

Native High Tea



Savoury

Roasted chicken tea sandwich, lemon aspen mayo

Pepperberry + goats' cheese tart, bush tomato relish *(n)*

Moreton Bay bug bao, cocktail sauce, finger lime pearls

Roasted beef slider, karkalla mustard pickle

Smoked salmon blinis, beetroot + anis myrtle cream cheese,
Baeri Royal caviar

Spiced kangaroo + macadamia sausage roll, hot bush sambal

Scones

Freshly baked plain, apple + quandong

Served with our selection of:

Homemade raspberry + rosella jam, yuzu + finger lime curd,
vanilla + wattle seed chantilly *(gf)*

Sweet Treats

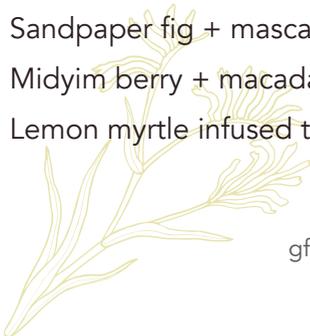
Wattle seed chocolate brownie tart, sea salt caramel crémeux *(n)*

Davidson plum + lychee panna cotta, redberry confit *(gf)*

Sandpaper fig + mascarpone délice, pepperberry sablé *(n)*

Midyim berry + macadamia financier, vanilla whip *(n)*

Lemon myrtle infused tropical fruit cake, mango + pineapple jelly



gf – gluten free | n – contains nut | v – vegan | vg - vegetarian

Beverages

Coffee

Espresso | Piccolo | Short or Long Macchiato
Long Black | Cappuccino | Flat White | Latte | Mocha

Black Tea

First Flush Darjeeling | French Earl Grey | English Breakfast
Assam Dimakusi | Gingerbread | Masala Chai
Tea For Sunday | Russian Caravan

Green Tea

Australian Sencha | Japanese Lime | Jasmine Monkey King

White Tea

Stockholm Pai Mu Tan

Herbal Tea

Chamomile | Ginger Kiss | Peppermint | Vanilla Rooibos

Australian Tea

Spiced Wattleseed | Desert Lime & Lemon Myrtle
Davidson's Plum & Rosella

Pricing

85.0 with Tea and Coffee
95.0 with a glass of Sparkling
105.0 with a glass of Champagne
135.0 with two hours of Champagne

