

COFFEE & CHOCOLATE

Traditional pot of milk coffee	6 50
Cappuccino	5 30
Flat White	5 ³⁰
Café Latte	5 30
Piccolo Latte	5 00
Long Black	5 00
Espresso (short black)	4 90
Hot Mocha	6 90
Macchiato long	5 00
short	4 80
Babychino	1 50
Hot White Chocolate	6 90
Decadent Hot Chocolate	7 50
hot, frothed milk with marshmallows and our decadent chocolate	e sauce

⊘ available on request

EXTRAS

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



BAKERY SPECIALTIES See cabinet for full selection

Orange & Almond Mini Loaf @ 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	8 ²⁰ 8 ²⁰
Lemon Meringue Pie a Shingle Inn classic	9 ⁵⁰
Freshly Baked Waffles 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	17 ⁹⁰
Citrus Tart Ø tart lemon filling within a light pastry casing	6 ²⁰
Carrot Cake Mini Loaf with light cream cheese topping	8 ²⁰
New York Baked Cheesecake traditional baked cheesecake	8 50
Banana Bread Shingle Inn's signature banana bread, toasted and served with butt	7 ²⁰ er
Add cream Add ice cream	2^{00}_{00}

TEA

Premium Leaf Tea

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 ⁸⁰
Dirty Chai	6 ¹⁰
Matcha Green Tea Latte	5 ⁸⁰
Turmeric Latte	5 ⁸⁰
Dirty Turmeric Latte	6 ¹⁰

SUPER SMOOTHIES

Banana Blast 👌	10^{50}
a tropical hit of banana, honey, cinnamon and coconut milk vegan option with maple syrup 🏵	
Mango Madness	10 ⁵⁰ milk
Very Berry Provide a stress of the st	10 50

COLD DRINKS

Iced Drinks chocolate, coffee, mocha, chai or strawberry		7 ⁹⁰
Famous Lime Mint Julep Shingle Inn's famous lime ice cream soda		8 ²⁰
Iced Latte		6 50
Iced Long Black		6 20
Classic Milkshakes		7 50
Malt Available	add	70c
Thickshakes		8 50
Juice orange, apple	from	5 ²⁰
Water	from	5 00
sparkling or still		
Iced Frappé		7 ⁹⁰
mango, espresso, chocolate, mocha, chai, matcha	green tea or lim	e mint
add cream	add	2 00
Soft Drinks	from	5 ²⁰
Pepsi, Pepsi Max, Solo, Lemonade or Lemon Lii	ne and Bitters	
Spiders	from	7 50
Iced Tea		6 30
lemon, peach		
♥ vegetarian ♦ healthy living ® gluten free ingre	edients ⊕vegan o	ption



HIGH TEA

5 50

Traditional High Tea Mini frittatta, mini sausage roll and three ribbon sandwiches *Sandwich varieties include*

50 00

6000

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

Traditional High Tea served with Jansz Premium Cuvee Non-Vintage **St. Catherine High Tea** 70⁰⁰

Traditional High Tea served with Pol Roger Brut Reserve Non-Vintage French Champagne

The Churchill High Tea8000

*By appointment only Traditional High Tea served with Pol Roger Brut Reserve Vintage French Champagne

Celebration High Tea minimum 4 guestsadd 6^{00} per personPerfect for a birthday celebration with a special birthday cake deliveredto 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 16²⁰ per person Add a glass of Jansz Premium Cuvee Non-Vintage ^{\$}14²⁰

WINE & BEER LIST

CHAMPAGNE/ SPARKLING Pol Roger Brut Reserve Non-Vintage Jansz Premium Cuvee Sparkling	glass 25 ⁰⁰ 16 ⁵⁰	<i>bottle</i> 125 ⁰⁰ 77 ⁵⁰
WHITE WINE Yalumba Y Series Pinot Grigio 2024 Oxford Landing Estates Sauvignon Blanc Hill-Smith Estate Eden Valley Chardonnay		49 ⁵⁰ 44 ⁵⁰ 54 ⁰⁰
Rose Vasse Felix Classic Dry Rose 2024	11 50	49 ⁵⁰
RED WINE Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot 2022 Brokenwood Pinot Noir 2023 Vintages may vary	14 ⁰⁰ 15 ⁵⁰	63 ⁰⁰ 69 ⁵⁰
BEER Corona ^{4.6%} alc Mexico Boags Premium Light ^{2.7%} alc. Australia		9 ⁰⁰ 8 ⁰⁰ SICH0425







ALL DAY BREAKFAST

Big Breakfast bacon, eggs, blistered cherry tomatoes, mushrooms, chipolatas, hash browns (2) and Turkish bread toast Popular choice: add side of smashed avocado	add	28 ⁵⁰ 4 ⁹⁰
Goodness Bowl ♥ ● Ø poached eggs, with cherry tomatoes, mushrooms, spi smashed avocado and sprinkled with pinenuts	nach, quin	19 ⁹⁰ 0a,
with Turkish bread (1 slice) with gluten free toast (2 slices)	add add	3^{20} 4^{20}
Eggs & Toast your choice of two poached, scrambled or fried eggs with turkish bread with bacon (2 rashers)	add	15 ⁹⁰
Smashed Avocado ♥ ripe avocado on toasted Turkish bread, topped with for fresh rocket and a poached egg with smoked salmon		21 ⁰⁰ 26 ⁵⁰
Bruschetta ♥ ♥ lightly toasted Turkish bread topped with avocado, ch tomatoes, feta and drizzled with balsamic dressing For a two slice bruschetta	erry add	14 ⁹⁰ 6 ⁵⁰

