



## *À La Carte*

### CLASSIC SANDWICH PLATE \$16

Smoked Salmon & Asparagus Pinwheel,  
Flying Fish Roe  
Open-Faced Spinach, Mushroom & Cottage Cheese  
Frittata, Salsa  
Cucumber with Lemon & Dill Cream Cheese  
Roasted Chicken Breast, Pineapple Salad

### WEST COAST SANDWICH PLATE \$18

Smoked Salmon & Asparagus Pinwheel,  
Flying Fish Roe  
Shrimp & Alfalfa Cone, Fresh Guacamole  
Cucumber with Lemon & Dill Cream Cheese  
Seared Tuna, Wasabi Aioli

### JUDGE'S HOT PLATE \$18

Open-Faced Beef Meatballs, Tomato Sauce  
Locally-Made Brandy & Dried Plum Pork Sausage,  
Onion Jam, Pickles  
Spiced Chicken & Mushroom Bun

#### *Add:*

Cup of Chef's Daily Soup \$6

Cup of Crab Bisque \$8

### QUICHE & CHEF'S DAILY SOUP \$15

### PENDRAY CHARCUTERIE PLATE FOR TWO \$18

Locally sourced selection of Charcuterie &  
Cheese, Crostini, Onion Jam

### SCONES \$15

Selection of Two TWG Earl Grey Scones & Two  
Blueberry Scones served with Devon-Style Cream  
& Housemade Local Strawberry Jam

### SWEETS \$16

Carrot Cake, Cream Cheese & White  
Chocolate Frosting  
Apple & Orange Mini Parcel, Chai Caramel Sauce  
Local Handmade La Roux Macaron  
Opera Cake with Almonds, Coffee,  
& Chocolate Glaze

### POT OF TWG TEA \$10