

LUNCH



Shingle Inn Caesar	HL
traditional	\$1490
add avocado	\$ 350
add chicken or smoked salmon	\$ 450
Sweet Potato & Baby Spinach	\$15 % V
with sun-dried tomato, parmesan, pine nuts & pesto mayo	onnaise

\$15 90 (HL) **Chicken Waldorf** Shingle Inn's version of this classic salad with tender

chicken, apple, walnuts, baby spinach, rocket **Roasted Beetroot & Walnut** \$15 90 (HL)(V)

roasted baby beetroot, goats curd, toasted walnuts, dukkah & fresh herbs Wine match: Pol Roger Brut NV



Crab Bisque \$1290 served with warm rustic bread \$ 990 Soup du Jour

served with warm rustic bread



Freshly made on your choice of bread including white,

multigrain, wholemeal \$1350 La Salle

chicken, avocado & camembert with chilli mango mayonnaise served with a garnish salad

\$12 90 (HL) The Boston turkey, with avocado, lettuce & cranberry sauce served with a garnish salad

Wine match: Innocent Bystander Pinot Rosé

The Grazier \$1590 tender rib fillet with tomato, rocket, dijon mustard, sage & onion marmalade on toasted Turkish bread served with crisp, rustic-style chips

The Atlantic \$1390 premium smoked salmon with dill cream cheese, capers, red onion & baby rocket served with a garnish salad

New York Club Sandwich turkey, bacon, fried egg, lettuce, tomato & mayonnaise layered in a classic tower and served with crisp, rustic-style chips \$1550

open face sand crab sandwich with chilli mayonnaise, baby rocket served with a garnish salad Wine match: Brokenwood Semillion

\$13⁹⁰ (HL) pan fried haloumi, roasted field mushroom, caramelised onion & spinach pesto on toasted Turkish bread, served with a garnish salad

Traditional Chicken with mayonnaise \$ 690 **Traditional Ham** with cheese, or cheese & tomato \$ 690 **Extras**

gluten free bread \$1.50; Turkish bread \$1.50; toasted 70c



Decadent Hot Chocolate

 $$5^{50}$

\$490

add

add

80c

DECADENCE

PREMIUM LEAF TEA SELECTION

Pot of leaf tea \sim \$4 00

Organic English Breakfast, Earl Grey Ceylon, Organic Assam Thunder, Chai Marsala, Organic Darjeeling, Russian Caravan

Green Teas

Gunpowder Green, Sencha

Herbal

Organic Chamomile, Peppermint, Organic Rooibos

COFFEE

Shingle Inn's traditional pot of milk coffee $$4^{00}$ Cappuccino \$400 Flat White $$4^{20}$ Cafe Latte \$3 80 Piccolo Latte \$3 90 Long Black \$360 Espresso (short black) $$3^{60}$ Macchiato (short) \$3 90 Macchiato (long) \$500 Hot Mocha CO EXTRAS Marshmallows add \$100 add Mug size \$1 European coffee bowl add

OTHER BEVERAGES

Vanilla, hazelnut or caramel syrup

Decaffeinated, Soy milk

 $$5^{30}$ Lime Mint Julep Shingle Inn's famous lime ice-cream soda \$560 Ice Chocolate, Coffee, Mocha or Strawberry \$530 Milkshakes (malt available) \$5 90 Smoothies banana, honey, muesli, cinnamon & yoghurt or mango & passionfruit \$3 90 Children's Milkshakes \$5 90 **Iced Frappés** mango, cappuccino, chocolate, berry or lime mint \$3 90 Fresh Juices orange, apple or tomato Water Antipodes still 500ml, Antipodes sparkling 500ml \$4 $^{\circ 0}$ **Soft Drinks** lemonade, Pepsi Cola, Pepsi Cola Max **Ice-Cream Sodas** \$560 \$460 Iced Tea lemon or peach

(GF) gluten free (MF) milk free (HL) healthy living (V) vegetarian

one bill per table please



Pumpkin, Parmesan & Goats Cheese Ravioli with sage butter & pepita seeds

Wine match: Fickle Mistress Pinot Noir

Avocado & Chicken Crepe Stack \$1590 crepes layered with avocado, tender chicken breast, creamy béchamel sauce infused with smoked paprika & topped

with cheddar cheese \$23 50 Pan Fried Barramundi

served with citrus & fennel salad, skordalia & fresh vongole 200g Rib Fillet

creamy mashed potato, roasted field mushroom, oven roasted red onion, red wine jus & watercress **Grilled Chicken Breast** \$22 50

pan fried chicken breast served with corn puree, grilled baby leeks, Sardalaise potato & crispy pancetta Wine match: Vasse Felix Estate Chardonnay

