

SOUP OF THE DAY

(SERVED WITH A CHEDDAR HERB TEA BISCUIT, FRUIT SCONE OR GLUTEN FREE TEA BISCUIT)

Small \$5.99

Large \$7.50

SOUP & SALAD COMBO \$13.75

YOUR CHOICE OF ONE OF THE TEAHOUSE MENU SALADS AND A SMALL SOUP WITH A FRUIT SCONE OR A CHEDDAR HERB TEA BISCUIT (GLUTEN FREE CHEDDAR HERB TEA BISCUIT AVAILABLE)

SANDWICHES & WRAPS

SERVED WITH YOUR CHOICE OF SMALL SOUP, SIDE SALAD OR KETTLE CHIPS & COLESLAW
GLUTEN FREE BREAD AVAILABLE

TEA SANDWICHES \$12.99 (CHOOSE BETWEEN EGG, SOCKEYE SALMON OR DILLY CHICKPEA)

TRADITIONAL TEA SANDWICHES MADE WITH CELERY, GREEN ONIONS AND MAYO AND SERVED ON YOUR CHOICE OF WHOLE WHEAT OR WHITE BREAD OR MAKE IT A WRAP ADD \$1.00

TEAHOUSE CHICKEN CLUB \$14.50

GRILLED CHICKEN, CRANBERRY MAYO, BACON, ROMAINE LETTUCE, TOMATO & CHEDDAR CHEESE ON A TOASTED CIABATTA BUN

FRESH VEGGIE WRAP \$13.99

SHREDDED CARROTS, DICED TOMATOES, SWEET PEPPERS, CUCUMBERS, SPROUTS, SPINACH, AVOCADO & RED ONIONS WITH OUR HOUSE MADE BASIL PESTO CREAM CHEESE SPREAD IN A WRAP

DEGROOT'S MONTE CRISTO SANDWICH \$14.50

PEAMEAL BACON, BRIE CHEESE, BLACKBERRY PRESERVES AND ARUGULA GRILLED BETWEEN EGG DIPPED BREAD

BEEF, MUSHROOM SWISS MELT (VEGETARIAN OPTION AVAILABLE) \$14.50

ROAST BEEF, SAUTEED MUSHROOMS, CARAMELIZED ONIONS AND SWISS CHEESE TOPPED WITH OUR HOUSE MADE BALSAMIC AIOLI ON A TOASTED CIABATTA

CHICKEN WALDORF SALAD SANDWICH \$14.50

DICED CHICKEN, WALNUTS, GRAPES, DICED APPLES, CELERY, GREEN ONIONS TOSSED IN A CREAMY CRANBERRY POPPYSEED DRESSING SERVED ON OUR FRESH SUNFLOWER BREAD

THE TEAHOUSE TRIO \$14.50

A TEAHOUSE FAVOURITE. HALF A WRAP OR SANDWICH FROM ABOVE AND YOUR CHOICE OF TWO OF THE FOLLOWING: CUP OF SOUP, ONE OF OUR TEAHOUSE SALADS OR KETTLE CHIPS & COLESLAW

TEAHOUSE SALADS

(SERVED WITH A CHEDDAR HERB TEA BISCUIT, FRUIT SCONE OR GLUTEN FREE TEA BISCUIT)

Small \$9.99

Meal \$12.99

MANDARIN CASHEW SALAD

HERITAGE GREENS, MANDARINS, CANDIED CASHEWS, CRISPY WONTON SLIVERS AND SESAME SEEDS SERVED WITH OUR SIGNATURE MANDARIN-GINGER VINAIGRETTE DRESSING SERVED ON THE SIDE

MIXED BERRY SALAD

HERITAGE GREENS, SEASONAL BERRIES, GOAT CHEESE, RED ONIONS AND TOASTED ALMONDS SERVED WITH OUR HOUSE MADE POPPY SEED DRESSING ON THE SIDE

RUSTIC CAESAR SALAD

ARTISAN ROMAINE LEAVES TOSSED IN A GLUTEN FREE CAESAR DRESSING, TOPPED WITH CRISP BACON PIECES, GARLIC SEASONED CROUTONS AND SHAVINGS OF BLENDED ASIAGO, ROMANO AND PARMESAN CHEESES

