

MENU



BAKERY SPECIALTIES

See cabinet for full selection

Orange & Almond Mini Loaf ☯ with cream or ice cream	10 ⁹⁰
Sour Cherry Mini Loaf ☯ made with gluten free ingredients, the combination of sour cherry & almond creates a dense & delicious cake that's not too sweet, with your choice of cream or ice cream	10 ⁹⁰
Lemon Meringue Pie a Shingle Inn classic with your choice of cream or ice cream	11 ⁹⁰
Freshly Baked Waffles Shingle Inn's famous waffles freshly baked to order on-site and served with cream or ice cream and decadent butterscotch caramel or chocolate sauce	19 ⁹⁰
Carrot Cake with light cream cheese topping and your choice of cream or ice cream	10 ⁹⁰
New York Baked Cheesecake traditional baked cheesecake with your choice of cream or ice cream	11 ⁵⁰



WINE & BEER LIST

CHAMPAGNE/ SPARKLING	glass	bottle
Pol Roger Brut Reserve Non-Vintage	29 ⁰⁰	140 ⁰⁰
Jansz Premium Cuvee Sparkling	18 ⁰⁰	85 ⁰⁰
WHITE WINE		
Yalumba Y Series Pinot Grigio 2024	13 ⁰⁰	56 ⁰⁰
Oxford Landing Estates Sauvignon Blanc 2025	11 ⁵⁰	49 ⁵⁰
Hill-Smith Estate Eden Valley Chardonnay 2023	14 ⁵⁰	62 ⁰⁰
ROSE		
Vasse Felix Classic Dry Rose 2025	13 ⁰⁰	56 ⁰⁰
RED WINE		
Wirra Wirra Church Block Cabernet		
Sauvignon Shiraz Merlot 2021	15 ⁵⁰	67 ⁰⁰
Brokenwood Pinot Noir 2021	17 ⁰⁰	74 ⁰⁰
<i>Vintages may vary</i>		
BEER		
Corona 4.6% alc Mexico		10 ⁰⁰
Boags Premium Light 2.7% alc. Australia		9 ⁰⁰

✔ vegetarian 🌱 healthy living ☯ gluten free ingredients 🌿 vegan option

SUPER SMOOTHIES

Mango Madness 🌱 🌿	12 ⁰⁰
with all the good stuff – mango, Canadian maple syrup & coconut milk	
Very Berry 🌱 🌿	12 ⁰⁰
a refreshing berry smoothie with a mix of berries, banana, Canadian maple syrup and almond milk	

COLD DRINKS

Iced Drinks	8 ⁹⁰
chocolate, coffee, mocha, chai or strawberry	
Famous Lime Mint Julep	8 ⁹⁰
Shingle Inn's famous lime ice cream soda	
Iced Latte	6 ⁹⁰
Iced Long Black	6 ⁷⁰
Classic Milkshakes	8 ⁹⁰
Thickshakes	add 1 ⁰⁰
Malt Available	add 80c
Juice orange, apple	from 5 ⁸⁰
Water sparkling or still	from 5 ⁵⁰
Soft Drinks	from 5 ⁸⁰
Pepsi, Pepsi Max, Solo, Lemonade or Lemon Lime & Bitters	
Spiders	from 8 ⁹⁰



Shingle Inn's Signature Iced Tea features traditionally brewed English Breakfast loose leaf tea, cooled and balanced with fresh lemon, agave syrup, a hint of sea salt, and Angostura Bitters for a smooth, complex finish. Garnished with lemon, mint, and ruby grapefruit over ice and served with a handful of sea salt crisps, it's clean, refreshing and easy to enjoy.

\$10⁹⁰

COFFEE & CHOCOLATE

Traditional pot of milk coffee	7 ⁰⁰
Cappuccino	5 ⁵⁰
Flat White	5 ⁵⁰
Café Latte	5 ⁵⁰
Piccolo Latte	5 ²⁰
Long Black	5 ²⁰
Espresso (short black)	5 ¹⁰
Hot Mocha	7 ⁵⁰
Macchiato long	5 ²⁰
short	5 ⁰⁰
Babychino	1 ⁵⁰
Hot White Chocolate	7 ⁵⁰
Decadent Hot Chocolate	8 ⁰⁰
hot, frothed milk with marshmallows and our decadent chocolate sauce	
☯ available on request	

EXTRAS

extra coffee shot	add 1 ⁰⁰
marshmallows	add 90c
mug size	add 1 ¹⁰
European coffee bowl	add 1 ⁷⁰
vanilla, hazelnut or caramel syrup	add 1 ²⁰
decaffeinated	add 1 ²⁰
soy, almond, oat or coconut milk ✔ 🌿 🌿	add 1 ²⁰
lactose free	add 1 ²⁰

TEA

Premium Leaf Tea	6 ⁰⁰
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 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	6 ⁵⁰
Dirty Chai	6 ⁹⁰
Matcha Green Tea Latte	6 ⁵⁰
Turmeric Latte	6 ⁵⁰
Dirty Turmeric Latte	6 ⁹⁰