Premium Pork & Sage Sausages \$1650 served with purée de pommes, red wine jus & crispy onion rings Wine match: Jed Malbec

Asparagus, Feta & Prosciutto Quiche \$1390 served with a light salad of greens & vinaigrette dressing Wine match: T'Gallant Cape Schanck Pinot Grigio

Pumpkin & Goats Cheese Frittata \$13 90 (HL)(V) served with a light salad of greens & vinaigrette dressing

Gamekeeper's Pie \$1390 rich steak & kidney pie with creamy mashed potato served

with sage & onion marmalade Wine match: Smith & Hooper Cabernet Merlot **Gourmet Chicken Burger**

free range chicken breast char-grilled with avocado, tomato, red

onion & lettuce greens on lightly toasted Turkish bread with

beetroot chutney, mayonnaise & crisp, rustic-style chips

Rustic Chips \$ 700 with rosemary salt or malt vinegar Rocket, Pear & Blue Cheese Salad \$ 700



WINTER 2013

\$1590 **Empire Curry** circa 1940's a mild chicken curry served atop a bed of jasmine rice, accompanied with handmade naan bread & mango chutney Wine match: Leo Buring Medium Sweet Reisling

Meatloaf circa 1970's \$1590 a delicious blend of ground beef & spices formed around an egg filling, served with mashed potato & spiced tomato sauce

Wine match: Bird Dog Cabernet Shiraz \$ 990 **Strawberries & Cream** to celebrate Wimbledon a meringue nest filled with vanilla chantilly cream & fresh strawberries topped with a decadent strawberry coulis & mint

Bread & Butter Pudding circa 1940's buttered bread bathed in custard with scattered marsala-soaked raisins, baked & served with poached pears & vanilla ice cream

Indulge in the decadence of Shingle Inn's Afternoon Tea for a truly memorable experience with friends and family. Enjoy a wonderful selection of savoury and sweet treats in the tradition of Shingle Inn's heritage as an English teahouse with your choice of tea or coffee and sparkling wine or champagne. Monday – Friday 2.30pm Saturday & Sunday 11.30am & 2.30pm. Bookings essential.



Shingle Inn City Hall King George Square, Brisbane QLD 4000 Phone: +61 7 3210 2904 www.shingleinncityhall.com

DESSERTS

\$ 13 90

\$ 750

Devonshire Tea two delicious hand made scones served with luscious strawberry preserve & clotted cream & your choice of premium leaf tea

\$ 850 Waffles Shingle Inn's famous waffles served with ice cream or cream &

hand made butterscotch sauce or chocolate sauce Lemon Meringue Pie

a Shingle Inn classic served with cream or ice-cream **Charlotte Royale** \$ 770 swirls of fine vanilla sponge with a Swiss Roll

decoration & delicious strawberry mousse filling Dark Chocolate Mudcake deliciously dense & wonderfully moist, chocolate

lovers will savour every mouthful

rich dark chocolate ganache, white chocolate & grand marnier mousse & milk chocolate combined

on a scrumptuous hazelnut base **New York Cheesecake**

\$ 750 **Black Forest Cheesecake Orange & Almond Cake**

deliciously moist cake with ground almonds & fresh

orange, finished with a golden glaze Flourless Chocolate Torte

brownie-style cake with almonds & rich chocolate, topped with slivers of dark chocolate



\$ 950 Shingle Inn Parfait a decadent ice-cream sundae with fresh fruit, framboise liqueur, cream, ice-cream and toasted nuts

English Trifle \$ 950 layers of vanilla sponge soaked in fine sweet sherry laced with

a traditional vanilla custard, seasonal berries & fresh cream \$ 8 90 Ice-cream Cake

layered chocolate cake & vanilla ice-cream covered with Chantilly cream & served with a warm butterscotch sauce



M - W

Sandwiches \$ 400 ham, honey, jam, toasted cheese

Kids All Day Breakfast egg, baked beans & toast

Teddy Bear Afternoon Tea \$1500 ham & cheese ribbon sandwich, mini quiche lorraine, mini sausage roll, teddy bear fairy bread, famous Shingle Inn

patty cake, teddy bear biscuit, chocolate marshmallow & choice of kids milkshake, babychino or juice \$ 690 Patty & Shake

famous Shingle Inn patty cake & a cold kids size milkshake (chocolate, strawberry or caramel) \$ 690 (HL)

Chicken Strips handmade tender crumbed chicken with crispy chips or salad