



ROYAL ST. COLLINS

CAFE & TEA SALON

☞ BREAKFAST ☞

Seasonal Fruit Salad

w/ Greek yoghurt, honey, cinnamon, walnuts **V GF** 14.5

Muesli

w/ Natural Greek yoghurt, seasonal fresh fruit **V** 14.8

☞ EGGS ☞

Classic Ham & Eggs

Poached free range eggs w/ ham, cheddar cheese, caramelised onions, cherry tomatoes on grilled brioche 22.5

Avocado & Eggs

Poached free range eggs w/ avocado, Greek feta, cherry tomatoes, extra virgin olive oil, lemon juice, on grilled sourdough **V** 22.5

Smoked Salmon & Eggs

Poached free range eggs w/ herbed cream cheese, smoked salmon on grilled brioche 23.8

Mushroom Feta Eggs

Poached free range eggs w/ sautéed mushrooms & Greek feta, basil pesto, on grilled sourdough **V** 22.5

Extras ☞ Avocado 3 Sautéed Mushrooms 4 Smoked Salmon 6.5 Feta 3 Ham 4.5 **Gluten free bread** .80 Poached egg 4

☞ DEVONSHIRE TEA ☞

Our delicious home made scones served with locally made jams & cream Served w/ your choice of our selection of Harney & Sons teas or coffee

for one 16.6 for two 29.4

Ham & Cheese Croissant

Ham, lightly toasted w/ cheddar cheese 12.5

Avocado on Sourdough

w/ extra virgin olive oil, lemon **Vegan** 12.5 **Extras** ☞ Feta 3

Smoked Ham & Cheese Toastie

Ham w/ cheddar cheese lightly toasted on sourdough 12.5

Extras ☞ Tomato 2 Avocado 3 Sautéed Mushrooms 4

Sourdough Toast

w/ your choice of - jam - marmalade - honey **V** 9.8

Vegan option available

☞ PASTRIES ☞

Croissant 5.8

Toasted with jams & butter **V** 7.8

Almond Croissant **V** 7.8

Chocolate Hazelnut Croissant **V** 7.5

15% surcharge applies to Sundays & Public Holidays.

No Split bills, Thank you. All credit cards incur a fee.

(V) Vegetarian (GF) Gluten free & Vegan options available

☞ HIGH TEA ☞

A set selection of savory point sandwiches from our point sandwich platter & a selection high tea desserts from our mini dessert platter

Scones served w/ jams and cream

Served w/ your choice of coffee or our selection of Harney & Sons teas

High Tea for one 56

High Tea for two or more 48.5 per person

☞ Add Cocktails or Bubbles ☞

St. Collins Royale

Our signature cocktail w/ Veuve Clicquot Champagne, Chambord, fresh raspberry 23.8

French Mimosa Cocktail

Prosecco, Chambord & Orange Juice 16

Veuve Clicquot Champagne 22

Chandon Blanc de Blancs Sparkling NV 15.8

☞ Add Cocktails - Non Alcoholic ☞

Paris Kiss

Our Signature Paris tea w/ lemon & rose syrup 14.8

Dragon Pearl Jewel

Dragon Pearl Jasmine Tea w/ mint & lime syrup 14.8

☞ PASTA ☞

Farfalle with Beans & Greens **V**

Green beans, baby spinach, basil pesto sauce & almonds served w/ grated Grana Padano Parmesan cheese 19.8

Add: Smoked Salmon 6.5

Add a Glass of Wine

Les Vignerons Rose'

2016 Sommières, France

Glass 14.8



Location code **WGTJBX**



☞ SOUP ☞

Lentil & Vegetable

Our hearty, nutritious, vegetarian soup served w/ sourdough bread & grated Grana Padano Parmesan 16.8

Gluten free bread available
Vegan option available

☞ SALADS ☞

Warm Chicken Salad

Free range sliced chicken breast, green beans, aioli mayonnaise cherry tomatoes, cos lettuce, baby spinach, avocado, roasted walnuts **GF** 18.8

Greek Salad

Cherry tomatoes, cucumber, lettuce, red onions, olives, Greek feta, oregano, extra virgin olive oil & red wine vinegar **V GF** 15.8

Add: Avocado 3 Smoked Salmon 6.5

Vegan option available

☞ SANDWICH PLATTER ☞

A Selection of Point Sandwiches

Chicken, aioli mayonnaise, spring onion

Egg mayonnaise, cucumber **V**

Smoked salmon & herbed cream cheese

Grilled vegetables & basil pesto spread **V**

for one 16.8 for two 25.8

☞ TOASTIES ☞

Grilled Chicken Bliss Toastie

Free range sliced chicken breast, mayonnaise, roasted pumpkin, basil pesto, cheddar cheese, baby spinach, toasted in a brioche roll served with a garden salad 18.8

Grilled Ham & Mushroom Toastie

Ham, sautéed mushrooms, caramelised onions, mustard mayonnaise, cheddar cheese, cos lettuce, toasted in Turkish bread, served with a garden salad 18.8

Grilled Veggie Toastie **V**

Pumkin, sautéed mushrooms, basil pesto, Greek feta, baby spinach, caramelized onions, cheddar cheese, toasted in Turkish bread, served with a garden salad 18.5 **Vegan option available**

☞ SMALL BITES ☞

Mini Smoked Salmon Brioche Roll

w/ avocado, cos lettuce, mayonnaise in a mini brioche roll served with a garden salad 9.8

Spanakopita

Spinach, feta & ricotta baked filo pastry pie, served with a garden salad **V** 16.8

