



COFFEE & CHOCOLATE

Traditional pot of milk coffee	6 ²⁰
Cappuccino	5 ⁰⁰
Flat White	5 ⁰⁰
Café Latte	5 ⁰⁰
Piccolo Latte	4 ⁸⁰
Long Black	4 ⁸⁰
Espresso (short black)	4 ⁶⁰
Hot Mocha	6 ⁷⁰
Macchiato long	4 ⁸⁰
short	4 ⁶⁰
Babychino	1 ⁵⁰
Hot White Chocolate	6 ⁷⁰
Decadent Hot Chocolate	7 ²⁰

hot, frothed milk with marshmallows and our decadent chocolate sauce
⓪ available on request

EXTRAS

extra coffee shot	add	1 ⁰⁰	vanilla, hazelnut or	
marshmallows	add	90c	caramel syrup	add 1 ⁰⁰
mug size	add	1 ¹⁰	decaffeinated	add 1 ⁰⁰
European coffee bowl	add	1 ⁶⁰	soy, almond, oat or coconut milk ♻️	add 1 ⁰⁰
			lactose free	add 1 ⁰⁰



BAKERY SPECIALTIES

See cabinet for full selection

Orange & Almond Mini Loaf ⓪	7 ⁹⁰
Sour Cherry Mini Loaf ⓪	7 ⁹⁰
made with gluten free ingredients, the combination of sour cherry & almond creates a dense & delicious cake that's not too sweet	
Lemon Meringue Pie a Shingle Inn classic	9 ⁰⁰
Freshly Baked Waffles	17 ⁵⁰
Shingle Inn's famous waffles freshly baked to order on-site and served with ice cream or cream and hand-made butterscotch caramel or chocolate sauce	
Citrus Tart ⓪	6 ⁰⁰
tart lemon filling within a light pastry casing	
Carrot Cake Mini Loaf	7 ⁹⁰
with light cream cheese topping	
New York Baked Cheesecake	8 ²⁰
traditional baked cheesecake	
Banana Bread	6 ⁹⁰
Shingle Inn's signature banana bread, toasted and served with butter	
Add cream	1 ⁹⁰
Add ice cream	1 ⁹⁰

TEA

Premium Leaf Tea 5²⁰

BLACK TEAS

English Breakfast a traditional blend of Sri Lankan broken-leaf teas with a bright and brisk flavour; perfect any time of the day

Earl Grey A Sri Lankan black tea combined with the citrus delights of bergamot, generating an elegant and balanced full flavoured cup

French Earl Grey a medium-bodied black tea base with pretty petals and notes of fruit that play with classic bergamot in an inspiring bold and refined infusion

Chai complex, spicy and incredibly tasty, our signature chai blend is a unique classic

GREEN TEAS a refreshing natural source of anti-oxidants

Sencha China a delicate aroma and sweet, smooth, grassy flavour to be enjoyed daily

HERBAL INFUSIONS

Chamomile gently aromatic, smooth on the palate and calming

Peppermint cool, clear mint flavour with refreshingly clean aftertaste

Lemongrass & Ginger fresh & zesty with the warming spice of ginger

FRUIT TEAS

Packs A Peach a sweet brew of peach, papaya, apple & roasted chicory

Chai Latte	5 ⁶⁰
Dirty Chai	6 ¹⁰
Matcha Green Tea Latte	5 ⁶⁰
Turmeric Latte	5 ⁶⁰
Dirty Turmeric Latte	6 ¹⁰

SUPER SMOOTHIES

Banana Blast 🍌 a tropical hit of banana, honey, cinnamon and coconut milk
vegan option with maple syrup ♻️ 9⁹⁰

Mango Madness 🍌 with all the good stuff – mango, Canadian maple syrup & coconut milk 9⁹⁰

Very Berry 🍌 a refreshing berry smoothie with a mix of berries, banana, Canadian maple syrup and almond milk 9⁹⁰