SIDES

tomato relish baked beans		chipolata sausages (3) bacon (2 rashers)	5 ⁵⁰ 5 ⁵⁰	haloumi blistered cherry	4 ⁵⁰	hash brow Canadian
mushrooms garlic mushrooms	4 50	spinach	4 ⁵⁰ 4 ⁹⁰	tomatoes (4) egg (1)	3 90 3 90	smoked sa hollandai

KIDS FAVOURITES

Teddy Bear High Tea	1650
ham & cheese ribbon sandwich, mini sausage roll, teddy bear bread, Shingle Inn patty cake, teddy bear biscuit, chocolate ma	
low & choice of kids milkshake, babychino or juice	
Kids 'Spotty Cookie & Shake'	9 ⁹⁰
Pancakes	11^{50}
one deliciously fluffy pancake served with a scoop of vanilla	
ice cream and maple syrup	
Kids Fish & Chips	12 90
lightly battered flathead fillet, served with chips and tomato sau	ce
Chicken Tender & Chips	12 90
crumbed chicken tender, served with chips and tomato sauce	
Vegemite, Jam, Honey or Peanut Butter Sandwich	7 ⁹⁰
Cheese Toastie ♥ toasted cheese sandwich	7 90
Kids Breakfast one egg, one rasher bacon and one slice of toa	ast 12 ⁹⁰
Kids Shake	6 00
chocolate, caramel, banana, strawberry, vanilla or lime mint	
Babychino	1 50
	add ^{90c}

Eggs Benedict V two poached eggs served with fresh spinach and hollandaise	
sauce atop lightly toasted Turkish bread	
with ham	
with bacon (2 rashers)	
with smoked salmon	
Pancakes 🗸	
three light & fluffy pancakes served with a scoop of vanilla ice cream and maple syrup	
Canadian Pancakes	
three light & fluffy pancakes served with one rasher of bacon and maple syrup	
Freshly Baked Waffles 🗸	
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 two slices with your choice of jam, honey, vegemite	
Fruit Toast two slices, buttered	

1 ⁵⁰ 4 ⁵⁰ 4 ⁵⁰ 4 ⁵⁰	chipolata sausages (3) bacon (2 rashers) spinach smashed avocado	5 ⁵⁰ 5 ⁵⁰ 4 ⁵⁰ 4 ⁹⁰	haloumi blistered cherry tomatoes (4) egg (1)	4 ⁵⁰ 3 ⁹⁰ 3 ⁹⁰	hash browns (2) Canadian maple syrup smoked salmon hollandaise sauce	4 ⁷⁰ 3 ⁹⁰ 5 ⁵⁰ 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 prime Angus beef pattie, tomato relish, Swiss cheese, dill pickle, salad greens & red onion served with beer-battered chips sprinkle with Cajun & rosemary salt	23 ⁵⁰ ed
Popular choice: add bacon (1 rasher) add Popular choice for spice lovers - smokey chilli mayo add	2 ⁸⁰ 1 ⁵⁰
Fish Burger 2 fillets of crispy flathead, tartare sauce, lettuce, cucumber, carrot & red onion served with beer-battered chips sprinkled with Cajun & rosemary salt	2200
Grilled Chicken Burger grilled chicken breast, avocado, tomato, lettuce, red onion, beetroot & mayo served with beer-battered chips sprinkled with Cajun & rosemary salt	2300
Sage, Spinach & Feta Frittata ♥ ● Ø served with a delicious salad of mesclun lettuce, red onion, cherry tomato, cucumber and carrot with a house-made honey mustard dressing	17 ⁹⁰
Chicken & Mushroom Lasagne served with a delicious salad of mesclun lettuce, red onion, cherry tomato, cucumber and carrot with a house-made honey mustard dressing	21 90
Traditional Fish & Chips lightly battered flathead fillets served with tartare sauce and beer-battered chips	22 ⁵⁰
Bacon & Leek Quiche served with a delicious salad of mesclun lettuce, red onion, cherry tomato, cucumber and carrot with a house-made honey mustard dressing	17 ⁹⁰
Pumpkin Soup served with toasted Turkish bread	15 50

CHIPS & WEDGES

bowl of chips crispy beer-battered chips with tomato sauce	10 ⁵⁰
bowl of sweet potato chips	12 50
bowl of wedges served with sour cream	12 50
side of beer-battered chips with cajun & rosemary salt	5 ⁵⁰
add sour cream	1 60

SAUCES \$1.50

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



GOURMET SANDWICHES

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

La Salle tender chicken breast, camembert & avocado chilli mango mayonnaise	with	16 90
add bacon (2 rashers) Popular choice: upgrade to Turkish brea	add I d	5 50
New York Club turkey, bacon, fried egg, lettuce, tomato and m	nayonnaise	18 90
The Boston 🌢		17 50
turkey & cranberry with tomato, avocado and Popular choice: add Camembert	l lettuce add	3 20
The Atlantic smoked salmon & cream cheese with red onio	on and capers	17 ⁵⁰
Classic Salad Sandwich ♥ with lettuce, carrot, red onion, tomato, beetroo cucumber on your choice your choice of brea		16 50
gourmet breads (fresh or toasted) a Turkish bread		ost your e salad
gluten free bread (toasted) or bun Ø a		\$3 ^{.50}

Caesar Salad

SALADS + BOWLS

Shingle Inn Caesar Salad with avocado with chicken with smoked salmon	add add add	18 ⁹⁰ 4 ⁹⁰ 5 ³⁰ 5 ⁵⁰
Goodness Bowl ♥ ● ⑧ poached eggs, with cherry tomatoes, mushrooms, spinach, quinoa, smashed avocado and sprinkled with pinenuts		19 ⁹⁰