



ROOM WITH ROSES

“Sanctuary in Brisbane City”
Vicki Pitts

Menu

Effective from 1st October 2015

Welcome to Room with Roses

Room with Roses is a Brisbane institution providing guests with a unique experience in dining and a step back in time to the elegance of a bygone era. Our aim is to provide great food and exceptional service in comfortable, elegant and air conditioned surroundings. Since taking ownership in February 2009, Vicki Pitts has enhanced Room with Roses' tradition of making all cakes, desserts and meals fresh on the premises daily.

In early 2009 Vicki extended the cafe to include the fabulous new Chandelier Room. Its elegant atmosphere is framed by French doors and windows overlooking the leopard trees of Adelaide Street and of course features 2 magnificent imported European chandeliers. The Chandelier Room seats up to 55 guests comfortably.

In October 2013, Vicki opened the Champagne Room, adjacent to the Balcony area. This lovely room is decorated with exquisite Waterford crystal champagne glasses of many shapes and colours, reflecting the preferences over time. The Champagne Room seats up to 30 guests comfortably.

All our rooms are available for private functions, as is the whole venue which seats up to 130 guests. We have an extensive range of function and wedding menus that cater for both sit down and cocktail style events. Special menus and seating can be arranged to suit your specific function needs. Let us look after you on your special occasion.

We also provide fabulous out-catering for private and corporate events. So, please contact Vicki Pitts on 07 3229 7050 to discuss your requirements. Our menus can be viewed online at www.roomwithroses.com.au.

The Room with Roses team's ongoing dedication to quality and customer satisfaction has been recognised by many:

-  **Winner:** Best Coffee Shop / Tea House Queensland - *Restaurant & Catering Assoc Awards For Excellence 2015*
-  **Queensland's Top 100 Food Experiences** - *The Sunday Mail 2014*
-  **5 of the Best High Teas in Australia** - *Vogue Living 2012, InStyle 2013*
-  **Winner:** Best Breakfast in SE Queensland - *Restaurant & Catering Assoc Awards for Excellence 2012*
-  **National Finalist:** Best breakfast in Australia - *Restaurant & Catering Assoc Awards for Excellence 2012*
-  **Finalist:** Best Breakfast in SE Queensland - *Restaurant & Catering Assoc Awards for Excellence 2012 - 15*
Best Cafe in SE Queensland - *Restaurant & Catering Assoc Awards for Excellence 2012 - 15*
-  **Best Cafes in Brisbane** - *Gourmet Traveller Restaurant Guide 2011*



We want you to enjoy your time here at Room with Roses, so if you are not enjoying your experience, please let us know straight away and we will do our very best to remedy the situation for you.

Our restaurant menu now includes a tasty range of gluten free and vegetarian options, highlighted on the menu, to cater for our customers' needs. Please talk to your waiter if you would like gluten free/vegetarian.

As with any venue, we have Conditions of Entry and we request that you respect them:

- * Strictly one bill per table. Please do not ask as refusal may offend.
- * Uneaten food is not available for takeaway for health safety reasons
- * There is a minimum \$10 expenditure limit for EFTPOS and credit cards (Visa and MasterCard only)
- * No food or beverages from other venues is to be consumed on our premises
- * Birthday / special event cakes may be brought with prior notification to management. However, if you would like us to plate, decorate and serve the cake and wash all the dishes and cutlery, then a cakeage fee of \$3.50 per person applies.
- * Our kitchen caters for an extensive menu and whilst we take every precaution, our food may contain traces of gluten, egg, nuts and seafood.

(gf) Gluten Free, (gfo) Gluten Free Option available, (df) Dairy Free

Strictly one bill per table

HIGH TEA

Latest order 2.30pm, subject to availability if not pre-booked

Pricing is per person, with each stand holding 2 to 3 servings.

High Tea duration is 2 hours from booking commencement time.

Champagne High Tea

Add 1 glass of Tatchilla Premium Brut High Tea Bubbles to any High Tea 8 per glass

Deluxe High Tea

2 Ribbon Sandwiches , Smoked Salmon & cream cheese Roulade, Savoury Tartlet, Savoury Puff 42
 2 Raspberry Scones with homemade jam and Chantilly cream per person
 3 Homemade Sweets (Chef's Selection of different flavours)
 1 Pot of Tea or 1 Cup of Standard Coffee or 1 Soft Drink *

Chocolate High Tea

2 Ribbon Sandwiches , Smoked Salmon & cream cheese Roulade, Savoury Tartlet, Savoury Puff 45
 2 Raspberry Scones with homemade jam and Chantilly cream per person
 4 Handmade Chocolate Sweets (Chef's Selection)
 1 Pot of Tea or 1 Cup of Standard Coffee or 1 Soft Drink *

