

Afternoon Tea

Cold Savouries

Egg Mayonnaise and Chives on Country Bread
Guacamole Spinach Tortilla Wraps
Mini Smoked Salmon Bagels **(S)**, Dill, Cream Cheese
Prawn and Celery Salad, Tacos
Rolls - Jidori Roll, Salmon Roll, California, Hosomaki
Nigiri - Prawn, Tamago, Salmon, Tuna, Capsicum

Hot Savouries

Mini Wagyu Burgers and Truffle Mayonnaise,
Melted Vintage Cheddar
Roasted Lamb Rolls on Brioche, Gravy
Crispy Fried Fish, Tartare Sauce
Herbed Potato Wedges
Smoked Chicken Empanadas
Stone Baked Prosciutto Pizzas
Beef Wellington Pies
Mini Sausage Rolls
Chicken Lollipops, Soy
Steamed BBQ Pork Buns
Vegetable Pakora, Mint Chutney
Potato and Green Pea Samosas, Tamarind Chutney

World Cheeses

White Mould - Camembert
Semi Matured - Manchego, Vintage Cheddar
Blue Mould - Gorgonzola
Grissini, Scottish Oat Cakes, Lavosh, Assorted
Crackers, Leatherwood Honey, Quince Paste, Pear
Paste, Grapes, Dried Fruit Mix, Dried Nut Mix, Walnut
and Sundried Australian Currant Bread

Scones

Plain Scones, Sultana Scones

Condiments

Vanilla Double Cream, Strawberry Preserve, Berry
Compote, Vanilla Anglaise, Caramel Sauce, Nutella,
Chocolate Sauce, Mango Coulis, Whipped Cream

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

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Dessert Cube

In Glasses and Individuals

Earl Grey Cremeux Chocolate Streusel
Yoghurt Mousse Compressed Mandarin Gel
Salted Caramel, Coffee Banana Cake
Apple Pie Vanilla Mini Choux
Carrot Cake, Cream Cheese Frosting
Chocolate Shell Mascarpone Fruit Mousse
Exotic Opera Green Tea Cake
Dark Chocolate with Miso Caramel Mini Gateaux

On Display

Salted Caramel Dark Chocolate Tartlet
Almond Frangipani Seasonal Fresh Berry Tart
Lemon Tart with Burnt Meringue
Walnut Brownies
Victoria Sponge Cake
Battenburg Cake
Rich Fruit Cake
Assorted Macarons
Pistachio and Raspberry Financier
Earl Grey Tea Mini Cupcakes
Date Cake Caramel Butter Cream
Mini Madeleines
Raspberry Marshmallows
Coconut Vanilla Marshmallows
Assorted Lollipops Passionfruit,
Strawberry and Salted Caramel
Oreo Popsicles
Chocolate Barks
House Baked Cookies
Crystal Collection Chocolates
Chocolate Fountain and Condiments
Mini Chocolate Cones

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