



“Sanctuary in Brisbane City”
Vicki Pitts

Menu

As at 20/11/2023

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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.

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



-  **Winner:** Best Café in QLD & NT – *Savour Awards for Excellence 2018*
Best Coffee Shop / Tea House QLD – *Savour Awards For Excellence 2020, 2018, 2015*
Best Breakfast in SE QLD – *Restaurant & Catering Assoc Awards for Excellence 2012*
-  **National Finalist:** Best Café in Australia - *Savour Awards for Excellence 2018*
Best Coffee Shop/Teahouse in Australia - *Savour Awards for Excellence 2020, 2018, 2015*
Best breakfast in Australia - *Savour Awards for Excellence 2012*
-  **Finalist:** Best Coffee Shop / Tea House in SE QLD – *Savour Awards for Excellence 2012 – 23*
Best Breakfast in SE QLD – *Restaurant & Catering Assoc Awards for Excellence 2012 – 20*
-  **Queensland's Top 100 Food Experiences** – *The Sunday Mail 2014*
-  **5 of the Best High Teas in Australia** – *Vogue Living 2012, InStyle 2013*

We want you to enjoy your time 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.

As with any venue, we have Conditions of Entry:

- * Strictly one bill per table. Please do not ask as refusal may offend.
- * Limited uneaten food may be available for takeaway. All food has been prepared & served to Brisbane City Council food safety requirements. We accept no responsibility for food removed from these premises.
- * No food or beverages from other venues is to be consumed on our premises
- * Our kitchen caters for an extensive menu and whilst we take every precaution, our food may contain traces of gluten, egg, nuts and seafood.
- * Birthday / special event cakes may be brought in with prior agreement by Room with Roses management and a cakeage fee applies per person. Otherwise, we would be delighted to make the cake for you. Please let us know your requirements and we will prepare a quote for you.
- * Prices subject to change without notice.

(gf) Gluten Free, (gfo) Gluten Free Option available, (df) Dairy Free, (v) Vegetarian, (vn) Vegan

Strictly one bill per table

** Payments - Credit Card or Tap & Go Add 1.65%, Insert/Swipe Add 30c **

High Tea

Latest order 1.30pm, subject to availability if not pre-booked

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

High Tea duration is 1 hours 45 minutes from booking commencement time.

No egg free / dairy free / vegan options available – we use butter, eggs & cream in our baking.

High Tea Bubbles

Add 1 glass of **Premium Brut High Tea Bubbles** to any High Tea 11 per glass

Deluxe High Tea

2 Ribbon Sandwiches 3 Warm Savouries – Chef's Selection (all no seafood) 52
2 Raspberry Scones with house made raspberry jam and Chantilly cream per person
3 Housemade 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 3 Warm Savouries – Chef's Selection (all no seafood) 55
2 Raspberry Scones with house made raspberry jam and Chantilly cream per person
3 Housemade 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 3 Warm Savouries – Chef's Selection (all no seafood) 60
2 Raspberry Scones with house made raspberry jam and Chantilly cream per person
House made Chocolate Fondue with strawberries, banana, dried apricots, biscotti and marshmallows
to dip
1 Pot of Tea or 1 Cup of Standard Coffee or 1 Soft Drink *

OPTIONS: **Gluten Free +4 pp** (min 24 hours' notice) **Vegetarian +3 pp** (min 24 hours' notice)
Share HT +6 pp excl beverage. No charge for children up to 8 years to share with adult.

*** Regarding High Teas, please be aware:**

- Additional charges apply for specialty hot & cold drinks & extras (mugs, etc) as per Drinks List.
- Final guest numbers and dietary requirements to be confirmed 2 days prior to the day of the booking.
- **Confirmed final guest numbers will be used for catering and billing purposes.** If the full number of confirmed guests does not turn up on the day, their High Tea will be served at the table or can be taken home. **You will be charged for non-attendees**, so please be careful in confirming final numbers.
- We prepare one bill for the table and accept one payment only. We do not split bills / payments.
- For groups of 6 guests or more - 30% deposit is required at least 2 weeks in advance of the booking.
- For groups of 10 guests or more - Individual pots of tea & cups of coffee will be replaced by unlimited filter coffee / English Breakfast tea.

