



Mothers Day

VEGETARIAN MENU

Available from 11.30 a.m. to 4.00 p.m.

SWEET

London Fog Verrine Earl Grey and Vanilla Panna Cotta, Butterfly Pea Jelly, Berries

Tart

Date Caramel, Dark Chocolate Coconut Ganache

Chocolate Mousse Dark Chocolate Mousse, Blueberry Gel

Rapberry Lychee Gateâu Lychee Rose Buttercream, Raspberry Lychee Compôt Raspberry Buttercream

> Lollipop Vegan White Chocolate Ganache, Crystalised Violet

Classic Fullerton Scones Served with Clotted Cream and Housemade Jam

SAVOURY

Pumpkin Tart Roasted Pumpkin, Mixed herbs, Pumpkin Gel

Eggplant Involtini Eggplant Involtini Filled with Kale, Mushrooms, Mozzarella and Pesto

Pinwheel Grilled Vegetables, Sundried Tomato, Plant Based Mayonnaise

Mango, Coconut Yogurt

Compressed Melon Rockmelon, Cucumber, Fig Jam















Cappuccino | Café Latte
Flat White | Long Black
Espresso | Macchiato | Piccolo Latte
Double Espresso | Long Macchiato | Mocha

TWG BLACK TEAS

1837 Black Tea English Breakfast French Earl Grey



Chamomile
Lemon Bush
Moroccan Mint
Waterfruit Green

PREMIUM SELECTION OF TWG TEA

Imperial Oolong Jasmine Pearls Orange

SPECIALITY BEVERAGES

Mocha | Hot Chocolate | Chai Latte | Iced Latte

PACKAGES

\$90 per person, inclusive of TWG Tea or Vittoria Coffee
For an additional \$20 per person, upgrade to two hours of free-flow
Organic Canti Prosecco

\$102 per person, inclusive of a flute of Chandon Sparkling Wine and TWG Tea or Vittoria Coffee

\$112 per person, inclusive of a flute of Veuve Clicquot Champagne and TWG Tea or Vittoria Coffee



Calleija