

Rudi's Tea Room

2025 Menu

LUNCH

Homemade Soup of the Day (GF) - \$8
Fresh made Government House Gardens-influenced soup

Served with a bun and butter

The Victorian Salad (GF) - \$16

Chicken breast, cucumber, carrot, baby gem lettuce, cumin-roasted chickpeas, avocado, jammy egg, garden herb vinaigrette

Margherita Flatbread - \$15

San Marzano tomatoes, bocconcini, fresh basil, arugula, shaved parmesan, balsamic glaze

Smoked Ham & Cheese Quiche (GF) - \$16

Roasted red pepper, spinach, caramelized onion, gouda, herb royale, gluten free crust Served with choice of soup or salad (with lemon herb vinaigrette)

Brown Sugar BBQ Chicken Club - \$16

Brown sugar-brined chicken breast, tomato, coleslaw, bacon vinaigrette,
Village Cheese Smokehouse Cheddar
Served with choice of soup or salad (with lemon herb vinaigrette)

Rosemary Slow Roasted Beef Sandwich - \$16

Slow roasted AAA beef, horseradish aioli, Mt. Moriarty gruyere, arugula, pretzel baguette Served with choice of soup or salad (with lemon herb vinaigrette)

GH Breakfast Sandwich - \$10

Herbed egg roulade, Havarti, sausage, arugula, avocado crema, croissant bun Served with choice of soup or salad (with lemon herb vinaigrette)

DESSERTS

House-made Scones - \$6
Choice of traditional or caramel-glazed apple cinnamon
Chantilly cream, preserves

Choux au Craquelin - \$6
Coffee-scented chocolate mousse, white chocolate cremeux



Government House Carrot Cake - \$8 Carrot and navy rum-soaked raisins, garden lavender cream cheese icing, fresh berries

<u>Season Berry Eaton Mess</u> (GF) - \$8 Meringue, lemon curd, Chantilly cream

DRINKS

House lime & hibiscus iced tea - \$6

House blueberry lavender lemonade - \$6

Sapsucker Sparkling Tree Water – \$5

Peak Premium Craft Fruit Soda - \$5

Canterbury Coffee Tundra blend - \$5

Canterbury Coffee Tempest decaf blend - \$5

Pot of tea - \$7

Earth Spring water bottle - \$4

GF = Gluten Free All prices are exclusive of taxes