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Breakfast

Available until 11.00 am

Fresh Fruit Bowl	seasonal fruits served with vanilla yoghurt (gf, v)	16
Avocado & Feta Smash	fresh avocado and Danish feta on toasted sourdough with dukkah and balsamic glaze (gfo, v)	19+
Breakfast Bruschetta	avocado smash, cherry tomato salsa, grilled halloumi, dukkah, caramelised balsamic served with either: Eggs (gfo, v) or Bacon (gfo) or Ham (gfo)	25 6
Eggs Your Way	eggs (fried/ poached/scrambled), with blistered cherry tomatoes, our house made tomato chutney & toast (gfo, v)	19
Garlic Thyme Mushrooms	sauteed, served with toasted sourdough (gfo, v) Add eggs / bacon	25 6
Vegetarian Delight	wedge of roast pumpkin, pureed sweet corn, char grilled greens, poached eggs, dukkah, Danish feta & balsamic glaze (gf, v)	28
Smoked Salmon Croquettes	made to our own special recipe with smoked salmon, poached eggs, sautéed greens, poached egg, dill, crème fraiche & crispy capers	28
Eggs Benedict	poached eggs, buttered spinach on toasted sourdough with our freshly made hollandaise sauce with your choice of: Sauteed mushrooms (v, gfo) or Ham (gfo) or Bacon (gfo) Smoked Salmon (gfo)	23 6 9
Savoury Mince on Toast	a hearty favourite made from our own recipe with tomato, onions and parsley served with toast (gfo)	32
Build Your Own Breakfast	eggs your way (poached, fried or scrambled), blistered cherry tomatoes & our house made tomato chutney with toast + 3 sides of your choice (gfo)	32
Very Veuve Breakfast	1 glass French bubbles Mini fresh fruit plate with vanilla yoghurt Any cooked breakfast 1 pot of tea or 1 cup of coffee	60 per person
OPTIONS:	Share Breakfast. No charge for children up to 8 years to share with adult.	+2 extra person

BREAKFAST SIDES +

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

egg; extra toast; bread; Hollandaise sauce; tomato chutney; ice cream (per scoop)	3
grilled tomato; buttered spinach; caramelised banana;	4
bacon; ham; savoury mince; haloumi; garlic thyme mushrooms; half avocado	6
smoked salmon	9

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Sandwiches

Available until 2.00 pm

All sandwiches accompanied by side salad & dressing

Roses Dainty Ribbons	Freshly poached chicken breast, mayonnaise & avocado Triple smoked leg ham, mayonnaise, chutney & avocado Egg, mayonnaise & cos lettuce	23
Chicken Breast	chicken breast, avocado, semi dried tomato with our mayonnaise (gfo)	25
Leg Ham	leg ham, fresh tomato, avocado, semi dried tomato & our mayonnaise (gfo)	25
Croque Monsieur	triple smoked ham. Swiss cheese, Dijon mustard with cheesy bechamel sauce on toasted sourdough (gfo)	26
BLTA	crispy bacon, lettuce, tomato & avocado on toasted Turkish bread with our own mayonnaise (gfo)	26
Reuben	home cooked corned beef, Swiss cheese, caramelised cabbage and our own Russian dressing, served on toasted sourdough (gfo)	29
Roses Club	bacon, chicken breast, cheddar cheese, fresh tomato, lettuce and our own mayonnaise, served toasted (gfo)	29
Open Smoked Salmon	smoked salmon, cream cheese, shaved Spanish onion, capers on toasted sourdough (gfo)	30
OPTIONS:	Share Sandwich. No charge for children up to 8 years to share with adult.	+2 extra person

SANDWICH SIDES +

toasting; cheese; tomato; lettuce; onion;	1
gluten free option; sourdough; Turkish bread; 1 scoop premium Ice cream	2
ham; bacon; chicken; half avocado; grilled asparagus	6
smoked salmon	9

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Lunch

Available between 11.30 am – 2.00 pm

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

To Start

Warm Garlic Bread	with house made confit garlic butter and parsley on sourdough	9
	Add cheese	2
Warm Crusty Bread	with house made caramelised balsamic vinegar & extra virgin olive oil (<i>v, m</i>)	12
Housemade Soup	served with toasted sourdough	14
	Main size	24

