



COFFEE & CHOCOLATE

Traditional pot of milk coffee	6 <sup>60</sup>
Cappuccino	5 <sup>40</sup>
Flat White	5 <sup>40</sup>
Café Latte	5 <sup>40</sup>
Piccolo Latte	5 <sup>10</sup>
Long Black	5 <sup>10</sup>
Espresso (short black)	5 <sup>00</sup>
Hot Mocha	7 <sup>00</sup>
Macchiato long	5 <sup>10</sup>
short	4 <sup>90</sup>
Babychino	1 <sup>50</sup>
Hot White Chocolate	7 <sup>00</sup>
Decadent Hot Chocolate	7 <sup>90</sup>
hot, frothed milk with marshmallows and our decadent chocolate sauce	
🕒 available on request	

EXTRAS

extra coffee shot	add	1 <sup>00</sup>	vanilla, hazelnut or		
marshmallows	add	90c	caramel syrup	add	1 <sup>10</sup>
mug size	add	1 <sup>10</sup>	decaffeinated	add	1 <sup>10</sup>
European coffee			soy, almond, oat or		
bowl	add	1 <sup>70</sup>	coconut milk 🌱🥥	add	1 <sup>10</sup>
			lactose free	add	1 <sup>10</sup>



BAKERY SPECIALTIES

See cabinet for full selection

Orange & Almond Mini Loaf 🕒	8 <sup>30</sup>
Sour Cherry Mini Loaf 🕒	8 <sup>30</sup>
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 <sup>70</sup>
Freshly Baked Waffles	18 <sup>90</sup>
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 🕒	6 <sup>20</sup>
tart lemon filling within a light pastry casing	
Carrot Cake Mini Loaf	8 <sup>30</sup>
with light cream cheese topping	
New York Baked Cheesecake	8 <sup>90</sup>
traditional baked cheesecake	
Banana Bread	7 <sup>50</sup>
Shingle Inn's signature banana bread, toasted and served with butter	
Add cream	2 <sup>20</sup>
Add ice cream	2 <sup>20</sup>

TEA

Premium Leaf Tea	5 <sup>60</sup>
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**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** 6<sup>00</sup>  
**Dirty Chai** 6<sup>30</sup>  
**Matcha Green Tea Latte** 6<sup>00</sup>  
**Turmeric Latte** 6<sup>00</sup>  
**Dirty Turmeric Latte** 6<sup>30</sup>

SUPER SMOOTHIES

**Banana Blast** 🍌 11<sup>00</sup>  
a tropical hit of banana, honey, cinnamon and coconut milk  
**vegan option** with maple syrup 🌱  
**Mango Madness** 🍌🥥 11<sup>00</sup>  
with all the good stuff – mango, Canadian maple syrup & coconut milk  
**Very Berry** 🍌🥥 11<sup>00</sup>  
a refreshing berry smoothie with a mix of berries, banana, Canadian maple syrup and almond milk

COLD DRINKS

Iced Drinks	8 <sup>50</sup>
chocolate, coffee, mocha, chai or strawberry	
Famous Lime Mint Julep	8 <sup>50</sup>
Shingle Inn's famous lime ice cream soda	
Iced Latte	6 <sup>70</sup>
Iced Long Black	6 <sup>40</sup>
Classic Milkshakes	8 <sup>50</sup>
Malt Available	add 70c
Thickshakes	9 <sup>50</sup>
Juice orange, apple	from 5 <sup>40</sup>
Water	from 5 <sup>20</sup>
sparkling or still	
Iced Frappé	8 <sup>50</sup>
mango, espresso, chocolate, mocha, chai, matcha green tea or lime mint	
add cream	add 2 <sup>20</sup>
Soft Drinks	from 5 <sup>40</sup>
Pepsi, Pepsi Max, Solo, Lemonade or Lemon Lime and Bitters	
Spiders	from 8 <sup>50</sup>
Iced Tea	6 <sup>50</sup>
lemon, peach	
🌱 vegetarian 🍌 healthy living 🕒 gluten free ingredients 🥥 vegan option	



HIGH TEA

**Traditional High Tea** 55<sup>00</sup>  
Mini frittatta, mini sausage roll and three ribbon sandwiches  
*Sandwich varieties include*  
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** 65<sup>00</sup>  
Traditional High Tea served with Jansz Premium Cuvee Non-Vintage  
**St. Catherine High Tea** 75<sup>00</sup>  
Traditional High Tea served with Pol Roger Brut Reserve Non-Vintage French Champagne  
**The Churchill High Tea** 85<sup>00</sup>  
*\*By appointment only*  
Traditional High Tea served with Pol Roger Brut Reserve Vintage French Champagne  
**Celebration High Tea** *minimum 4 guests* add 6<sup>00</sup> 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  
16<sup>20</sup> per person  
**Add a glass of Jansz Premium Cuvee Non-Vintage \$14<sup>50</sup>**