COLD DRINKS

Iced Drinks 7⁶⁰
 chocolate, coffee, mocha, chai or strawberry

Famous Lime Mint Julep 7⁹⁰
 Shingle Inn's famous lime ice cream soda

Iced Latte	6 ²⁰
Iced Long Black	5 ⁸⁰
Classic Milkshakes	7 ²⁰
Malt Available	add 70c
Thickshakes	8 ²⁰
Juice orange, apple	from 5 ⁰⁰
Water	from 4 ⁹⁰
sparkling or still	
Iced Frappé	7 ⁷⁰
mango, espresso, chocolate, mocha, chai, matcha green tea or lime mint	
add cream	add 1 ⁹⁰
Soft Drinks	from 5 ⁰⁰
Pepsi, Pepsi Max, Solo, Lemonade or Lemon Lime and Bitters	
Spiders	from 7 ²⁰
Iced Tea	6 ⁰⁰
lemon, peach	

♻️ vegetarian 🍌 healthy living ⓪ gluten free ingredients ♻️ vegan option



HIGH TEA

Traditional High Tea 46⁰⁰

Mini frittata, mini sausage roll and three ribbon sandwiches

Sandwich varieties include

Tasmanian Smoked Salmon, rocket, fried caper

Free range egg, mayonnaise, parsley

Cucumber, cream cheese, dill & chive

Camembert, chicken, chilli mango mayonnaise

Freshly baked traditional plain scone with fresh cream and preserve

Selection of decadent petite cakes and sweets

Your choice of our extensive range of premium leaf teas or your choice of coffee

Grand Duke High Tea 55⁰⁰

Traditional High Tea served with Jansz Premium Cuvee Non-Vintage

St. Catherine High Tea 65⁰⁰

Traditional High Tea served with Pol Roger Brut Reserve Non-

Vintage French Champagne

The Churchill High Tea 75⁰⁰

**By appointment only*

Traditional High Tea served with Pol Roger Brut Reserve Vintage

French Champagne

Celebration High Tea *minimum 4 guests* add 5⁵⁰ per person

Perfect for a birthday celebration with a special birthday cake delivered

to your table whilst you are enjoying any High Tea on the menu

Bookings for High Tea are preferable. Depending on capacity and the number

required, we may be able to provide High Tea at the time of ordering.

Please be mindful of preparation time.

DEVONSHIRE TEA

Devonshire Tea is believed to have originated in Tavistock, in the county of Devon, England, where local villagers enjoyed sweet breads with cream & jam as early as the 11th Century.

two delicious hand-made scones served with luscious strawberry preserve & fresh cream & your choice of a pot of premium leaf tea or a cup of coffee

15⁹⁰ per person

Add a glass of Jansz Premium Cuvee Non-Vintage \$13⁰⁰

WINE & BEER LIST

CHAMPAGNE/ SPARKLING	glass	bottle
Pol Roger Brut Reserve Non-Vintage	24 ⁰⁰	120 ⁰⁰
Jansz Premium Cuvee Sparkling	16 ⁰⁰	75 ⁰⁰
WHITE WINE		
Yalumba Y Series Pinot Grigio 2023	11 ⁰⁰	49 ⁰⁰
Oxford Landing Estates Sauvignon Blanc 2023	9 ⁵⁰	43 ⁰⁰
Hill-Smith Estate Eden Valley Chardonnay 2023	12 ⁰⁰	52 ⁰⁰
ROSE		
Vasse Felix Classic Dry Rose 2023	11 ⁰⁰	49 ⁰⁰
RED WINE		
Wirra Wirra Church Block Cabernet		
Sauvignon Shiraz Merlot 2021	13 ⁵⁰	62 ⁰⁰
Brokenwood Pinot Noir 2022	15 ⁰⁰	68 ⁰⁰
<i>Vintages may vary</i>		
BEER		
Corona 4.6% alc Mexico		8 ⁵⁰
Boags Premium Light 2.7% alc. Australia		7 ⁵⁰

