



Autumn High Tea

Savoury

Roasted chicken + sundried tomato wrap

Curried egg sandwich, mayo, watercress (vg)

Crab + avocado bun, chives, crème fraîche

Fried cauliflower + brie tart (gf, n, vg)

Roasted pumpkin + halloumi, macadamia cream cheese finger slice (gf)

Roasted onion, capsicum + spinach frittata (gf, vg)

Scones

Freshly baked plain, apple + dates

Served with our selection of
Raspberry + rose jam, passionfruit curd, chantilly cream

Sweet Treats

FIG + CHOCOLATE CUP

Li Chu chocolate mousse, fig compote (gf)

CAPPUCCINO SLICE

Coffee + mascarpone cream, chocolate glaze (gf)

CITRUS DELIGHT

Yuzu mousse, calamansi cremeux, green tea dacquoise (gf, n)

REDBERRY CHOUX

Rhubarb + redberry compote, whipped white chocolate ganache (n)

CHOCOLATE BRIOCHE

Manjari chocolate cream

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

Darjeeling | Earl Grey | English Breakfast
Assam | Granny's Apple Pie | Melbourne Cuppa
Prince of Wales | Queen Mary | Russian Caravan

Green Tea

Chinese Sencha Green Tea | Green Tea | Jasmine Green Tea

White Tea

China Pai Mu White Peony

Herbal Tea

Chamomile | Lemon + Ginger
Peppermint | Rooibos Raspberry Vanilla

Mixed Spice Tea

Chai

Pricing

80.0 with Tea and Coffee
90.0 with a glass of Sparkling
100.0 with a glass of Champagne
130.0 with two hours of Champagne