



“Sanctuary in Brisbane City”
Vicki Pitts

Menu

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.

All our areas are available for private functions, as is the whole venue which seats up to 100 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.

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 – 20*
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*
- Best Cafes in Brisbane** - *Gourmet Traveller Restaurant Guide 2011*

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.
- * 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 * ** Surcharge: Credit Card or Tap & Go - 1.65%, Insert/Swipe 30c**

High Tea

Latest order 2.00pm, 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.

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 *

Available with 24 hours' notice: **Gluten Free 5 extra, Vegetarian 3 extra**

Share High Tea Extra person to share (excluding a beverage.) **6**
No charge for children 8years or under. extra person

* **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 accept payment from individual guests.
- For groups of 10 guests or more:
 - A 30% deposit is required at least 4 weeks in advance of the booking.
 - 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 Platter	seasonal fruits served with vanilla yoghurt (gf, v)	15
Avocado & Feta Smash	fresh avocado and our own marinated feta on toasted sourdough with dukkah and balsamic glaze (gfo, v)	18
Eggs Your Way	eggs (fried, poached or scrambled), with blistered cherry tomatoes, our house made tomato chutney & toast (gfo, v)	18
Garlic Thyme Mushrooms	sauteed, served with toasted sourdough (gfo, v) Add eggs / bacon	22 6
Croque Monsieur	triple smoked ham. Swiss cheese, Dijon mustard with cheesy bechamel sauce on toasted sourdough (gfo) Add eggs	23 6
Vegetarian Delight	grilled haloumi, asparagus and 2 poached eggs with Hollandaise sauce, blistered cherry tomatoes and toasted sourdough (gfo, v)	28
Eggs Benedict	poached eggs, buttered spinach on toasted Turkish bread with our freshly made hollandaise sauce with your choice of: Sauteed mushrooms (v) or Ham or Bacon (gfo) Smoked Salmon (gfo)	21 6 8
Savoury Mince on Toast	a hearty favourite made from our own recipe with tomato, onions and parsley served with toast (gfo)	28
Big Breakfast	bacon, eggs (poached, fried or scrambled), blistered cherry tomatoes, savoury mince, sauteed garlic mushroom & our house made tomato chutney with toast (gfo)	30
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	58 per person

Mimosa Indulgence	Add bottomless Mimosas for an hour	27
Please Note: It's "One in - all in" for the table		

PLUS †

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

egg; extra toast; toasted sourdough/Turkish bread; Hollandaise sauce; tomato chutney; ice cream (per scoop) maple syrup	3
grilled tomato; buttered spinach; caramelised banana;	4
bacon; ham; savoury mince; haloumi; garlic thyme mushrooms; half avocado	6
smoked salmon	8

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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 & cucumber	22
Chicken Breast	chicken breast, avocado, semi dried tomato with our mayonnaise <i>(gfo)</i>	23
Leg Ham	leg ham, fresh tomato, avocado, semi dried tomato & our mayonnaise <i>(gfo)</i>	23
Croque Monsieur	triple smoked ham. Swiss cheese, Dijon mustard with cheesy bechamel sauce on toasted sourdough <i>(gfo)</i>	23
BLTA	crispy bacon, lettuce, tomato & avocado with our own mayonnaise <i>(gfo)</i>	23
Reuben	home cooked corned beef, Swiss cheese, caramelised cabbage and our own Russian dressing, served on toasted sourdough <i>(gfo)</i>	27
Roses Club	bacon, chicken breast, cheddar cheese, fresh tomato, lettuce and our own mayonnaise, served toasted <i>(gfo)</i>	27
Open Smoked Salmon	smoked salmon, cream cheese, shaved Spanish onion, capers on toasted sourdough <i>(gfo)</i>	28

Mimosa Indulgence **Add bottomless Mimosas for an hour** **27**
Please Note: It's "One in – all in" for the table

PLUS +

toasting; cheese; tomato; lettuce; onion; extra jam / cream / butter	1
gluten free option; sourdough; Turkish bread; 1 scoop premium Ice cream	2
ham; bacon; chicken; half avocado; grilled asparagus	6
smoked salmon	7