☞ KIDS MENU ☞

Farfalle Pasta with Beans & Greens **V**

Green beans, spinach, basil pesto sauce & almonds served w/ Parmesan cheese 15

Kids Smoked Ham, Cheese Toastie

Ham w/ cheddar cheese, lightly toasted on sourdough 12.5

Kids Iced Chocolate 6.5



ROYAL ST. COLLINS

CAFE & TEA SALON

LUXURY TEA

From master tea blenders Harney & Sons

Supreme Breakfast

Rich distinctive flavour of Hao Ya 'B' Keemun (b)

Earl Grey Supreme

Bergamot orange oil & floral tones (b)

Paris Black

A blend of vanilla, caramel & currant (b)

Hot Cinnamon Sunset

A blend of cinnamon, orange and sweet cloves (b)

Raspberry Herbal Tea

Fragrant & refreshing (h)

Rose Scented

w/ addition of pink rosebuds (b)

Citron Green

Handpicked Japanese sencha blended w/ orange oil (g)

Japanese Sencha

Slight roast flavour of rice and light citrus accents (g)

Peppermint

Intensely fresh peppermint leaves from Oregon (h)

Chamomile

Finest handpicked Egyptian chamomile (h)

Dragon Pearl Jasmine

Hand rolled tea 'pearls' gently infused w/ floral essences from Jasmine flowers (g)

Prana Chai

Award winning fresh chai brand from Melbourne (b)

pot 6.8 black(b) green(g) herbal(h)

Iced Tea

of the day 7.8

Iced Milk Tea

made with our Paris blend tea 7.8

COFFEE

Espresso ☞ Espresso Macchiato 4

Long Black ☞ Long Macchiato ☞ Flat White ☞ Cafe Latte ☞ Cappuccino -
Mochachino ☞ Chai Latte ☞ Swiss Hot Chocolate

regular 4.6 large 5.6

Iced Cafe Latte 4.6

Iced Coffee 6.5

Iced Chocolate 6.5

Iced Mocha 6.5

Decaf .40 Bonsoy soy milk .40 Unsweetened almond milk .40 Oat milk .40

COLD DRINKS

San Pellegrino Still Water ☞ San Pellegrino Sparkling Water
small 4.8 large 5.8

San Pellegrino Limonata 5

San Pellegrino Aranciata rossa 5

Coke 5 ☞ Coke Zero 5

Lemon Lime and Bitters 7.8

Orange Juice 8.5

COCKTAILS

St. Collins Royale

Our signature cocktail w/ Veuve Clicquot Champagne,
Chambord, fresh raspberry 23.8

Espresso Martini

Vodka, Fangellico, Kahlua, Espresso, Vanilla syrup 19.5

French Mimosa

Prosecco, Chambord & Orange Juice 16.8

COCKTAILS

NON ALCOHOLIC

Paris Kiss

Our Signature Paris tea w/ lemon & rose syrup 14.8

Dragon Pearl Jewel

Dragon Pearl Jasmine Tea w/ mint & lime syrup 14.8

BUBBLES

Veuve Clicquot Champagne

Reims, France

Glass 22 Bottle 128

Chandon Blanc de Blancs NV Sparkling

Yarra Valley, Victoria, Australia

Glass 15.8 Bottle 69

Babo Prosecco

Friuli, Italy

Glass 14.5 Bottle 54

Ruinart Brut Champagne

Reims, France

Bottle 150

WINE

Les Vignerons Rose'

2016 Sommières, France

Glass 14.8 Bottle 54

Voyager Estate Sav Blanc Semillon

2020 Western Australia

Glass 14.5 Bottle 52

Nunc, Pinot Gris

2018 Yarra Valley, Victoria

Glass 16.5 Bottle 56

Toolangi Chardonnay

2019 Yarra Valley, Victoria, Australia

Glass 14.5 Bottle 52

Mount Macleod Pinot Noir

2020 Gippsland, Victoria, Australia

Bottle 49

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DEVONSHIRE TEA

Our delicious home made scones served with locally made jams & cream
Served w/ your choice of our selection of Harney & Sons teas

for one 16.6 for two 29.4

MINI DESSERT PLATTER

A selection of our signature mini desserts 25

Lychee & Raspberry Finger
Salted Caramel & Hazelnut Mousse
Milk Chocolate & Mandarin Finger
Cherry & Pistachio Mousse

DESSERTS

Scones

w/ jams & cream
for one 9.8 for two 15.8

Tiramisu

Layers of light mascarpone cream
& coffee soaked sponge. 11.5

Salted Caramel & Hazelnut Mousse

Salted caramel custard, hazelnut & vanilla mousse,
chocolate short crust chocolate financier 11.5

Lychee & Raspberry Finger

Lychee mousse, raspberry compote, white chocolate rocher,
vanilla chantilly, freeze dried raspberries, short crust **Nut Free** 11.5

Cherry & Pistachio Mousse

Pistachio mousse, dark chocolate financier, cherry compote, pistachio rocher **GF** 11.5

Milk Chocolate & Mandarin Finger

Milk chocolate mousse, mandarin compote, vanilla sponge,
chocolate chantilly, freeze dried mandarin **GF, Nut Free** 11.5

Carrot Cake

w/ walnuts & orange, finished with vanilla cream cheese frosting 11.5

Flourless Orange Cake

Orange almond cake w/ rose water icing, pistachio & rose petals
Served with Greek yoghurt & honey **GF** 11.5

Macarons

from La Belle Miette **GF** 3 per macaron

- Ask about our gift boxes available for take away

CHEESE PLATTER

Brillat Savarin
Bourgogne, France, cow, triple cream, soft

Berry's Creek Riverine Blue
Gippsland, Victoria, water buffalo, blue

Onetik Chebris

Basque, France, sheep & goat, semi hard Served with walnuts & quince paste **V**

for one 22 for two 36