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MENU





Chicken, Avocado & Camembert on Turkish

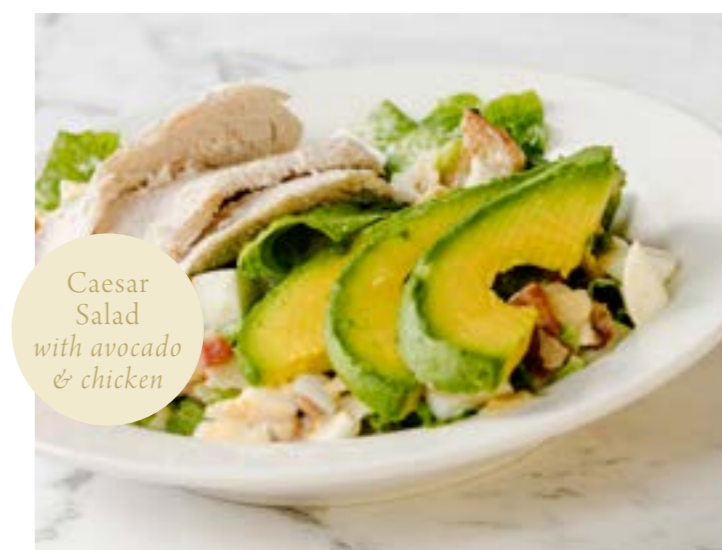
GOURMET SANDWICHES

Served with your choice of bread (white or wholemeal) and a garnish salad

La Salle	16 ⁵⁰
tender chicken breast, camembert & avocado with chilli mango mayonnaise	
add bacon (2 rashers)	add 5 ⁰⁰
Popular choice: upgrade to Turkish bread	
New York Club	18 ⁵⁰
turkey, bacon, fried egg, lettuce, tomato and mayonnaise	
The Boston	16 ⁹⁰
turkey & cranberry with tomato, avocado and lettuce	
Popular choice: add Camembert	add 3 ⁰⁰
The Atlantic	16 ⁹⁰
smoked salmon & cream cheese with red onion and capers	
Classic Salad Sandwich	15 ⁹⁰
with lettuce, carrot, red onion, tomato, beetroot & cucumber on your choice your choice of bread	

gourmet breads (fresh or toasted)	add 2 ⁴⁰
Turkish bread	
gluten free bread (toasted) or bun	add 2 ⁴⁰

Boost your side salad \$3.50



Caesar Salad with avocado & chicken

SALADS + BOWLS

Shingle Inn Caesar Salad	18 ⁵⁰
with avocado	add 4 ⁵⁰
with chicken	add 5 ⁰⁰
with smoked salmon	add 5 ³⁰
Goodness Bowl	19 ⁵⁰
poached eggs, with cherry tomatoes, mushrooms, spinach, quinoa, smashed avocado and sprinkled with pinenuts	

ALL DAY BREAKFAST

Big Breakfast	26 ⁵⁰
bacon, eggs, blistered cherry tomatoes, mushrooms, chipolatas, hash browns (2) and Turkish bread toast	
Popular choice: add side of smashed avocado	add 4 ⁵⁰
Goodness Bowl	19 ⁵⁰
poached eggs, with cherry tomatoes, mushrooms, spinach, quinoa, smashed avocado and sprinkled with pinenuts	
with Turkish bread (1 slice)	add 3 ⁰⁰
with gluten free toast (2 slices)	add 3 ⁹⁰
Eggs & Toast	15 ⁵⁰
your choice of two poached, scrambled or fried eggs with turkish bread	
with bacon (2 rashers)	add 5 ⁰⁰
Smashed Avocado	19 ⁹⁰
ripe avocado on toasted Turkish bread, topped with feta, fresh rocket and a poached egg	
with smoked salmon	25 ²⁰
Bruschetta	13 ⁵⁰
lightly toasted Turkish bread topped with avocado, cherry tomatoes, feta and drizzled with balsamic dressing	
For a two slice bruschetta	add 6 ⁰⁰

SIDES

tomato relish	1 ⁵⁰	chipolata sausages (3)	5 ⁰⁰	haloumi	4 ²⁰	hash browns (2)	4 ⁵⁰
baked beans	4 ²⁰	bacon (2 rashers)	5 ⁰⁰	blistered cherry tomatoes (4)	3 ⁷⁰	Canadian maple syrup	3 ⁷⁰
mushrooms/garlic mushrooms	4 ²⁰	spinach	4 ²⁰	egg (1)	3 ⁷⁰	smoked salmon	5 ³⁰
		smashed avocado	4 ⁵⁰		3 ⁷⁰	hollandaise sauce	1 ⁵⁰