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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	8
	Add cheese	2
Warm Crusty Bread	with house made caramelised balsamic vinegar and extra virgin olive oil Choose one of our infused oils – Confit garlic, Tuscan or Chilli (<i>v, vn</i>)	12
Housemade Soup	served with toast	12
	Main size	20

Light Meals

Grain Salad	tossed leaves, quinoa, chickpeas, carrot and salad vegetables with classic vinaigrette dressing (<i>v, vn</i>)	22
	Add Chicken; bacon or ham	6
	Smoked salmon	8
Chicken & Avocado Salad	with tossed leaves, cashew nuts & mango dressing (<i>gf, df</i>)	30
Smoked Salmon & Asparagus Salad	with boiled egg, capers, tossed leaves & lemon wedges (<i>gf, df</i>)	34
Charcuterie Platter	home cooked cold meats with salami, Swiss cheese accompanied by a range of our own savoury preserves, olives & marinated feta served with sourdough (<i>gfo</i>). Ideal to share as an entree	37
Smoked Salmon Cakes	made to our own special recipe with smoked salmon, with side salad, sour cream and lemon wedge	34
Corncakes	with fresh corn, capsicum, shallots & sour cream and side salad and your choice of: Grilled Asparagus (<i>v</i>) or Crispy Bacon	30
	Smoked Salmon with lemon wedges	34
Quiche of the Day	chef's selected ingredients enveloped in a rich 'royal' custard served with side salad	30

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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 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 coconut, banana, 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

Mimosa Indulgence	Add bottomless Mimosas for an hour Please Note: It’s “One in – all in” for the table	27
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PLUS +

gluten free option; crusty bread; Turkish bread;	3
ham; bacon; chicken; avocado; grilled asparagus; steamed vegetables	6
smoked salmon	8

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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	(gf 13)	12
Ginger Scones	with chips of crystallised ginger, served with butter & our lime & ginger marmalade	(gf 13)	12
Deluxe Cup Cake	varies daily, please ask our wait staff		8.5
Raspberry & Coconut Loaf	served with mixed berry compote	<i>(gf, vn)</i>	13
Passionfruit Sponge	our signature freshly baked sponge, sandwiched with Chantilly cream and passionfruit coulis		15
Lemon Curd Roulade	soft meringue rolled with our own lemon curd & Chantilly cream and toasted almond flakes	<i>(gf)</i>	15
Pear & Walnut Shortcake	pears, topped with walnuts on an orange frangipane base served with berries	<i>(gf, df)</i>	15
Cake of the Day	varies daily, please ask our wait staff	<i>(often gf)</i>	16
Petit Fours	chef's choice of four delights from our delightful sweets selection		18
	Individual pieces		4.5
Sweet Crepes	Apple & Cinnamon served with butterscotch sauce and Chantilly cream	<i>(gf)</i>	16
Belgian Waffle	Berries – mixed berries in coulis served with ice cream		18
	Banana and Chocolate – served with ice cream		18
House made Chocolate Fondue	with strawberries, banana, dried apricots, biscuit batons and marshmallows for dipping	<i>(gfo)</i>	20

PLUS +

extra jam; extra Chantilly cream; extra butter **1**

1 scoop premium ice cream; extra berries maple syrup **3z**

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

6.8

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

7.8

Peppermint Leaves	Great served hot in winter or summer. Excellent for digestion and settling upset stomachs (decaf.)
Camomile Flowers	Known for its relaxing and tension relieving qualities. Chamomile soothes the stomach, aiding with digestion and is wonderful as a nightcap (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.)
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 (decaf.) Also makes a tasty iced tea with no sweetening required!