WINE & BEER LIST

CHAMPAGNE/ SPARKLING	glass	bottle
Pol Roger Brut Reserve Non-Vintage	27 <sup>00</sup>	130 <sup>00</sup>
Jansz Premium Cuvee Sparkling	17 <sup>00</sup>	79 <sup>00</sup>
WHITE WINE		
Yalumba Y Series Pinot Grigio 2024	12 <sup>00</sup>	52 <sup>00</sup>
Oxford Landing Estates Sauvignon Blanc 2025	10 <sup>00</sup>	44 <sup>50</sup>
Hill-Smith Estate Eden Valley Chardonnay 2023	13 <sup>00</sup>	56 <sup>00</sup>
ROSE		
Vasse Felix Classic Dry Rose 2025	12 <sup>00</sup>	52 <sup>00</sup>
RED WINE		
Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot 2021	14 <sup>50</sup>	64 <sup>00</sup>
Brokenwood Pinot Noir 2021	16 <sup>00</sup>	69 <sup>50</sup>
<i>Vintages may vary</i>		
BEER		
Corona 4.6% alc Mexico		9 <sup>50</sup>
Boags Premium Light 2.7% alc. Australia		8 <sup>50</sup>
SICH1225		






MENU







ALL DAY BREAKFAST

<b>Big Breakfast</b> bacon, eggs, blistered cherry tomatoes, mushrooms, chipolatas, hash browns (2) and Turkish bread toast <b>Popular choice: add side of smashed avocado</b>	29 <sup>50</sup> add 5 <sup>00</sup>
<b>Goodness Bowl</b>    poached eggs, with cherry tomatoes, mushrooms, spinach, quinoa, smashed avocado and sprinkled with pinenuts <b>with Turkish bread (1 slice)</b> <b>with gluten free toast (2 slices)</b>	21 <sup>00</sup> add 3 <sup>40</sup> add 4 <sup>40</sup>
<b>Eggs &amp; Toast</b> your choice of two poached, scrambled or fried eggs with turkish bread <b>with bacon (2 rashers)</b>	16 <sup>50</sup> add 6 <sup>00</sup>
<b>Smashed Avocado</b>   ripe avocado on toasted Turkish bread, topped with feta, fresh rocket and a poached egg <b>with smoked salmon</b>	22 <sup>00</sup> 28 <sup>00</sup>
<b>Bruschetta</b>   lightly toasted Turkish bread topped with avocado, cherry tomatoes, feta and drizzled with balsamic dressing <b>For a two slice bruschetta</b>	16 <sup>00</sup> add 6 <sup>50</sup>

SIDES

tomato relish	1 <sup>80</sup>	chipolata sausages (3)	6 <sup>00</sup>	haloumi	4 <sup>50</sup>	hash browns (2)	5 <sup>00</sup>
baked beans	4 <sup>50</sup>	bacon (2 rashers)	6 <sup>00</sup>	blistered cherry tomatoes (4)	4 <sup>50</sup>	Canadian maple syrup	4 <sup>00</sup>
mushrooms	5 <sup>00</sup>	spinach	5 <sup>00</sup>	egg (1)	4 <sup>00</sup>	smoked salmon	6 <sup>00</sup>
garlic mushrooms	5 <sup>00</sup>	smashed avocado	5 <sup>00</sup>			hollandaise sauce	1 <sup>80</sup>

KIDS FAVOURITES

<b>Teddy Bear High Tea</b> 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	17 <sup>50</sup>
<b>Kids 'Spotty Cookie &amp; Shake' Pancakes</b> one deliciously fluffy pancake served with a scoop of vanilla ice cream and maple syrup	10 <sup>00</sup> 12 <sup>90</sup>
<b>Kids Fish &amp; Chips</b> lightly battered flathead fillet, served with chips and tomato sauce	13 <sup>90</sup>
<b>Chicken Tender &amp; Chips</b> crumbed chicken tender, served with chips and tomato sauce	13 <sup>90</sup>
<b>Vegemite, Jam, Honey or Peanut Butter Sandwich</b>	8 <sup>50</sup>
<b>Cheese Toastie</b>  toasted cheese sandwich	8 <sup>50</sup>
<b>Kids Breakfast</b> one egg, one rasher bacon and one slice of toast	13 <sup>50</sup>
<b>Kids Shake</b> chocolate, caramel, banana, strawberry, vanilla or lime mint	6 <sup>20</sup>
<b>Babychino with marshmallows</b>	1 <sup>50</sup> 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