Ultimate Chocolate Fondue High Tea

2 Ribbon Sandwiches, Smoked Salmon & cream cheese Roulade, Savoury Tartlet, Savoury Puff 49
 2 Raspberry Scones with homemade jam and Chantilly cream per person
Homemade Chocolate Fondue with strawberries, banana, dried apricots, biscotti and marshmallows for dipping
 1 Pot of Tea or 1 Cup of Standard Coffee or 1 Soft Drink *

Gluten Free or Vegetarian High Tea available with 24 hours notice 4 extra

Vegan High Tea available with 48 hours notice 6 extra

Share High Tea Our High Tea menu is priced & set per person. There is an additional fee for each extra person to share (excluding a beverage.) No charge for children aged 6 years or under to share in a High Tea. 5 extra person

Terms & Conditions

- * Additional charges apply for specialty hot & cold drinks & extras (mugs, soy, etc) as per Drinks List.)
- Final guest numbers (and any special dietary requirements) are required 24 hours prior to the booking. Confirmed final guest numbers will be used for catering & charging. Where the confirmed number of guests do not attend, as we will have prepared the additional High Teas, these can be packaged to take home or served at the table and will be charged for.
- For groups of 10 guests or more: Individual pots of tea & cups of coffee will be replaced by unlimited filter coffee / English Breakfast tea
- Our policy is strictly one bill per table / function and request one payment. Payments from individual guests are not accepted

High Tea Picnic Hampers

Our fabulous High Teas are available as Picnic Hampers. We can also include a bottle of bubbles for you to enjoy. (Everything comes complete with disposable napkins, plates, cutlery and champagne flutes.) Please contact us for details on 07 3229 7050 or info@roomwithroses.com.au.

BREAKFAST

Available until 11.00 am

Thick Raisin Toast (2 slices)	with butter and our homemade raspberry jam	8
Healthy Breakfast Trifle	layers of toasted muesli (may contain nuts), creamy vanilla yoghurt & seasonal fruit, served with a shot of orange juice	14
Belgian Waffles	Berries – mixed berries in coulis served with ice cream	15
with your choice of:	Banana and Chocolate – served with ice cream	15
	Canadian Style - crispy bacon, caramelised banana & maple syrup	22
Avocado and Feta Smash	fresh avocado and our own marinated feta on toasted sourdough (gfo)	15
Smokey Baked Beans	homemade baked beans in a smoky tomato sauce on toasted sourdough (gfo)	15
Millionaire's Bacon Bruschetta	toasted Turkish bread with fresh tomato, red onion and basil, with sweet and spicy Millionaire's Bacon (gfo)	18
Eggs Your Way	eggs (fried, poached or scrambled), with Roma tomatoes, our homemade tomato chutney & toast (gfo)	14
3 Egg Omelette	served with toast, our homemade tomato chutney and your choice of:	
	3 ingredients – select from ham, bacon, cheese, onion, tomato, mushroom, asparagus, capsicum (gfo)	20
	The Lot" (gfo)	25
Big Breakfast	bacon, eggs (poached, fried or scrambled), homemade baked beans, corn cake, tomato, field mushroom & tomato chutney, with toast	25
Eggs Benedict	poached eggs, buttered spinach on toasted Turkish bread with our freshly made hollandaise sauce with your choice of: Field mushrooms	22
	Ham or Bacon	22
	Millionaire's Bacon or Smoked Salmon	25
Savoury Mince on Toast	a hearty favourite made from our own recipe with tomatoes & basil, served on toast	24

PLUS +

(Side orders are served only with a meal – we do not make meals out of side orders)

gluten free option. extra toast; toasted sourdough/Turkish bread; Hollandaise sauce; tomato chutney; ice cream (per scoop)	2
grilled tomatoes; buttered spinach; caramelised banana; mixed berries	4
bacon; ham; 2 eggs your way; savoury mince; haloumi; field mushrooms; asparagus; avocado	5
millionaire's bacon (sweet & spicy); smoked salmon	6

SANDWICHES

Available until 2.30 pm – all sandwiches accompanied by side salad & our own dressing

