

The Lantern Tea Room Menu

 **Gluten Free Available**

Breakfast - All day

Creamy porridge 7.00

Add banana or berry compote 2.00



Raisin or cinnamon toast 3.00



Bacon and eggs 9.00



Big Brekky - Bacon, chipolata sausage, two eggs, tomatoes, mushrooms, baked beans, fried potato and toast 18.00



Baked beans on toast 7.00



Smashed avocado - Avocado, poached egg, hollandaise sauce on house baked sourdough 13.50



Eggs Benedict - Poached eggs, baby spinach, hollandaise sauce on sourdough or GF bread roll 15.00



Cheese Omelette 11.00

Add ham, bacon, mushrooms, avocado 3.00

Egg, tomato 1.50

Smoked salmon 4.00



Sandwiches

Fresh or Toasted

White - Wholemeal - Multigrain

Cheese 6.50

Cheese & tomato 7.50

Ham, cheese, tomato 8.00

BLT - bacon, lettuce, tomato 8.50

BLTC - bacon, lettuce, tomato, cheese 9.00

BLAT - bacon, lettuce, avocado, tomato 9.50

Chicken, bacon, avocado 9.50

Or choose your own combination



Home made soups

Served with fresh bread roll or sourdough 11.00

Ask about soups of the day

Sausage Rolls

Small - 1.50 Medium - 2.00 Large - 4.00

Pancakes

The Traditional: Lemon and sugar 10.00

Maple Madeleine: Classic maple syrup 10.00

Orange Ollie: Orange and sugar 10.00

Lemon Lois: Lemon curd 10.50

Apple Tam: Stewed apple and cinnamon with caramel sauce 10.50

Banana Ben: Sliced banana and caramel sauce 10.50

The Dylberry: Blueberries and blueberry sauce 10.50

Strawberry Ethel: Fresh strawberries drizzled with strawberry coulis 10.50

Add cream or ice cream 1.00



Cheesy melts

Served with a garnish of salad leaves, tomato and carrot.

Bacon, pesto, red onion & cheese 11.50

Chicken, wholegrain mustard, avocado & cheese 11.50

Mushroom, garlic aioli, caramelised onion & cheese 11.50

Tuna combined with a fresh celery salad, garlic, pesto & cheese 11.50

Chicken, bacon, avocado & cheese 12.00

Roast beef, horseradish sauce, tomato & cheese 11.50

Poached egg, baby spinach, feta cheese & hollandaise sauce 12.00

Add ham, bacon, mushrooms, avocado 3.00 **Egg, tomato** 1.50 **Smoked salmon** 4.00 **Garden salad** 5.00



Burgers and hot rolls

Hamburger with lettuce, cheese, tomato and fried potato 13.00

Works burger with bacon, egg, lettuce, cheese, tomato, carrot, cucumber, caramelised onions, beetroot relish and fried potato 17.00

Hot roast rolls with gravy - beef, lamb, pork or chicken 11.00

Add garden salad 5.00



Morning & Afternoon Tea

Devonshire (Cream) Tea

Two traditional scones with jam and cream or butter, pot of tea or cup of coffee 9.00

Add .60 for date, pumpkin or cheese & herb scones, Add 1.00 for bacon, cheese & herb scones

Ice cream sundaes

2 scoops of ice cream topped with crushed peanuts, cream and sauce - Chocolate, strawberry, caramel, banana 7.00
Banana split 8.00

Assorted cakes, tarts and pastries

See display case

Deluxe High Tea

**By bookings only, minimum two people
Available Thursday - Sunday Minimum 2
business days notice required**

Standard 37.50 pp; Gluten free 40.00 pp;
Vegetarian 35.00 pp
Three-tiered selection of sweets, savouries and seasonal fresh fruit
Pot of tea or cup of coffee
Two scones with jam and whipped cream
Additional pot of tea or cup of coffee

Sunday Roast

Every Sunday at The Lantern Tea Room we host a traditional midday roast, serving up a feast of tender meat, seasonal veggies and a bread roll, alongside our normal menu.

Guests usually have a choice of four meats with the option to also add dessert. Veggies on offer each week include potatoes, pumpkin, sweet potato, carrots, parsnip and two greens, plus a surprise veggie. \$19pp.

Scones

 **Gluten free, dairy free scones made to order (Approx 20 min wait or phone ahead)**

Traditional 3.00
Date 3.30
Pumpkin 3.30
Cheese & herb 3.30
Bacon, cheese & herb 3.50

Mini High Tea

**By bookings only, minimum two people
Available Thursday - Sunday Minimum 2
business days notice required**

Standard 25.50 pp; Gluten free 28.50 pp;
Vegetarian 23.00 pp
Two-tiered selection of sweets & savouries
One scone with jam and whipped cream
Pot of tea or cup of coffee

Gift Vouchers

Give the gift of luxury with a Lantern Tea Room gift voucher for High Tea, or a dining experience up to a nominated value. Our elegantly presented gift vouchers are a great way to help someone celebrate a special occasion.