Light Meals

Grain Salad	tossed leaves, quinoa, chickpeas, carrot and salad vegetables with classic vinaigrette dressing (<i>v, m</i>)	24
	Add Chicken, bacon or ham	6
	Smoked salmon	9
Chicken & Avocado Salad	with tossed leaves, cashew nuts & mango dressing (<i>gf, df</i>)	32
Smoked Salmon & Asparagus Salad	with boiled egg, capers, tossed leaves & lemon wedges (<i>gf, df</i>)	36
Smoked Salmon Cakes	made to our own special recipe with smoked salmon, with side salad, sour cream and lemon wedge	36
Corncakes	with our own corn relish, sour cream and side salad, with your choice of: Grilled Asparagus (<i>v</i>) or Crispy Bacon	33
	Smoked Salmon with lemon wedges	36
Quiche of the Day	chef's selected ingredients enveloped in a rich 'royal' custard served with side salad	32

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More Substantial Meals

Savoury Crepes	French style crepes, served with side salad and your choice of: Chicken and Mushroom – Poached chicken, fresh mushrooms & leeks in a cream sauce <i>(gf)</i> Vegetarian – Chef’s selection of vegetables in a cream sauce <i>(gf, v)</i>	33 33
Sweet Rich Curry	served with toasted coconut flakes, banana, dried apricots, cashews & steamed rice and pappadams with your choice of: Chicken <i>(gf)</i> Vegetarian – Chef’s selection of vegetables <i>(gf, v)</i>	33 33
Corned Beef Fritters	served with our own corn relish, sour cream and side salad	33
Home Style Shepherd’s Pie	served with grilled asparagus and field mushrooms and side salad	35
Corned Beef	cooked in our own marinade, served with mashed potato, carrots, honey roasted pumpkin, caramelised cabbage and Dijon white sauce	35
Dish of the Day	Please ask our wait staff for details <i>(often gf)</i>	35
OPTIONS:	Share Lunch. No charge for children up to 8 years to share with adult.	+2 extra person

PLUS +

gluten free option;	2
crusty bread; Turkish bread;	3
ham; bacon; chicken; avocado; grilled asparagus; steamed vegetables	6
smoked salmon	9

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Cakes & Desserts

Made on the premises and available all day

Raspberry Scones	with fresh raspberries baked in, our signature scones served with our own raspberry jam and Chantilly cream	<i>(gf 14)</i>	13
Ginger Scones	with chips of crystallised ginger, served with butter & our lime & ginger marmalade	<i>(gf 14)</i>	13
Deluxe Cup Cake	varies daily, please ask our wait staff	<i>(gf 10.5)</i>	9.5
Raspberry & Coconut Loaf	served with mixed berry compote	<i>(gf, vn)</i>	16
Chocolate & Walnut Brownie	served warm with ice cream and mixed berries	<i>(gf)</i>	16
Passionfruit Sponge	our signature freshly baked sponge, sandwiched with Chantilly cream and passionfruit coulis		16
Lemon Curd Roulade	soft meringue rolled with our own lemon curd & Chantilly cream and toasted almond flakes	<i>(gf)</i>	16
Pear & Walnut Shortcake	pears, topped with walnuts on an orange frangipane base served with berries	<i>(gf, df)</i>	16
Cake of the Day	varies daily, please ask our wait staff	<i>(often gf)</i>	17
Petit Fours	chef's choice of four delights from our delightful sweets' selection		19
	Individual pieces		5
Sweet Crepes	Apple & Cinnamon served with butterscotch sauce and Chantilly cream	<i>(gf)</i>	17
Belgian Waffle	Berries – mixed berries in coulis served with ice cream		19
	Banana and Chocolate – served with ice cream		19
House made Chocolate Fondue	with strawberries, banana, dried apricots, biscuit batons and marshmallows for dipping	<i>(gfo)</i>	22

PLUS +

extra jam; extra Chantilly cream; extra butter 1

1 scoop premium ice cream; extra berries maple syrup 3

Birthday / special event cakes may be brought in with prior agreement by Room with Roses management and a cakeage fee applies per person. Otherwise, we would be delighted to make the cake for you. Please let us know your requirements and we will prepare a quote for you.

3.5pp

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Beverages

Specialty Loose Leaf Teas

7

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 (öLovers Leapö) tea, high grown from the Nuwara Eliya area with a soft and high aromatic flavour.

