ROOM WITH ROSES

"Sanctuary in Brisbane City"
Vicki Pitts

Menu

As at 26/10/2026

Telephone: 07 3229 7050

Email: info@roomwithroses.com.au

Web: www.roomwithroses.com.au

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 2025-12*
  Best Breakfast in SE QLD –*Restaurant & Catering Assoc Awards for Excellence 2025 – 12*
- **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 with a maximum of 4 payments per bill. 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 of $5.00 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.

Strictly one bill per table, max 4 payments accepted

High Tea

As our High Teas are a set menu, we can cater for only a few special dietary requirements with a min 24 hours' notice (some charges apply): *Gluten free +5pp; Vegetarian/Halal +3pp, Nut or Seafood Allergy – no charge.*

Dietary preferences NOT catered for: *vegan / egg free / dairy or lactose free / guest preferences or dislikes.*

Champagne with High Tea

Add 1 glass of **Premium Brut Bubbles** to any High Tea — **13** per glass

Add 1 glass of **French Brut de Brut Bubbles** or **French Sparkling Rose** to any High Tea — **17** per glass

Deluxe High Tea

2 Ribbon Sandwiches (all no seafood)

3 Warm Savouries (all no seafood)

2 Raspberry Scones with house made raspberry jam and Chantilly cream

3 Housemade Sweet Treats
(Chef's Selection)

1 Pot of Tea or 1 Cup of Coffee or 1 Soft Drink *****

70 per person

Chocolate High Tea

2 Ribbon Sandwiches (all no seafood)

3 Warm Savouries (all no seafood)

2 Raspberry Scones with house made raspberry jam and Chantilly cream

3 Housemade Chocolate Treats
(Chef's Selection)

1 Pot of Tea or 1 Cup of Coffee or 1 Soft Drink *****

72 per person

Ultimate Chocolate Fondue High Tea

2 Ribbon Sandwiches (all no seafood)

3 Warm Savouries (all no seafood)

2 Raspberry Scones with house made raspberry jam and Chantilly cream

House made Chocolate Fondue
with strawberries, banana, dried apricots, biscotti and marshmallows to dip

1 Pot of Tea or 1 Cup of Coffee or 1 Soft Drink *****

75 per person

Options:

Gluten Free **+5pp** (min 24 hours' notice)

Vegetarian/Halal **+3pp** (min 24 hours' notice)

NO egg free / dairy free / vegan options
– butter, eggs & cream are used in our baking.

Share High Tea **+7pp** (max of 1 extra guest per High Tea - excludes extra beverage)
No charge for children up to 8 years to share with an adult or another child up to 8 years.

*** High Tea Conditions:**

* High Tea duration is **1¾ hours from booking commencement time, so please be on time.**

* A **$35 per person deposit** is required at the time of booking. A full refund (excluding online payment fee) will be provided if at least 48 hours' notice of booking cancellation is received. There will be no refund for cancellations on the day or no-shows. If guest numbers change after the deposit is made, the deposit will be taken off the final bill on the day of the booking.

* Pricing is per person, with each stand holding 2 to 3 serves

* Additional charges apply for specialty hot &cold drinks & extras (mugs, etc) as per Drinks List.

* **For groups of 10 or more guests**, individual pots of tea & cups of coffee will be replaced by unlimited filter coffee / English Breakfast tea. 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

Strictly one bill per table, max 4 payments accepted

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.

* On the day, we prepare one bill for the table and accept a maximum of 4 payments only.

Strictly one bill per table, max 4 payments accepted

Breakfast

Available until 11.00 am

Fresh Fruit Bowl	seasonal fruits served with vanilla yoghurt *(gf, v)*	**18**
Croissant French Toast	butter croissant pan fried , topped with a berry and fruit compote, drizzled maple syrup and extra thick vanilla yoghurt *(v)*	**22**
Breakfast Corn Cakes	house made corn cake stack with avocado fan, poached eggs and our own tomato relish *(v, gfo)* with your choice of options:	**25**
	Sauteed mushrooms *(v)* or **Ham** or **Bacon**	**7**
	Smoked Salmon	**9**
Avocado & Feta Smash	avocado and Danish feta on toasted sourdough with dukkah and balsamic glaze *(gfo, v)*	**22**
Breakfast Bruschetta	avocado smash, cherry tomato salsa, grilled halloumi, dukkah, caramelised balsamic *(v, gfo)* served with your choice of options:	**29**
	Sauteed mushrooms *(v)* or **Ham** or **Bacon**	**7**
	Smoked Salmon	**9**
Eggs Your Way	eggs (fried/ poached/scrambled), with blistered cherry tomatoes, our house made tomato chutney & toast *(gfo, v)*	**22**
Garlic Thyme Mushrooms	sauteed, served with toasted sourdough *(gfo, v)* with your choice of options:	**29**
	Eggs *(v,)* or **Ham** or **Bacon**	**7**
	Smoked Salmon	**9**
Eggs Benedict	poached eggs, buttered spinach on toasted sourdough with our freshly made hollandaise sauce *(gfo, v)* with your choice of options:	**25**
	Sauteed mushrooms *(v)* or **Ham** or **Bacon**	**7**
	Smoked Salmon	**9**
Savoury Mince on Toast	a hearty favourite made from our own recipe with tomato, onions and parsley served with toast *(gfo)*	**36**
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)*	**36**
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	**70** per person
OPTIONS:	***Share Breakfast***. No charge for children up to 8 years to share with adult.	**+5 extra person**

