

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 \$13.95

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)

HANDHELDS

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. SERVED ON YOUR CHOICE OF WHOLE WHEAT OR WHITE BREAD OR MAKE IT A WRAP ADD \$1.00

TEAHOUSE CHICKEN CLUB \$14.75

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

ROASTED VEGETABLE FLATBREAD \$14.50

ROASTED PEPPERS, ZUCCHINI, PORTOBELLA MUSHROOMS, CARAMELIZED ONIONS AND SUNDRIED TOMATOES ON A PARMESAN HERBED RICOTTA TOPPED FLAT BREAD FINISHED WITH MOZZARELLA

TURKEY BRIE SANDWICH \$14.99

SLICED TURKEY BREAST, BRIE CHEESE, ARUGULA AND OUR HOUSE MADE PEACH CHUTNEY ON A TOASTED CIABATTA BUN

DEGROOT'S MEATLOAF SANDWICH \$14.50

OUR HOUSE MADE MEATLOAF DRIZZLED WITH AN APPLE CIDER BBQ GLAZE TOPPED WITH CHEDDAR CHEESE AND CRISPY FRIED ONIONS WITH ON A TOASTED CIABATTA BUN

CRAB CAKE SLIDERS \$15.50

TWO CRABCAKES ON MINI BRIOCHE BUNS FINISHED WITH A SPICY THAI AIOLI, SLICED RED ONIONS AND ARUGULA

GREEK CHICKEN QUINOA WRAP \$14.75 *AVAILABLE VEGETARIAN*

DICED CHICKEN, QUINOA, BLACK OLIVES, RED ONIONS, FETA, PEPPERS, CUCUMBERS AND TOMATOES IN A WRAP DRIZZLED WITH GREEK DRESSING AND GRILLED

THE TEAHOUSE TRIO \$14.95

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 SILVERS AND SESAME SEEDS SERVED WITH OUR SIGNATURE MANDARIN-GINGER VINAIGRETTE DRESSING SERVED ON THE SIDE

ROASTED BEET AND ORANGE SALAD

HERITAGE GREENS, ROASTED BEETS, MANDARIN ORANGES, BLUE CHEESE, RED ONIONS AND CANDIED WALNUTS SERVED WITH OUR HOUSE MADE ORANGE 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

APPLE QUINOA SALAD

HERITAGE GREENS, DICED APPLES, QUINOA, CRAN RAISINS, CANDIED PECANS AND GOAT CHEESE SERVED WITH OUR MAPLE MUSTARD VINAIGRETTE

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

ADD \$1.00 TO MAKE ANY MAIN A TRIO

QUICHE \$14.50

A CUSTOMER FAVOURITE. TRY OUR HOUSE MADE QUICHE BAKED FRESH DAILY

CHICKEN DIVAN \$14.99

DICED CHICKEN, RICE AND BROCCOLI IN A CHEESE SAUCE FINISHED WITH SEASONED BREAD CRUMBS

BUTTERNUT AND SPINACH LASAGNA \$15.50 *GLUTEN FREE*

A CREAMY BUTTERNUT SQUASH RICOTTA PUREE AND SPINACH BETWEEN LAYERS OF LASAGNA NOODLES TOPPED WITH MOZZARELLA AND PARMESAN CHEESE

CAPRESE PORTOBELLA \$14.99 *GLUTEN FREE*

A BAKED PORTOBELLA MUSHROOM STUFFED WITH A CHERRY TOMATOES, BASIL, BOCCONCINI FINISHED WITH A BALSAMIC REDUCTION DRIZZLE

CRAB AND ARTICHOKE CREPES \$15.99

TWO CREPES FILLED WITH CRAB AND ARTICHOKE IN A LEMON DILL BECHAMEL SAUCE TOPPED WITH MOZZARELLA CHEESE AND BAKED TO PERFECTION

KID'S MENU \$6.50

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

DELICIOUS HOMEMADE DESSERTS \$6.95

GLUTEN FREE OPTIONS AVAILABLE

NON-ALCOHOLIC BEVERAGES \$2.75

COFFEE, ASSORTED TEA, HOT CHOCOLATE, LEMONADE, ICED TEA, JUICE 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.
(accessibility limited, contact for more information)