



RUDI'S TEA ROOM

AT GOVERNMENT HOUSE

Food

Homemade Soup of the Day — \$7

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

Vegetarian Buddha Bowl — \$14

*Fresh Carrot, Cucumber, Red Cabbage, Watermelon Radish,
Avocado, Sprouts, Pea Greens, Toasted Sesame, Quinoa,
Cilantro Ginger Vinaigrette. Served with a Jammy Egg.*

Baked Ham Quiche — \$15

*Applewood Smoked Bacon, Grilled Red Pepper, Potato,
Mt. Moriarty Gruyere, Chive & Thyme Royal in a Gluten Free Crust.
Served with your choice of Soup of the Day or Artisan Green
Salad with Dijon Vinaigrette.*

House Smoked Chicken BBQ Sandwich — \$16

*Brined & Smoked Chicken, House Made Espresso BBQ Sauce,
Monterey Jack Cheese, Heirloom Tomato, Red Onion, Apple
Cabbage Coleslaw, Panini Bun. Served with your choice of Soup
of the Day or Artisan Green Salad with Dijon Vinaigrette.*

House made Scones — \$6

*Choice of Sugared Plain or Cranberry Toasted Almond with
Orange Ginger Icing.
Served with Chantilly Cream and Preserves.*

Strawberries & Cream Tart — \$8

*Vanilla Bean Pastry Cream, Strawberry Jelly, Strawberry Mousse,
Honey Tuile, Fresh Strawberries, Chantilly.*

Government House Sausage Roll — \$8

*House made Herbed Pork Terrine, Puff Pastry,
Grainy Honey Mustard.
Add Green Salad with Dijon Vinaigrette - \$13*

Chopped Salad Bowl — \$14

*Harissa Roasted Baby Carrots, Baby Golden Beets, Chickpeas,
Baby Gem Lettuce, Radicchio, Feta, Double Smoked Bacon,
Thyme & Pomegranate Vinaigrette.*

Rosemary Slow Roasted Beef Sandwich — \$16

*Slow Roasted AAA Beef, Grainy Dijon Aioli, Little Qualicum Brie Cheese,
Fresh Arugula, Heirloom Tomato, Crispy Fried Onion,
Rosemary Focaccia Bun. Served with your choice of Soup of the Day
or Artisan Green Salad with Dijon Vinaigrette.*

Vegetable Curry & Lentil Hand Pie — \$14

*Masala Spiced Potato, Carrot, Onion, Cauliflower, Spinach,
Black Lentils, Cumin Seeds.
Served with Artisan Green Salad with Dijon Vinaigrette.*

Government House Carrot Cake — \$8

*True Castle Carey Mews Classic. Carrot and Navy Rum-Soaked
Raisins Cake, Garden Lavender Scented Lemon
Cream Cheese Icing. Fresh Berries.*

Raspberry Tart — \$8

*Raspberry White Chocolate Ganache, Pistachio Mousse,
Dacquoise, Fresh Raspberries, Toasted Pistachio, Raspberry Gel.*

Drinks

Canterbury Tundra Blend Coffee — \$4

Canterbury Tempest Decaf Coffee — \$4

House Brewed Iced Tea — \$5

*Raspberry Iced Tea or Pineapple, Lime, Apple
& Spirulina Lemonade*

Sparkmouth Flavoured Sparkling Water — \$5

Lemon, Lime, Grapefruit

Choice of Tea — \$4 Cup, \$6 Pot

*Murchie's Rudi's Teahouse Blend or Government House Blend.
Assorted Numi/Two Leaves Flavours. **Please ask your server***

Callister Brewing Craft Soda — \$5

Raspberry Earl Grey, Hibiscus Lemonade, Strawberry, Peach

Earth Bottled Water — \$4

All prices are exclusive of GST