



Carey Mews Tea House Menu 2019

Homemade Soup of the Day -\$6

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

Government House Garden Artisan Green Salad - \$5

Government House Garden Greens, Pickled Onions, Heirloom Cherry Tomato, Snap Peas, Roasted Sunflower Seeds, Stonebridge Farm Egg, Fresh Herb Vinaigrette

Avocado Caesar Salad-\$8

Romaine Lettuce, Poached Egg, Avocado, Grilled Ciabatta, Parmesan, House Made Caesar Dressing

Add Chicken-\$6

Vegetarian Wrap - \$10

Gyros Spiced Roasted Chickpeas, Pickled Red Onion, Campari Tomato, Roasted Red Pepper, Feta Cheese, Tzatziki, Lettuce, Fresh Flour Tortilla. Served with your choice of Soup of the Day or Artisan Green Salad with Fresh Herb Vinaigrette

Rosemary Slow Roasted Beef Sandwich -\$12

House Roasted AAA Beef, Roasted Peppers, Onion Jam, Smoked Tomato Aioli, Smoked Cheddar Cheese, Fresh Arugula, Daily Baked Baguette. Served with your 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 Granny Smith Apple and Red Onion, Baguette & Butter.

Veggie Option – Substitute Harissa Carrot Hummus

Ham and Cheese Quiche- \$10

Slow Roasted Ham, Mt. Moriarty, Oven Dried Tomato, Spinach, Fresh Tarragon Egg Royale. Served with your choice of Soup of the Day or Artisan Green Salad with Fresh Herb Vinaigrette.

Crustless Vegetarian Quiche - \$9

Broccoli, Cauliflower, Roasted Mushrooms, Amber Ale Cheddar, Fresh Chive Egg Royale. Served with your choice of Soup of the Day or Artisan Green Salad with Fresh Herb Vinaigrette.

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

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

Government House Garden Cheesecake - \$6

House Made Gluten Free Graham Crumb, Lavender Cheesecake, White Chocolate Rose Mousse, Elderflower Syrup. Served with Chantilly Cream & Fresh Berries

Local Seasonal Fruit Bowl - \$5

Vancouver Island Fresh Berries, Orange, Grapes, Melon



Picnic Baskets – up to 4 people - \$20/per person

***Choice of Vegetarian Wrap or Rosemary Slow Roasted Beef Sandwich or Quiche
Scone, Coffee or Tea***

Served with Artisan Green Salad or Soup of the Day