Roses Dainty Ribbons	Freshly poached chicken breast, mayonnaise & avocado Baked leg ham, mayonnaise, chutney & avocado Egg, mayonnaise & cucumber	21
Supreme Salad	cream cheese, fresh asparagus, avocado, Spanish onion, semi dried tomato, lettuce <i>(gfo)</i> .	21
BLTA	crispy bacon, lettuce, tomato & avocado with our own mayonnaise <i>(gfo)</i>	21
Chicken Breast	chicken breast, avocado, semi dried tomato with our own mayonnaise <i>(gfo)</i>	21
Leg Ham	leg ham, fresh tomato, avocado, semi dried tomato & our mayonnaise <i>(gfo)</i>	21
Roses Reuben	home cooked corned beef, Swiss cheese, caramelised cabbage and our own Russian dressing, served warm on toasted sourdough <i>(gfo)</i>	23
Open Smoked Salmon	smoked salmon, cream cheese, shaved Spanish onion, capers on toasted sourdough <i>(gfo)</i>	25
Roast Lamb	with baby spinach, caramelised onion, aioli on toasted Turkish <i>(gfo)</i>	25

PLUS +

toasting; cheese; tomato; lettuce; onion; extra jam / cream / butter	1
gluten free option; toasted sourdough / Turkish bread	2
ham; bacon; chicken; avocado; grilled asparagus	5
millionaire's bacon (sweet & spicy); smoked salmon	6

CAKES & DESSERTS

All made on the premises and available all day

Raspberry Scone	our signature scone served with our own raspberry jam and Chantilly cream (gf 11)	10
Ginger Scone	with chips of crystallised ginger, served with butter & our lime & ginger marmalade (gf 11)	10
Iced Cup Cake	varies daily, please ask our waiter	8.5
Passionfruit Sponge	our signature freshly baked sponge, sandwiched with Chantilly cream and passionfruit and coulis	13
Lemon Curd Roulade	soft meringue rolled with our own lemon curd & Chantilly cream and toasted almond flakes (gf)	13
Pear & Walnut Shortcake	pears, topped with walnuts on an orange frangipane base served with berries (gf, df)	13
Cake of the Day	varies daily, please ask our waiter (often gf)	14
Petit Fours	chef's choice of four delights from our old fashioned sweets selection (gfo)	15
	Individual pieces	4
Sweet Crepes	Apple & Cinnamon - served with butterscotch sauce and Chantilly cream (gf)	15
	Chocolate - dark chocolate ganache and served with berries and Chantilly cream (gf)	15
Belgian Waffles	Berries - mixed berries in coulis served with ice cream	15
	Banana and Chocolate - served with ice cream	15
Homemade Chocolate Fondue	with strawberries, banana, dried apricots, biscotti and marshmallows for dipping (gfo)	18

PLUS +

extra jam; extra Chantilly cream; extra jam butter	1
gluten free option; premium Ice cream (per scoop)	2
mixed berries	4

LUNCH

Available between 11.30 am – 2.30 pm

Salads and side salads are lightly dressed with our own balsamic reduction mayonnaise

Platters

Antipasto Platter	our own marinated feta, olives, vine ripened tomatoes and caramelised onion served with crackers and homemade savoury snaps <i>(gfo)</i>	21
Charcuterie Platter	home cooked cold meats with Swiss cheese accompanied by a range of our own savoury preserves, served with toasted sourdough <i>(gfo)</i> .	27

Light Meals

Chicken & Avocado Salad	with cashew nuts & a light mango dressing <i>(gf, df)</i>	27
Smoked Salmon & Asparagus Salad	with egg, capers & lemon wedges <i>(gf, df)</i>	29
Smoked Salmon Cakes	made to our own special recipe with smoked salmon, with side salad	27
Corncakes	with fresh corn, capsicum, shallots & sour cream and side salad and your choice of:	
	Grilled Asparagus or Crispy Bacon	27
	Smoked Salmon with lemon wedges	29
Quiche of the Day	chef's selected ingredients enveloped in a rich 'royal' custard served with side salad	27

More Substantial Meals

Savoury Crepes	freshly made crepes, served with side salad and your choice of:	
	Chicken and Mushroom - Chicken breast, fresh mushrooms & leeks in a creamy sauce <i>(gf)</i>	28
	Vegetarian - Chef's selection of vegetables in a delightful cream sauce <i>(gf)</i>	28
Sweet Chicken Curry	served with coconut, bananas, cashews & steamed rice and pappadams <i>(gf)</i>	28
Corned Beef Fritters	served with our own spicy mustard pickles corn relish, sour cream and side salad	28

Savoury Mince on Toast	made to our own recipe with tomatoes & basil, served on toast with side salad	24
Homemade Shepherd's Pie	served with grilled asparagus and field mushroom and side salad	29
Slow Roasted Lamb	slow roasted in lemon and garlic marinade, served with honey roasted pumpkin, sour cream and toasted sunflower seeds, steamed beans and homemade mint sauce <i>(gf)</i>	29
Dish of the Day	Please ask our waiters for details <i>(oftengf)</i>	29

PLUS +

gluten free option; toasted sourdough/Turkish bread;	2
ham; bacon; chicken; avocado; grilled asparagus; steamed mixed vegetables	5
millionaire's bacon (sweet & spicy); smoked salmon	6