KIDS FAVOURITES

Teddy Bear High Tea	15 ⁹⁰
ham & cheese ribbon sandwich, mini sausage roll, teddy bear fairy bread, Shingle Inn patty cake, teddy bear biscuit, chocolate marshmallow & choice of kids milkshake, babychino or juice	
Kids 'Spotty Cookie & Shake'	9 ⁵⁰
Pancakes	10 ⁹⁰
one deliciously fluffy pancake served with a scoop of vanilla ice cream and maple syrup	
Kids Fish & Chips	12 ⁵⁰
lightly battered flathead fillet, served with chips and tomato sauce	
Chicken Tender & Chips	12 ⁵⁰
crumbed chicken tender, served with chips and tomato sauce	
Vegete, Jam, Honey or Peanut Butter Sandwich	7 ²⁰
Cheese Toastie	7 ²⁰
toasted cheese sandwich	
Kids Breakfast	12 ⁵⁰
one egg, one rasher bacon and one slice of toast	
Kids Shake	5 ⁹⁰
chocolate, caramel, banana, strawberry, vanilla or lime mint	
Babychino	1 ⁵⁰
with marshmallows	add 90c

Eggs Benedict	19 ⁵⁰
two poached eggs served with fresh spinach and hollandaise sauce atop lightly toasted Turkish bread	
with ham	19 ⁵⁰
with bacon (2 rashers)	21 ⁵⁰
with smoked salmon	24 ⁹⁰
Pancakes	17 ⁹⁰
three light & fluffy pancakes served with a scoop of vanilla ice cream and maple syrup	
Canadian Pancakes	19 ⁹⁰
three light & fluffy pancakes served with one rasher of bacon and maple syrup	
Freshly Baked Waffles	17 ⁵⁰
Shingle Inn's famous waffles freshly baked to order on-site and served with ice cream or cream and hand-made butterscotch caramel or chocolate sauce	
Toast	6 ⁹⁰
two slices with your choice of jam, honey, vegemite	
Fruit Toast	6 ⁹⁰
two slices, buttered	

hash browns (2)	4 ⁵⁰
Canadian maple syrup	3 ⁷⁰
smoked salmon	5 ³⁰
hollandaise sauce	1 ⁵⁰



15% surcharge applies on public holidays
Due to different ingredient costs, we are unable to substitute

✔ vegetarian 🍌 healthy living 🍷 gluten free ingredients 🌱 vegan option

ALL DAY DINING

Beef & Cheese Burger	22 ⁵⁰
prime Angus beef patty, tomato relish, Swiss cheese, dill pickle, salad greens & red onion served with beer-battered chips sprinkled with Cajun & rosemary salt	
Popular choice: add bacon (1 rasher)	add 2 ⁵⁰
Popular choice for spice lovers - smokey chilli mayo	add 1 ⁵⁰
Fish Burger	21 ⁰⁰
2 fillets of crispy flathead, tartare sauce, lettuce, cucumber, carrot & red onion served with beer-battered chips sprinkled with Cajun & rosemary salt	
Grilled Chicken Burger	22 ⁵⁰
grilled chicken breast, avocado, tomato, lettuce, red onion, beetroot & mayo served with beer-battered chips sprinkled with Cajun & rosemary salt	
Sage, Spinach & Feta Frittata	17 ⁵⁰
served with a delicious salad of mesclun lettuce, red onion, cherry tomato, cucumber and carrot with a house-made honey mustard dressing	
Chicken & Mushroom Lasagne	20 ⁵⁰
served with a delicious salad of mesclun lettuce, red onion, cherry tomato, cucumber and carrot with a house-made honey mustard dressing	
Traditional Fish & Chips	21 ⁵⁰
lightly battered flathead fillets served with tartare sauce and beer-battered chips	
Bacon & Leek Quiche	17 ⁵⁰
served with a delicious salad of mesclun lettuce, red onion, cherry tomato, cucumber and carrot with a house-made honey mustard dressing	
Pumpkin Soup	14 ⁵⁰
served with toasted Turkish bread	

CHIPS & WEDGES

bowl of chips	9 ⁹⁰
crispy beer-battered chips with tomato sauce	
bowl of sweet potato chips	11 ⁹⁰
bowl of wedges	11 ⁹⁰
served with sour cream	
side of beer-battered chips	4 ⁹⁰
with cajun & rosemary salt	
add sour cream	1 ⁶⁰

SAUCES \$1.50

aioli, sweet chilli, bbq, tartare, tomato sauce, gravy, smokey chilli mayo