

Rudi's Tea Room 2018 Menu

Homemade Soup of the Day -\$6

Fresh made Government House Garden Influenced Soup.
Served with a bun and butter.

Vegetarian Wrap - \$10

Herb Roasted Zucchini, Campari Tomato, Grilled Red Onion, Roasted Artichoke, Grilled Asparagus, Roasted Pepper Hummus, Arugula Pesto, Lettuce, Fresh Flour Tortilla with choice of Soup of the Day or Artisan Green Salad with Fresh Herb Vinaigrette.

Grilled Chicken Breast Sandwich -\$12

Thyme Grilled Chicken Breast, Smokehouse Cheddar, Bacon Jam, Avocado, Lettuce, Tomato, Pickled Red Onion on a Daily Baked Ciabatta Bread with choice of Soup of the Day or Artisan Green Salad with Fresh Herb Vinaigrette.

Government House Ploughman -\$12

House made Herbed Pork Terrine, Little Qualicum Brie Cheese, and Stone Bridge Farms Egg. Shredded Kale, Cabbage & Broccoli Coleslaw, Grainy Mustard, House Pickled Cucumber & Red Onion, Grilled Ciabatta Bun & Butter.

Veggie Option – Substitute Red Pepper Hummus

Rudi's Tea Room

2018 Menu

Smoked Salmon Quiche - \$10

Roasted Mushroom, Rathtrevor Gruyere, Braised Leeks, Fresh Dill Egg Royale with choice of Soup of the Day or Artisan Green Salad with Fresh Herb Vinaigrette.

Crustless Vegetarian Quiche - \$9 (GF)

Oven Dried Tomato, Asparagus, Caramelized Onion & Smoked Gouda Cheese, Fresh Tarragon Egg Royale with choice of Soup of the Day or Artisan Green Salad with Fresh Herb Vinaigrette.

Desserts

Fresh Baked Scones - \$4

Choice of Sugared Plain Scones or Orange & Lemon Scented Currant Scones. Served with Chantilly Cream and Preserves

Government House Carrot Cake - \$5

True Carey Mews Classic! Carrot and Rum Soaked Raisin Cake, Citrus Cream Cheese Icing, Fresh Berries

Government House Turtle Cheesecake - \$6

House Made Gluten Free Graham Crumb, Vanilla Bean Cheesecake, Dark Chocolate Mousse, Bourbon Caramel, Chocolate Syrup.
Served with Chantilly Cream & Fresh Berries.

Local Seasonal Fruit Bowl - \$5

Vancouver Island Fresh Berries, Orange, Grapes, Melon