MAPLE BALSAMIC PEAR SALAD

HERITAGE GREENS, DICED PEARS, CANDIED PECANS, CRAN RAISINS AND BLUE CHEESE SERVED WITH OUR HOUSE MADE MAPLE BALSAMIC VINAIGRETTE ON THE SIDE

ADD CHICKEN OR BACON \$4.00 OR REAL CRAB MEAT \$5.00

MAINS

ALL MAINS ARE SERVED WITH YOUR CHOICE OF SMALL SOUP OR CHOICE OF SALAD

QUICHE \$14.50 (TRIO \$15.50) (GLUTEN FREE AVAILABLE \$15.00)

A CUSTOMER FAVOURITE TRY OUR HOUSE MADE QUICHE BAKED FRESH DAILY

CRAB CAKES \$15.50 (TRIO \$16.50)

TWO CRAB CAKES (MADE WITH REAL CRAB) SERVED WITH ASPARGUS SPEARS TOPPED WITH OUR DILLY LEMON AOILI

MAC AND CHEESE \$13.50 (TRIO \$14.50)

CAVATAPPI NOODLES IN A HOUSEMADE CHEESE SAUCE TOPPED WITH CHEDDAR CHEESE AND PANKO BREADCRUMBS AND BAKED TO PERFECTION

ADD BACON \$2.00

STUFFED PORTABELLA \$14.50 (TRIO \$15.50) (AVAILABLE GLUTEN FREE)

A PORTABELLA MUSHROOM STUFFED WITH A MIXTURE OF CREAM CHEESE, PARMESAN-ROMANO, SPINACH AND ARTICHOKE HEARTS TOPPED WITH SEASONED PANKO BREAD CRUMBS

HAM AND ASPARAGUS CREPES \$14.99 (TRIO \$15.99) (VEGETARIAN OPTION AVAILABLE)

TWO CREPES FILLED WITH SLICED BLACK FOREST HAM, ASPARAGUS SPEARS AND A PARMESAN-ROMANO SEASONED RICOTTA TOPPED WITH HOLLANDAISE SAUCE AND SWISS CHEESE THEN BAKED TO PERFECTION

KID'S MENU \$5.95

CHOICE OF GRILLED CHEESE, MAC & CHEESE OR PB & J
SERVED WITH KETTLE CHIPS & FRUIT

DELICIOUS HOME MADE DESSERTS \$6.95

GLUTEN FREE OPTIONS AVAILABLE

NON-ALCOHOLIC BEVERAGES \$2.75

FRESH BREWED COFFEE, ASSORTED TEA, HOT CHOCOLATE, LEMONADE, ICED TEA AND POP

ALCOHOLIC BEVERAGES

HOUSE WINES

5oz GLASS \$7.25

8oz CARAFE \$9.25

16oz CARAFE \$17.50

24oz BOTTLE \$25.50

WHITE

Lindemans Bin 85
Pinot Grigio

BLUSH

Beringer Main & Vine
White Zinfandel

RED

Lindemans Cawarra
Cabernet Sauvignon/Shiraz

BEER & SPIRITS

BEER DOMESTIC \$4.95 IMPORTED \$5.50

(ASK ABOUT OUR SELECTION)

ASSORTMENT OF BAR SHOTS \$4.95

PREMIUM SHOTS \$5.50

Situated in a charming garden setting, the Teahouse Garden patio is open daily May to September
(weather permitting)

We also provide a unique place for bridal or baby showers. Evening and Sunday bookings are available for
private functions.

Local products are used daily in our restaurant, including fresh herbs & tomatoes from our own garden
(when available).

The Teahouse History

Christopher Dent built the house for his bride-to-be Eva in 1906. In the 1950's Calvert M. Carruthers owned the farm and farmhouse. He allowed The Red Cross to house Hungarian refugees there after the Communist takeover of their country. Some of the former refugees still come to see the house. The DeGroot family bought the farm in 1980 to expand their nursery and greenhouse. The Teahouse is only partially visible from the road, located directly behind DeGroot's Nurseries. Customers must walk through the nursery to get to the Teahouse.