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Standard Coffee

Cappuccino	Flat White	Latte	5.9
Long Black	Long Macchiato		5
Short Black	Short Macchiato		4.5

Specialty Hot Drinks

Chai Latte	Mocha	Vienna Coffee	Hot Chocolate (with chocolate ganache and marshmallows)	8
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			10.5
Cold Pressed Juice	Cloudy Apple	Orange	Watermelon, Apple & Lemon	10.5
Magnificent Milk Shakes	Chocolate	Strawberry	Caramel Vanilla	10.5
Real Iced Coffee	with espresso coffee			12
Iced Chocolate Supreme	with chocolate ganache			12
Sparkling or Still Mineral Water				10
House made Iced Tea (unsweetened)	Turkish Apple			6.5
Soft Drinks	Lemonade	Ginger Ale	Coke Diet Coke Coke No Sugar	5.5

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Cocktails, Spirits & Beer

Wine

Cocktails

Room with Roses Champagne Cocktail with Turkish Delight garnish	16
Aperol Spritzer with Prosecco and soda water	16
Classic Pimm's & Dry with ginger ale, refreshing cucumber & fruit	15
Jug for 4	42

Mimosa Indulgence

Bottomless Mimosas for an hour **27 per person**

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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	1.5

Beer

Hahn Premium Light	8.5
Crown Lager	9.5
Corona	9.5

Champagne / Sparkling Wine

	Med Glass (150 ml)	Large Glass (200 ml)	Btl
Premium Brut House Bubbles	10		36
Roses Champagne Cocktail with Turkish Delight garnish	16		
Aperol Spritzer with Prosecco and soda water	16		
Veuve D'Argent Blanc de Blanc France	14		49
Veuve D'Argent Prestige Rose Brut France	14		49
Veuve Clicquot Brut Champagne Reims, France			130

White Wine

House White-Sauvignon Blanc	10	12.5	36
Rewild Organic Chardonnay Murray Darling	11.5	14.5	42
Vigneti Del Sole Pinot Grigio Italy	11.5	14.5	42
Villa Maria Private Bin Sauvignon Blanc NZ	12.5	16	45

Red Wine

Hahn Premium Light	8.5	House Red - Merlot	10	12	36
Crown Lager	9.5	La Vielle Ferme Rosé France	12.5	16	45
Corona	9.5	Riddoch Shiraz Sth Aus		14 (187 ml)	

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MERCHANDISE AVAILABLE

	Small	Large
Housemade Biscuits		
Sweet Chocolate Afghans	8	
Coconut Macaroon (gf, df)	8	
Lemon Crisp	8	
Macadamia Shortbread (gf, contains nuts)	10	
Savoury Cheddar Snaps	8	
Cheddar Chilli & Rosemary Snaps	8	
Housemade Condiments		
Sweet Lime & Ginger Marmalade	5	12
Raspberry Jam	5	12
Strawberry Jam	5	12
Savoury Mango & Pawpaw Chutney	5	12
Tomato & Ginger Chutney	5	12
Corn Relish	5	12
Red Onion Jam – perfect for grilled meats or on a steak sandwich	5	12
Housemade Infused Olive Oils, Vinegars & Dukkah		
Confit Garlic Olive Oil - perfect with pastas, marinades, sautéed mushrooms, char-grilled meat and vegetables, stir fries or drizzled over bruschetta and wood-fired pizza before serving.	8	15
Delicious with our <i>Caramelised Balsamic Vinegar</i> and <i>Nut-free Dukkah</i> for dipping or as salad dressing.		
Chilli Olive Oil - the perfect way to add a lively glow to any dish. Enjoy with stir fries, prawns, pastas, marinades, dressings, grilled steaks, chicken & Thai salads.	8	15
Thai Olive Oil – infused with garlic, chilli, ginger, lemongrass, kaffir lime leaves to give a delicate zing paired with a smack of spice to add to your wok, soup or salad.	8	15
Tuscan Olive Oil - infused with traditional herbs of Tuscany including rosemary, basil, bay and garlic. Perfect accompaniment to roast potatoes, root vegetables, char-grilled lamb cutlets, or simply drizzled on crusty ciabatta.	8	15
Caramelised Balsamic Vinegar - deliciously thick and rich, our caramelised balsamic vinegar is perfect as a dressing with our infused olive oils or dipped with crusty breads.	8	15
Dukkah Nut Free - a savoury blend of sunflower seeds, pumpkin seeds, sesame seeds and spices. Delicious with one of our <i>Infused Olive Oils</i> and <i>Caramelised Balsamic Vinegar</i> for dipping	5	10
Dipping Delights – Confit Garlic Olive Oil, Chilli Olive Oil, Caramelised Balsamic Vinegar & Nut Free Dukkah	25	50

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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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