Herbal Loose Leaf Teas

8

Peppermint Leaves	Great served hot in winter or summer. Excellent for digestion and settling upset stomachs (decaf.)
Lemongrass & Ginger	The ginger is warm and fragrant and the lemongrass provides a fresh nippy flavour. A lightly balanced, light bodied herbal infusion with hints of coriander & sweet barley sugar (decaf.)
Green	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.
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 (decaf.) Also makes a tasty iced tea with no sweetening required!

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Standard Coffee

Cappuccino	Flat White	Latte	6
Long Black	Long Macchiato		5.5
Short Black	Short Macchiato		4.7

Specialty Hot Drinks

Chai Latte	Mocha	Vienna Coffee	Hot Chocolate (with chocolate ganache and marshmallows)	8.5
Extras	mug; extra shot; decaf coffee; soya/lactose free milk; syrups; milk on the side; cream; extra marshmallows			.5

Specialty Cold Drinks

Home style Lemon, Lime and Bitters	with our house made lime juice cordial			9
Fresh Raspberry & Fruit Punch	with crushed berries, lemonade and fresh fruit			11
Cold Pressed Juice	Cloudy Apple	Orange		10
Magnificent Milk Shakes	Chocolate	Strawberry	Caramel Vanilla	11
Real Iced Coffee	with espresso coffee			13
Iced Chocolate Supreme	with chocolate ganache			13
Sparkling or Still Mineral Water				10
House made Iced Tea (unsweetened)	Turkish Apple			7
Soft Drinks	Lemonade	Ginger Ale	Coke Diet Coke Coke No Sugar	6
Bundaberg Drinks	Ginger Beer	Passionfruit	Blood Orange	9

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Cocktails, Spirits & Beer

Wine

Cocktails

Room with Roses Champagne Cocktail with Turkish Delight garnish	18
Aperol Spritzer with Prosecco and soda water	18
Classic Pimm's & Dry with ginger ale, refreshing cucumber & fruit	16
Jug for 4	50

Spirits

Absolut Vodka with mixer	12.5
Bombay Sapphire Gin with mixer	12.5
Bacardi Rum with mixer	12.5
Jack Daniels Bourbon with mixer	12.5
Ballantyne Scotch with mixer	12.5

Beer

Hahn Premium Light	9
Crown Lager	10
Corona	10

Champagne / Sparkling Wine

	Med Glass (150 ml)	Lge Glass (200 ml)	Btl
Premium Brut House Bubbles	11		39
Veuve D'Argent Blanc de Blanc France	15		49
Veuve D'Argent Prestige Rose Brut France	15		49
Saraceni Sparkling Lemoncello (Medium sweet) Italy	16		52
Saraceni Sparkling Fragolino (Wild strawberry, sweet) Italy	16		52
Saraceni Sparkling Volare (Pink grapefruit, medium sweet) Italy	16		52
Saraceni Sparkling Blumond (Blue, peachy, sweet) Italy	16		52
Veuve Clicquot Brut Champagne Reims, France			135

White Wine

House White-Sauvignon Blanc	11	14	39
Rewild Organic Chardonnay Murray Darling	13	16	45
Vigneti Del Sole Pinot Grigio Italy	13	16	45
Villa Maria Private Bin Sauvignon Blanc NZ	14	17	49

Red Wine

House Red - Merlot	11	14	39
La Vielle Ferme Rosé France	14	16	45
Riddoch Shiraz Sth Aus		14 (187ml)	

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Merchandise Available

	Small	Large
Housemade Biscuits		
Sweet Chocolate Afghans	10	
Lemon Crisp	10	
Mocha Crisp	10	
Shortbread	10	
Macadamia Shortbread (gf, contains nuts)	10	
Coconut Macaroon (gf, df)	10	
Savoury Cheddar Snaps	8	
Cheddar Chilli & Rosemary Snaps	8	
Housemade Condiments		
Sweet Lime & Ginger Marmalade	6	12
Raspberry Jam	6	12
Strawberry Jam	6	12
Paw Paw & Ginger	6	12
Pineapple	6	12
Savoury Mango & Chilli Chutney	6	12
Tomato & Ginger Chutney	6	12
Corn Relish	6	12
Red Onion Jam – perfect for grilled meats or on a steak sandwich	6	12

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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
Chef's selection of dip platters
Wedding Cake (house made)



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 Vicki 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 options as well as canapés. Other options may be 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.

Please ask Vicki for details.

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