ALL DAY DINING

<b>Beef &amp; Cheese Burger</b> prime Angus beef pattie, tomato relish, Swiss cheese, dill pickle, salad greens & red onion served with beer-battered chips sprinkled with Cajun & rosemary salt <b>Popular choice: add bacon (1 rasher)</b>	25 <sup>00</sup> add 3 <sup>00</sup>
<b>Fish Burger</b> 2 fillets of crispy flathead, tartare sauce, lettuce, cucumber, carrot & red onion served with beer-battered chips sprinkled with Cajun & rosemary salt	24 <sup>00</sup>
<b>Grilled Chicken Burger</b> grilled chicken breast, avocado, tomato, lettuce, red onion, beetroot & mayo served with beer-battered chips sprinkled with Cajun & rosemary salt	24 <sup>00</sup>
<b>Sage, Spinach &amp; Feta Frittata</b>    served with a delicious salad of mesclun lettuce, red onion, cherry tomato, cucumber and carrot with a house-made honey mustard dressing	18 <sup>90</sup>
<b>Chicken &amp; Mushroom Lasagne</b> served with a delicious salad of mesclun lettuce, red onion, cherry tomato, cucumber and carrot with a house-made honey mustard dressing	23 <sup>00</sup>
<b>Traditional Fish &amp; Chips</b> lightly battered flathead fillets served with tartare sauce and beer-battered chips	24 <sup>00</sup>
<b>Bacon &amp; Leek Quiche</b> served with a delicious salad of mesclun lettuce, red onion, cherry tomato, cucumber and carrot with a house-made honey mustard dressing	18 <sup>90</sup>
<b>Pumpkin Soup</b> served with toasted Turkish bread	16 <sup>50</sup>

CHIPS & WEDGES

<b>bowl of chips</b> crispy beer-battered chips with tomato sauce	11 <sup>00</sup>
<b>bowl of sweet potato chips</b>	13 <sup>50</sup>
<b>bowl of wedges</b> served with sour cream	13 <sup>50</sup>
<b>side of beer-battered chips</b> with cajun & rosemary salt	5 <sup>50</sup>
<b>add sour cream</b>	1 <sup>80</sup>

SAUCES \$1<sup>80</sup>


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



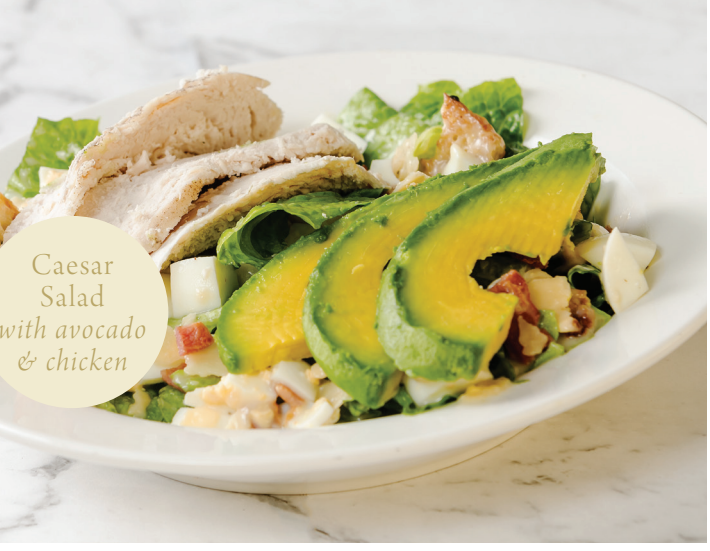
GOURMET SANDWICHES

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







<b>La Salle</b> tender chicken breast, camembert & avocado with chilli mango mayonnaise <b>add bacon (2 rashers)</b> <b>Popular choice: upgrade to Turkish bread</b>	17 <sup>20</sup> add 6 <sup>00</sup> 24 <sup>50</sup>
<b>New York Club with Chips</b> turkey, bacon, fried egg, lettuce, tomato and mayonnaise	24 <sup>50</sup>
<b>The Boston</b>  turkey & cranberry with tomato, avocado and lettuce <b>Popular choice: add Camembert</b>	17 <sup>90</sup> add 3 <sup>50</sup>
<b>The Atlantic</b> smoked salmon & cream cheese with red onion and capers	17 <sup>90</sup>
<b>Classic Salad Sandwich</b>  with lettuce, carrot, red onion, tomato, beetroot & cucumber on your choice your choice of bread	16 <sup>90</sup>

<b>gourmet breads (fresh or toasted)</b>	add 2 <sup>50</sup>
Turkish bread	
<b>gluten free bread (toasted) or bun</b> 	add 2 <sup>50</sup>

Boost your side salad \$3<sup>50</sup>



SALADS + BOWLS

<b>Shingle Inn Caesar Salad</b>   <b>with avocado</b>  <b>with chicken</b> <b>with smoked salmon</b>	19 <sup>00</sup> add 5 <sup>00</sup> add 6 <sup>00</sup> add 6 <sup>00</sup>
<b>Goodness Bowl</b>    poached eggs, with cherry tomatoes, mushrooms, spinach, quinoa, smashed avocado and sprinkled with pinenuts	21 <sup>00</sup>