SPECIALTY LOOSE LEAF TEAS

6

English Breakfast	Blend of North Assam, South Indian, east African and Ceylon teas.
Irish Breakfast	Blend of Assam teas with a strong full flavour.
Earl Grey	China blend with oil of bergamot.
Rose Grey	An exclusive blend and very popular Earl Grey with a hint of vanilla and pink rose petals.
Darjeeling	From the foothills of the Himalayas, often considered the Champagne of teas. Clean, light in colour with a light muscatel aftertaste.
Orange Pekoe	“Lovers Leap” An estate (ôLovers Leapö) tea, high grown from the Nuwara Eliya area with a soft and high aromatic flavour.
Russian Caravan	Blend of Keemun teas from China, highly aromatic with a smoky aftertaste.

HERBAL LOOSE LEAF TEAS

6.5

Peppermint Leaves	Great served hot in winter or summer. Excellent for digestion and settling upset stomachs.
Camomile Flowers	Known for its relaxing and tension relieving qualities. Chamomile soothes the stomach, aiding with digestion and is wonderful as a nightcap.
Lemongrass & Ginger	The ginger is warm and fragrant and the lemongrass provides fresh nippy flavour. A lightly balanced, light bodied herbal infusion with hints of coriander & sweet barley sugar.
China Green Jasmine	A semi-fermented Chinese tea with jasmine fragrances and flowers.
Spiced Black Chai	The perfect balance between an authentic Indian Chai and a single origin Orange Pekoe.
Arctic Fire	Very popular - flavoured with a mixture of papaya, passionfruit, kiwi fruit and guava fragrances with a touch of peppermint and cornflowers.
Turkish Apple	A sweet apple taste on a delicious basis of apple and pineapple. It is like a short trip to the regions of sunny Turkey. Also makes a tasty iced tea with no sweetening required!

STANDARD COFFEE

Cappuccino	Flat White	Latte	5.5
Long Black	Long Macchiato		4.5
Short Black	Short Macchiato		4

SPECIALTY HOT DRINKS

Chai Latte	Mocha	Vienna Coffee	Hot Chocolate (with chocolate ganache and marshmallows)	6.5
Affogatto	(2 scoops of ice cream)			9
Extras	mug; extra shot; decaf coffee; soya/lactose free milk; syrups; milk on the side; extra marshmallows			0.50

SPECIALTY COLD DRINKS

Homemade Lemon, Lime and Bitters	with our homemade lime juice cordial			9		
Fresh Raspberry & Fruit Punch	with crushed berries, lemonade and fresh fruit			10		
Freshly Squeezed Orange Juice or Apple Juice				10		
Magnificent Milk Shakes	Chocolate	Strawberry	Caramel	Vanilla	9	
Real Iced Coffee	with espresso coffee			10		
Iced Chocolate Supreme	with chocolate ganache			10		
Voss Sparkling or Still Mineral Water	(large)/(small)			10/6.5		
Flavoured Mineral Water	Blood Orange	Pink Grapefruit	Jamaican Lime	5		
Homemade Iced Tea (unsweetened)	Turkish Apple	Pina Colada		5		
Soft Drinks	Lemonade	Ginger Ale	Coke	Diet Coke	Coke Zero	5

WEDDINGS, FUNCTIONS & CATERING

Weddings

Room with Roses are specialists in intimate weddings and functions. We give our guests a unique experience in dining and a step back in time to the elegance of a bygone era. Our aim is to provide you with great food and exceptional service with old fashioned values and atmosphere. Room with Roses has wonderful views over the Brisbane Arcade and Adelaide St making it a perfect photo opportunity.

Our elegant wedding package can be customised to your requirements with the choice of our premium a la carte or buffet menus available, as well as some other additions to make your day that little bit more memorable! The package includes:



Choice of our premium a la carte menu or buffet menu
Chef's selection of dip platters
Bonbonniere - (custom labelled)
Wedding Cake (homemade)



Our packages also include personalised menu, dressed tables and napkins, dance floor overlooking Brisbane Arcade (upon request), plating of cake and served with tea and coffee, vases for bridal table and children's menu (upon request.) Please ask for details.

Functions

Whether you're planning a birthday celebration, corporate event, luncheon or a group celebration, we have a variety of packages that will suit your style and budget. Our functions packages include breakfast, luncheon and dinner a la Carte or buffet options as well as canapés. Other options are available on request.

Catering

We offer an extensive Out Catering Menu, perfect for events, corporate functions and meetings. We have a variety of options for breakfast, lunch and morning and afternoon tea, in addition to deluxe canapés and a corporate drop off buffet menu.