Beverages - Hot

Coffee & Chocolate

Flat white
Long black
Cappuccino
Latte
Cup 3.80, Mug 4.80

Short black
Macchiato
Piccolo
2.50

Mocha
Chai latte
Cup 4.20, Mug 5.20
Hot Chocolate
Cup 3.80, Mug 4.80

Add vanilla, caramel, hazelnut .50
Add coffee shot 1.00

Basic Tea - 4.50

Madura Premium Blend (Black)
English Breakfast
Earl Grey
Peppermint
Chamomile

Specialty Tea - 5.50

Herbal White Tea (Byron Bay) A delicate and refreshing tea, which is derived from the young, silvery leaves of the tea plant during early spring. It contains a high level of antioxidants.

Te Chai (Madura) – chai tea with aniseed myrtle and roasted wattleseed

Dragon Pearls (Madura) – hand rolled green tea leaves, delicately fragranced with Jasmine.

Australian Lemon Myrtle (Madura) – a soft infusion akin to a blend of lemon and lime

Green Tea w/ Australian Lemon Myrtle (Madura) – a hydrating, anti-viral infusion of green tea & Australian lemon myrtle.

Lemon & Ginger (Madura) - This powerful natural tonic combines lemongrass and ginger with Australian lemon myrtle.

Organic Sencha Green (Byron Bay T Company) – handcrafted by experienced tea artisans

Digest (Byron Bay T Company) – peppermint, chamomile, lemon balm and fennel

Calming (Byron Bay T Company) – chamomile, passionflower, lime blossoms, vanilla bean and cinnamon

Ginger Zing (Byron Bay T Company) – lemongrass and ginger

Dandylicious (Byron Bay T Company) - roasted dandelion & wattleseed - rich, full-flavoured and caffeine-free, this specialty blend is a cleansing coffee substitute. The roasted wattleseed makes it mildly nutty, while the cinnamon adds a spicy sweetness.

Organic Green Tea w/ Ginger & Turmeric (Madura) - organic green tea, a reliable source of antioxidants and organic ginger and turmeric, well regarded for their anti-inflammatory, antioxidant and an aid to good digestion.



Beverages - Cold

Glass of juice 3.00

Orange
Apple
Pineapple
Tomato

Milkshakes - 6.00

Chocolate
Vanilla
Caramel
Hazelnut
Strawberry
Banana

Add cream or ice cream on top 1.00

Noah's Juices 4.50

100% whole fruits, dairy free, no added sugar

Fresh smoothies 8.00

Banana
Berry

Iced

Iced tea 5.00
Ginger Zing iced tea 6.00
Iced chocolate 5.50
Iced coffee 6.00
Iced mocha 6.50

New to the menu:

Iced cold brew coffee 6.50
Iced chai latte 6.50

Add cream or ice cream on top 1.00

Spider 5.50

Lime
Coke
Sprite
Fanta

Add .50 for Bundaberg Sparkling

Bundaberg sparkling drinks 3.50

Ginger Beer
Traditional Lemonade
Lemon Lime Bitters
Passion Fruit
Apple Cider
Blood Orange

Soft drinks 3.00

Coke
No sugar coke
Orange
Lemonade
Raspberry
Passionfruit



A few words about our suppliers

Madura Tea is located on the far North Coast of NSW at Clothiers Creek. It takes years of experience and extensive knowledge of the global tea industry to source pure teas and craft blends that deliver satisfying flavour to discerning tea drinkers. Madura Tea is handcrafted to ensure, when brewed, each sip is refreshing, delicious and consistent.

Byron Bay T Company For years, Sarita Merlo has brewed her own herbal teas using full-flowered ingredients plucked from her garden in Byron Bay. She took the process a little further with the development of a signature range of organic herbal teas, including Energy, Calming, Digest, Immunity and Detox. By selecting the most beneficial parts of the highest quality plants – and blending them with a range of exotic spices, dried fruits and vanilla bean – she was able to create a tea-drinking experience that is as tasty as it is healthy. Encouraged by the overwhelming response from consumers, a traditional tea range soon followed. It proved as popular as its herbal predecessor and BBTC's product lines have continued to prosper ever since.

Zoom Coffee is an award winning NSW North Coast company located in Ballina. The Zoom Coffee team has done all of the hard work for the coffee lover, sourcing the finest beans from ethical coffee farms around the world and then roasting them in a small batch roaster to bring out the best flavours. At The Lantern, we order our beans one day, the fabulous Mark Nancarrow roasts them and hand delivers them the next. It doesn't get any fresher than that!

Thank you!

Your patronage means a lot to us.

As a fledgling family business, we rely heavily on word of mouth. If you had a great experience, please tell your friends (or review us on Facebook, Instagram or Google Business).

If something wasn't quite right, please tell us!

Snap, share and follow...

Follow us on Facebook to find out about special deals and share your photos with us on Instagram.

Facebook: @lanterntearoom

Instagram: @lantern_tea_room

Email: info@lanterntearoom.com.au