BREAKFAST SIDES +

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

extra toast; Hollandaise sauce; tomato chutney; gluten free option; Turkish bread	**3**
1 egg; grilled tomato; buttered spinach	**4**
2 eggs; bacon; ham; savoury mince; haloumi; garlic thyme mushrooms; half avocado	**7**
smoked salmon	**9**

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

Strictly one bill per table, max 4 payments accepted

Sandwiches

Available until 2.00 pm

All sandwiches accompanied by side salad & dressing

OPTIONS:	**Share Any Sandwich**. No charge for children up to 8 years to share with adult.		**+5 extra person**
Roses Dainty Ribbons	Freshly poached chicken breast, mayonnaise & avocado Triple smoked leg ham, mayonnaise, chutney & avocado Egg, mayonnaise & cos lettuce		**25**
Chicken Breast	chicken breast, avocado, semi dried tomato with our mayonnaise	*(gfo)*	**27.5**
Leg Ham	leg ham, avocado, semi dried tomato & our mayonnaise	*(gfo)*	**27.5**
Croque Monsieur	triple smoked ham. Swiss cheese, Dijon mustard with cheesy bechamel sauce on toasted sourdough *(gfo)*		**29**
BLTA	crispy bacon, lettuce, tomato & avocado on toasted Turkish bread with our own mayonnaise *(gfo)*		**29**
Reuben	home cooked corned beef, Swiss cheese, caramelised cabbage and our own Russian dressing, served on toasted sourdough *(gfo)*		**32**
Roses Club	bacon, chicken breast, cheddar cheese, fresh tomato, lettuce and our own mayonnaise, served toasted *(gfo)*		**32**
Open Smoked Salmon	smoked salmon, cream cheese, shaved Spanish onion, capers on toasted sourdough *(gfo)*		**33**

SANDWICH SIDES +

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

toasting; cheese; tomato; lettuce; onion;	**1**
gluten free option; sourdough; Turkish bread	**3**
ham; bacon; chicken; half avocado; grilled asparagus	**7**
smoked salmon	**9**

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

Strictly one bill per table, max 4 payments accepted

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	**10.5**
Warm Crusty Bread	with house made caramelised balsamic vinegar & extra virgin olive oil *(v, vn)*	**13.5**
Housemade Soup	served with toasted sourdough	**16.5**
	Main size	**27.5**

Light Meals

Grain Salad	tossed leaves, quinoa, chickpeas, carrot and salad vegetables with classic vinaigrette dressing *(v, vn)*	**27.5**
	Add Chicken, bacon or ham	**7**
	Smoked salmon	**9**
Chicken & Avocado Salad	with tossed leaves, cashew nuts & mango dressing *(gf, df)*	**35**
Smoked Salmon & Asparagus Salad	with boiled egg, capers, tossed leaves & lemon wedges *(gf, df)*	**40**
Smoked Salmon Cakes	made to our own special recipe with smoked salmon, with side salad, sour cream and lemon wedge	**40**
Corncakes	with our own corn relish, sour cream and side salad, with your choice of:	
	Grilled Asparagus *(v)* or **Crispy Bacon**	**37**
	Smoked Salmon with lemon wedges	**40**
Quiche of the Day	chef's selected ingredients enveloped in a rich 'royal' custard served with side salad	**35**

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

Strictly one bill per table, max 4 payments accepted

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 *(gf)*	**38.5**
	Vegetarian – Chef's selection of vegetables in a cream sauce *(gf, v)*	**38.5**
Sweet Rich Curry	served with toasted coconut flakes, banana, dried apricots, cashews & steamed rice and pappadams with your choice of:	
	Chicken *(gf)*	**38.5**
	Vegetarian – Chef's selection of vegetables *(gf, v)*	**38.5**
Corned Beef Fritters	served with our own corn relish, sour cream and side salad	**38.5**
Home Style Shepherd's Pie	served with grilled asparagus and field mushrooms and side salad	**40**
Corned Beef	cooked in our own marinade, served with mashed potato, carrots, honey roasted pumpkin, caramelised cabbage and Dijon white sauce *(gf)*	**40**
Dish of the Day	Please ask our wait staff for details *(often gf)*	**40**
OPTIONS:	**Share Lunch**. No charge for children up to 8 years to share with adult.	**+5 extra person**

