Winter Afternoon Tea

Sweet

Jelly Shot

Fruit Jelly and Seasonal Berries

Chocolate Tofu

Dark Chocolate and Silken Tofu

Vegan Cake

Chef's Daily Selection

Assorted Macarons

Chef's Daily Selection

Classic and Raisin Scones

Served with Double Cream and Housemade Blueberry Lemon Verbena Jam

Savoury

Terrine

Confit Chicken, Smoked Duck, Chutney and Croutons

Tartare

Cured Salmon, Sevruga Caviar, Spiced Avocado in a Gluten-free Tart Shell

Truffled Tea Sandwich

Pastrami, Free Range Egg, Beetroot, Comté and Gluten-free Bread

Honeydew & Verjuice

Prosciutto, Fig Jam and Compressed Melon



THE BAR

Beverage Menu

Coffee

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

TWG Black Teas English Breakfast French Earl Grey

1837 Black Tea

Herbal Teas

Water Fruit Green Moroccan Mint Chamomile Lemon Bush

Premium Selection of TWG Tea

Orange Jasmine Pearls Imperial Oolong

Specialty Beverages Mocha | Hot Chocolate | Chai Latte | Iced Latte

Packages

\$78 per person, inclusive of TWG Tea or coffee

For an additional \$20 per person, upgrade to two hours of free-flow service

of organic Canti Prosecco

\$88 per person, inclusive of a flute of Chandon sparkling wine \$98 per person, inclusive of a flute of Veuve Clicquot champagne



