

SHARE

CHARCUTERIE - prosciutto, genoa salami, blue cheese Brie, olives, apple chutney, mustard, grilled bread **26.95** GARLIC BREAD - perfectly classic with sun dried tomato dipping sauce **14.95** BRUSCHETTA - grilled baguette topped with perfectly garlicky tomato bruschetta and goat cheese **17.25** SUMMER TOMATO SOUP - fresh tomatoes simmered with white wine herbs and roasted garlic **9.95** TUNA TACOS - tamari marinated tuna, quinoa, avocado, sweet chili, roasted seaweed wrappers **17.25** "RICOTTA" DIP - creamy roasted garlic vegan ricotta dip, with stewed tomato, pesto and crostini **17.55** CHICKEN LETTUCE WRAPS - thai marinated chicken with a peanut sauce **19.55**

BOWLS

CHICKEN COBB - classic dish with avocado, bacon, hard boiled egg & blue cheese on crisp greens in red wine vinaigrette, soo yummy **24**

THE ADELAIDE - dark greens, quinoa, tossed with orange turmeric dressing, red onions, apples, dried cranberries, sunflower & pumpkin seeds & hemp hearts topped with vegan ricotta **18**

GRILLED CHICKEN CAESAR - served our house made creamy Caesar dressing, crisp bacon, crostini & shaved Parmesan **20**

CLASSIC

SUMMER VEGETABLE LASAGNE - cheesy layers of grilled veg, mozzarella and noodles served with cherry tomato sauce **24**

BEEF POT PIE - tender pieces of stewed beef & button mushrooms in a rich porter gravy wrapped in puff pastry served with potato wedges Mixta or Caesar **24**

BBQ

LAMB CHOPS - Mirabella style lamb chops served with grilled vegetables and garlic mashed potatoes 32

GRILLED SALMON TERIYAKI- marinated and bbq salmon on canton noodles salad with julienne carrots, cabbage, toasted peanuts, green onion & edamame beans tossed in sweet chilli peanut dressing **28**

8 oz TOP SIRLOIN - grilled to your liking served with grilled vegetables and garlic, mashed potatoes **34**

BBQ BLACKED CHICKEN - served with a Roasted pepper kale and goat cheese and potato wedges

TEAHOUSE BURGER - 7 oz patty on a brioche bun with basil mayo roasted peppers, arugula and smoked cheddar served with Cajun kettle chips **24**

BUCKINGHAM LAMB BURGER - on a brioche bun served with a topped with Brie pickled red onions arugula and Cajun kettle chips **24**

THE TEA HOUSE RESTAURANT is operated by BERRY HILL FOOD CO. BISTRO I CATERING