PLUS +

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

gluten free option; sourdough bread; Turkish bread;	**3**
ham; bacon; chicken; half avocado; grilled asparagus; steamed vegetables	**7**
smoked salmon	**9**

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

Strictly one bill per table, max 4 payments accepted

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 ***(gf 15)***	**14**
Ginger Scones	with chips of crystallised ginger, served with butter & our lime & ginger marmalade ***(gf 15)***	**14**
	To Share	**+2 pp**
Deluxe Cup Cake	varies daily, please ask our wait staff ***(gf 11)***	**10**
Flourless Chocolate Heaven Cake	**s**erved warm with ice cream and mixed berries *(gf,df, v, vn)*	**17.5**
Passionfruit Sponge	our signature freshly baked sponge, sandwiched with Chantilly cream and passionfruit coulis	**17.5**
Lemon Curd Roulade	soft meringue rolled with our own lemon curd & Chantilly cream and toasted almond flakes *(gf)*	**17.5**
Pear & Walnut Shortcake	pears, topped with walnuts on an orange frangipane base served with berries *(gf, df, v)*	**17.5**
Cake of the Day	varies daily, please ask our wait staff *(often gf)*	**18.5**
Petit Fours	chef's choice of four delights from our delightful sweets' selection	**21**
	Individual pieces	**5.5**
Sweet Crepes	**Apple & Cinnamon** served with butterscotch sauce and Chantilly cream *(gf, v)*	**18.5**
Belgian Waffle	**Berries** – mixed berries in coulis served with ice cream	**21**
	Banana and Chocolate – served with ice cream	**21**
House made Chocolate Fondue	with strawberries, banana, dried apricots, biscuit batons and marshmallows for dipping *(gfo, v)*	**24**

PLUS +

extra jam; extra Chantilly cream; extra butter	**1**
Share cake or dessert	**2**
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.	**+5pp**

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

Strictly one bill per table, max 4 payments accepted

Beverages

Specialty Loose Leaf Teas 8

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.

Herbal Loose Leaf Teas 9

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!

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

Strictly one bill per table, max 4 payments accepted

Standard Coffee

Cappuccino **Flat White** **Latte**		**7**
Long Black **Long Macchiato**		**6.5**
Short Black **Short Macchiato**		**6**

Specialty Hot Drinks

Chai Latte **Mocha** **Vienna Coffee** **Hot Chocolate** (with chocolate ganache and marshmallows)		**9.5**
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		**10**
Fresh Raspberry & Fruit Punch with crushed berries, lemonade and fresh fruit		**11**
Fruit Juice	Cloudy Apple Orange	**11**
Magnificent Milk Shakes	Chocolate Strawberry Caramel Vanilla	**12.5**
Real Iced Coffee with espresso coffee		**15**
Iced Chocolate Supreme with chocolate ganache		**15**
Sparkling or Still Mineral Water **sml / lg**		**6/11**
House made Iced Tea (naturally sweetened)	Turkish Apple	**9.5**
Soft Drinks	Lemonade Ginger Ale Coke Diet Coke Coke No Sugar	**7**
Bundaberg Drinks	Ginger Beer Passionfruit Blood Orange	**10**

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

Strictly one bill per table, max 4 payments accepted

Cocktails, Spirits & Beer

Cocktails

Room with Roses Champagne Cocktail with Turkish Delight garnish — **20**

Aperol Spritzer with Prosecco and soda water — **20**

Classic Pimm's & Dry with ginger ale, refreshing cucumber & fruit — **17**

Jug for 4 — **55**

Spirits

Bombay Sapphire Gin with mixer — **14**

Beer

Hahn Premium Light — **10**

Crown Lager — **12**

Corona — **12**

Non - Aloholic

Wine

Champagne / Sparkling Wine

	Med Glass (150 ml)	Lge Glass (200 ml)	Btl
Premium Brut House Bubbles	**13**		**49**
Veuve Du Vernay Blanc de Blanc France	**17**		**65**
Veuve Du Vernay Sparkling Brut France	**17**		**65**
Moet & Chandon Imperial Brut Champagne N/V Champagne, France			**135**

White Wine

House White-Sauvignon Blanc	**13**	**16**	**49**
Rewild Organic Chardonnay Murray Darling	**15**	**18**	**55**
Vigneti Del Sole Pinot Grigio Italy	**15**	**18**	**55**
Villa Maria Private Bin Sauvignon Blanc NZ	**17**	**20**	**59**

Red Wine

House Red – Cabernet Merlot	**13**	**16**	**49**
Listel Rosé Languedoc, France	**17**	**20**	**59**
Riddoch Shiraz Sth Aus		**16** (187ml)	

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

Strictly one bill per table, max 4 payments accepted