



**CUNARD**

## SIR SAMUEL'S

### FRESH FROM THE BAKERY

From 7:00am – 11:30am

Valrhona Pain au Chocolat

Almond Croissant

Danish Ricotta and Raisin Swirl

Blueberry Muffin

Brioche Hazelnut Crescent

### LUNCH SPECIALITIES

From 12:00pm – 2:30pm

Quiche Lorraine Tartlet, with Herb Mesclun Salad

Roasted Vegetable and Goats Cheese Tart

Smoked Salmon in a Lemon Pepper Bap with

Sweet and Sour Cucumber

Shrimp Tossed in Marie Rose Sauce, Egg Slices and  
Salad Leaves on Rye with Roasted Peppers and Olives

Chef's Daily Special Laugen Croissant Sandwich

### DESSERTS

Strawberry Tartlet

Blueberry Cheesecake

### TEA TIME

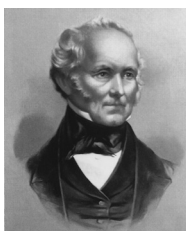
From 3:00pm – 5:00pm

Strawberry Tartlet

Black and White Profiteroles

Alsace Apple Tart

Some dishes may contain nuts or traces of nuts



## SIR SAMUEL CUNARD

Sir Samuel Cunard – founder of the Cunard Steamship Line. Born in Halifax, Nova Scotia 21st November 1787, died in London, England 28th April 1865. He was the son of a merchant and became successful in several kinds of businesses. In his early years he amassed a sizable fortune from banking, lumber, coal and iron, also building a merchant fleet of 40 vessels.

In 1839 with a few other businessmen he formed the 'British & North American Royal Mail Steam Packet Company' and won a contract with the British government to carry the mail fortnightly between Liverpool, Halifax, Quebec and Boston.

Later the company changed its name to 'Cunard Steamships Limited' becoming the greatest name in history for ocean travel. The first mail steamship was the 'Britannia', which left Liverpool for Boston on 4th July 1840 and together with the 'Acadia', 'Caledonia' & 'Columbia' steamships they formed the first line of mail steamers marking the beginning of regular passenger and cargo service. Cunard later dominated the Atlantic route with liners such as the Lusitania, Mauretania and the legendary Queens.

## COFFEE

All our coffees are made with rich Italian roasted beans which are expertly blended to create the perfect coffee.

	Regular	Large
<b>AMERICANO</b> Espresso topped with hot water, served with or without milk	\$2.75	\$3.75
<b>FLAT WHITE</b> A rich, smooth coffee with hot milk creating a creamy smooth texture	\$3.50	\$4.50
<b>CAFÉ LATTE</b> Espresso with steamed hot milk served in a tall glass	\$3.75	\$4.75
<b>CAPPUCCINO</b> Espresso topped with hot steamed frothy milk and dusted with chocolate	\$3.75	\$4.75
<b>CAFÉ MOCHA</b> Espresso mixed with hot chocolate and steamed frothy milk	\$3.75	\$4.75

## SPECIALITY LATTES

Espresso with steamed, hot milk and a shot of your favourite syrup.

Vanilla, Gingerbread, Caramel or Almond Latte	\$4.25	\$5.25
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## CLASSIC COFFEE

<b>ESPRESSO</b> A shot of coffee with an intense, strong flavour.	\$2.75	\$3.75
<b>ESPRESSO MACCHIATO</b> A shot of espresso topped with steamed frothy milk	\$2.75	\$3.75
<b>ESPRESSO CON PANNA</b> A shot of espresso chocolate topped with whipped cream	\$3.00	\$4.00

Add your favourite flavour or topping for \$0.50

Various milk options available please ask your bar waiter

## ICED COFFEES

Enjoy the cool, refreshing taste of an iced coffee.

	Regular	Large
<b>ICED CAPPUCCINO</b> Blended iced espresso topped with cold frothy milk and sprinkled with chocolate	\$3.00	\$3.95
<b>ICED LATTE</b> Blended iced espresso topped with ice cold milk and whipped cream	\$3.00	\$3.95
<b>ICED MOCHA</b> Espresso mixed with creamy hot chocolate and ice cold milk, topped with whipped cream	\$3.00	\$3.95
<b>ICED CARAMEL LATTE</b> Rich buttery caramel flavour blended with espresso and ice cold milk, topped with whipped cream and caramel sauce	\$3.50	\$4.50
<b>ICED VANILLA LATTE</b> Classic vanilla flavour blended with espresso and creamy ice cold milk, topped with whipped cream	\$3.50	\$4.50

## CHOCOLATE

<b>HOT CHOCOLATE</b> The ultimate indulgence for any chocolate lover! A smooth and luxurious blend of steamed and frothed milk with chocolate.	\$3.25	\$4.25
<b>ALMOND CHOCOLATE</b> Hot chocolate with a generous measure of Amaretto liqueur		\$7.25
<b>HAZELNUT CHOCOLATE</b> Hot chocolate with a generous measure of Frangelico liqueur		\$7.25
<b>IRISH CHOCOLATE</b> A creamy hot chocolate with a generous measure of Baileys liqueur		\$7.25
<b>GRAND CHOCOLATE</b> Hot chocolate with an orange twist, created by the addition of Grand Marnier		\$7.25

Various milk options available please ask your bar waiter



## TEA SELECTION FROM JACKSONS OF PICCADILLY

Jacksons of Piccadilly was started by Robert Jackson in 1815. During its history it has earned several Royal Warrants, including from Queen Victoria and King George V. They began to gain international acclaim with various countries importing them for sale in the finest stores after World War II. Today, Jacksons of Piccadilly still enjoys a reputation for supplying the finest quality teas sourced directly from Fairtrade registered growers around the world.

### BLACK TEA

**FAIRTRADE TEA** \$2.50

A premium quality tea sourced directly from Fairtrade growers and carefully blended to create a bright refreshing taste.

**CEYLON EARL GREY** \$2.50

A rounded yet mellow tea, combining the distinctive flavour and taste of Ceylon black tea leaves with the familiar perfumed taste of Earl Grey.

**KENYAN** \$2.50

A bright and refreshing black tea that's full of flavour, Kenyan tea is grown on the East of the Central Rift Valley in Kenya.

**ASSAM** \$2.50

This black tea has distinctive, rich and amber liquor with a strong malty character

### WHITE TEA

**FAIRTRADE CHINESE WHITE TEA SILVER TIPS** \$2.75

One of the rarest teas, White Tea Silvertips is crystal clear with a golden colour and honey sweet aroma.

### GREEN TEA

**SENCHA GREEN TEA** \$2.75

Handpicked in spring, Sencha Green Tea is gently steamed to preserve its delicate and refreshing flavour.

**SENCHA GREEN TEA WITH MINT** \$2.75

A refreshing blend of green tea infused with mint. Ideal to aid digestion after dinner.

**SENCHA GREEN TEA WITH LEMON** \$2.75

A warming green tea with added lemon to give a sharp and refreshing citrus tang.

**SENCHA GREEN TEA WITH LIME** \$2.75

A combination of the refreshing citrus tones of natural lime and the crisp, delicate taste of Chinese green tea.

**SENCHA GREEN TEA WITH ELDERFLOWER** \$2.75

The crisp taste of green tea with the soft, floral notes of natural elderflower.