKFAST SPECIALS!!!***

Gatehouse

HIGH TEA ROOMS

Cafe Menu

Spinach Quiche **16**

a delicious house made spinach and feta quiche
served with salad and relish

(GF) Seasonal Fruit Salad **16**

a delightful and refreshing mix of our season's
best offering topped with yogurt and granola

(GF, V) Chef's Seasonal Salad **15**

please ask for daily selection
add oven roasted chicken **5**

Cake of the day **10**

served with cream
ask for daily selections

Smashed Avocado **16**

with confit, cherry tomatoes and feta on
toasted sourdough

Bacon & Egg Roll **10**

add cheese **2**
add avocado **4**

(GF) Baked Egg Frittatas **16**

a scrumptious homemade frittata
served with a garden salad

Devonshire Tea **19**

scrumptious scones with seasonal jam
and cream with coffee or tea

Fresh Baked Muffins **6**

our famous sweet house made muffins

Toasted Cheese Ciabatta **10**

add tomato **2**

add ham **3**

add avocado **4**

Croissants

with strawberry jam and butter **6**

with ham and cheese **9**

Vegetarian Panini **15**

Grilled eggplant, fresh tomatoes, haloumi,
rocket and olive tapenade

add chicken **5**

Slow Cooked Chicken Sandwich **19**

Pulled chicken sandwich on toasted sourdough
with confit garlic aioli, cheese and pickled
Spanish onions and fennel and cabbage slaw

Ask us about our famous High Tea

Gatehouse

HIGH TEA ROOMS

Pot of Tea 5

Black Tea

english breakfast - irish breakfast - darjeeling
 peach - earl grey - rose grey - punjabi chai
 australian bushfire chai - orange blossom
 russian caravan - orange pekoe - french earl grey

Green Tea

china green sencha - china green jasmine
 goji acai - lime & ginger - summer fruits

Herbal Tea

chamomile - peppermint - granny's garden
 turkish apple - wild cherry
 elderberry & lemongrass - crimson punch
 rooibos bilberry - serenity

White Tea

tropical peony

Coffee 5

(large/soy/almond/syrup/lactose free +50c)

cappuccino - flat white - mochalong black
 latte - hot chocolate - chai latte
 (machiato - piccolo - short black - 4.5)

Juices 4

orange - apple - apple guava
 watermelon mint - peach kiwi mango

Soft Drinks 4

lemonade - coke - coke zero
 lemon lime & bitters - ginger beer
 sparkling mineral water - lemon squash

Iced Tea 5

peachy oolong - fruit crimson punch

Other

milkshakes (chocolate/strawberry/vanilla/caramel) 7
 iced coffee - chocolate - mocha 8

Alcoholic beverages

Sparkling and Champagne

N/V Gapstead "Tobacco Road" Proseco

King Valley	8	36
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N/V Coldstone Chardonnay Pinot Brut Cuvee

Victorian Alps	8	36
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N/V Moet & Chandon Piccolo (200ml)

Epernay, France		39
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Premium Australian Wines

	Glass	Bottle
Sauvignon Blanc	9	39
Chardonnay	9	42
Rose	9	39
Cabernet Sauvignon	12	59

Australian Beer

Crown Lager 9

James Boags Premium 9

James Boags Premium Light 8

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HIGH TEA ROOMS

9635 1515 | info@gatehousehightearooms.com.au



TRADITIONAL HIGH TEA



SAVOURY HIGH TEA

* \$54/\$59 WEEKEND P.P.

* add Sparkling \$5 | add Mini Moët \$30
GF/DF \$5 | V \$10

*images show high tea for two

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BREAKFAST HIGH TEA

* \$54/\$59 WEEKEND P.P.

* add Mimosa \$5 | GF \$5

* image shows high tea for two



KIDS HIGH TEA

* \$24/\$29 WEEKEND P.P.