ALL DAY BREAKFAST

Big Breakfast bacon, eggs, blistered cherry tomatoes, mushrooms, chipolatas, hash browns (2) and Turkish bread toast <i>Popular choice: add side of smashed avocado</i>	29 ⁵⁰	
Goodness Bowl   	23 ⁰⁰	
poached eggs, with cherry tomatoes, mushrooms, spinach, quinoa, smashed avocado and sprinkled with pinenuts		
with Turkish bread (1 slice)	add	3 ⁸⁰
with gluten free toast (2 slices)	add	4 ⁸⁰
Eggs & Toast		17 ⁵⁰
your choice of two poached, scrambled or fried eggs with turkish bread		
with bacon (2 rashers)	add	6 ⁸⁰
Smashed Avocado  		23 ⁵⁰
ripe avocado on toasted Turkish bread, topped with feta, fresh rocket and a poached egg		
with smoked salmon		29 ⁵⁰
Eggs Benedict 		23 ⁰⁰
two poached eggs served with fresh spinach and hollandaise sauce atop lightly toasted Turkish bread		
with ham		25 ⁰⁰
with bacon (2 rashers)		29 ⁸⁰
with smoked salmon		29 ⁵⁰
Freshly Baked Waffles 		19 ⁹⁰
Shingle Inn's famous waffles freshly baked to order on-site and served with ice cream or cream and decadent butterscotch caramel or chocolate sauce		
Fruit Toast two slices, buttered		9 ⁵⁰
Banana Bread Deluxe		14 ⁹⁰
Toasted Shingle Inn Banana Bread served warm with a luscious cheesecake-style topping, fresh banana, and mixed berry compote, all finished with a generous drizzle of maple syrup.		



SIDES

baked beans	4 ⁵⁰
mushrooms	5 ⁵⁰
chipolata sausages (3)	6 ⁵⁰
bacon (2 rashers)	6 ⁸⁰
smashed avocado	5 ⁵⁰
blistered cherry tomatoes (4)	5 ⁰⁰
egg (1)	4 ⁵⁰
hash browns (2)	6 ⁰⁰
smoked salmon	6 ⁵⁰

ALL DAY DINING

Beef & Cheese Burger	26 ⁰⁰	
prime Angus beef pattie, 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	3 ⁴⁰
Fish Burger	25 ⁵⁰	
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	26 ⁰⁰	
grilled chicken breast, avocado, tomato, lettuce, red onion, beetroot & mayo served with beer-battered chips sprinkled with Cajun & rosemary salt		
Sage, Spinach & Feta Frittata   	19 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	24 ⁰⁰	
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	25 ⁵⁰	
lightly battered flathead fillets served with tartare sauce and beer-battered chips		
Bacon & Leek Quiche	19 ⁵⁰	
served with a delicious salad of mesclun lettuce, red onion, cherry tomato, cucumber and carrot with a house-made honey mustard dressing		

CHIPS

bowl of chips	12 ⁰⁰
crispy beer-battered chips with tomato sauce	

SAUCES \$2⁰⁰

aioli, sweet chilli, bbq, tartare, tomato sauce, gravy, hollandaise, tomato relish

KIDS FAVOURITES

Teddy Bear High Tea	18 ⁵⁰	
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 Fish & Chips	14 ⁵⁰	
lightly battered flathead fillet, served with chips and tomato sauce		
Chicken Tender & Chips	14 ⁵⁰	
crumbed chicken tender, served with chips and tomato sauce		
Cheese Toastie  toasted cheese sandwich	8 ⁹⁰	
Kids Shake	6 ⁵⁰	
chocolate, caramel, banana, strawberry, vanilla or lime mint		
Babychino	1 ⁵⁰	
with marshmallows	add	90c

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

 vegetarian  healthy living  gluten free ingredients  vegan option

GOURMET SANDWICHES

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

La Salle	17 ⁹⁰	
tender chicken breast, camembert & avocado with chilli mango mayonnaise		
add bacon (2 rashers)	add	6 ⁸⁰
Popular choice: upgrade to Turkish bread		
New York Club with Chips	25 ⁰⁰	
turkey, bacon, fried egg, lettuce, tomato and mayonnaise		
The Boston 	17 ⁹⁰	
turkey & cranberry with tomato, avocado and lettuce		
Popular choice: add Camembert	add	4 ⁰⁰
The Atlantic	18 ⁵⁰	
smoked salmon & cream cheese with red onion and capers		
Classic Salad Sandwich 	17 ⁹⁰	
with lettuce, carrot, red onion, tomato, beetroot & cucumber on your choice your choice of bread		

gourmet breads (fresh or toasted)	add	2 ⁹⁰
Turkish bread		
gluten free bread (toasted) or bun 	add	2 ⁹⁰

Boost your side salad \$3^{.50}



La Salle Gourmet Sandwich

SALADS + BOWLS

Shingle Inn Avocado Caesar Salad	26 ⁰⁰	
Shingle Inn Chicken Caesar Salad	27 ⁰⁰	
with Camembert	add	4 ⁰⁰
Goodness Bowl   	23 ⁰⁰	
poached eggs, with cherry tomatoes, mushrooms, spinach, quinoa, smashed avocado and sprinkled with pinenuts		



Bookings preferred

HIGH TEA

Traditional High Tea	60 ⁰⁰
Mini frittatta, mini sausage roll and three ribbon sandwiches	
<i>Sandwich varieties include</i>	
Tasmanian Smoked Salmon, rocket & capers	
Free range egg, mayonnaise & parsley	
Cucumber, cream cheese, dill & chives	
Camembert, chicken & chilli mango mayonnaise	

Hand-made 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	70 ⁰⁰
Traditional High Tea served with Jansz Premium Cuvee Non-Vintage	
St. Catherine High Tea	80 ⁰⁰
Traditional High Tea served with Pol Roger Brut Reserve Non-Vintage French Champagne	
The Churchill High Tea <i>minimum 4 guests</i>	95 ⁰⁰
<i>*By appointment only</i>	
Traditional High Tea served with Pol Roger Brut Reserve Vintage French Champagne	

Celebration High Tea *minimum 4 guests* add 6⁰⁰ 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

17⁵⁰ per person

Add a glass of Jansz Premium Cuvee Non-Vintage \$15⁰⁰