

PARADOX
SYDNEY

CLOUD HIGH TEA

MENU



HIGH TEA MENU

Sweet

Coconut Lamingtons (GF)

Jam filled Vanilla Sponge coated in Coconut



Lemon Meringue Tart (V, GF)

Lemon Curd topped with Meringue served on a Sable Base

Cloud Macarons (V)

Delicate Almond flavored shells filled with Salted Caramel

White Chocolate Raspberry Mousse (V)

White Chocolate Mousse filled with Raspberry Compote

Vanilla Lychee Cream with Passionfruit (GF)

Lychee Vanilla Cremieux filled with Cookie Crumble and Passionfruit

Savoury

Chicken and Celery Buns

Herbed Chicken and Celery Mix served in a Slider Bun



Cucumber and Cream Cheese Sandwich (V)

Fresh Cucumber slices with Smooth Cream Cheese on Soft White Bread

Cornish Crab and Avocado Toastie (M)

Pulled Crab Meat, Chives, Cream Fresh, topped with Avocado Mousse and Salmon Roe on an open Toast

Enoki Mushroom and Shallots Parcel (GF, DF)

Crispy Asian Spiced Enoki and Shallots Parcel with Spicy Mayonnaise



Scones

White Chocolate Scones with Jam and Cream (V)

Freshly baked Scones served with Strawberry Jam and Whipped Cream

GLUTEN FREE MENU

Sweet



Coconut Lamingtons (GF)

Jam filled Vanilla Sponge coated in Coconut

Lemon Meringue Tart (V, GF)

Lemon Curd topped with Meringue served on a Sable Base

Cloud Macarons (V, GF)

Delicate Almond flavored Shells filled with Salted Caramel

Vanilla Lychee Cream with Passionfruit (GF)

Lychee Vanilla Cremieux filled with Cookie Crumble and Passionfruit

Savoury

Chicken and Celery Tart (GF)

Herbed Chicken and Celery Mix served in a Slider Bun



Cucumber and Cream Cheese Sandwich (V, GF)

Fresh Cucumber slices with Smooth Cream Cheese on Soft White Bread

Cornish Crab and Avocado Toastie (GF, M)

Pulled Crab Meat, Chives, Cream Fresh, topped with Avocado Mousse and Salmon Roe on an open Toast

Enoki Mushroom and Shallots Parcel (GF, DF)

Crispy Asian Spiced Enoki and Shallots Parcel with Spicy Mayonnaise

Scones



Gluten-Free Scones with Jam and Cream (GF)

Served warm with traditional accompaniments

VEGAN MENU

Sweet

Vegan Chocolate Mousse with Berry Compote (V)

Rich dairy-free Chocolate Mousse with Mixed Berry Compote

Dark Chocolate Coconut Tart (V)

Silky Dark Chocolate Mousse with toasted Coconut on Vegan Base

Almond and Blueberry Friand (V)

Soft Almond Cake studded with Blueberries



Sticky Date Pudding with Caramelized Nuts (V)

Classic Date Pudding finished with Vegan Caramel Sauce

Savoury

Cucumber and Vegan Cheese Sandwich (V)

Fresh Cucumber with Smooth plant-based Cheese Spread



Sweet Potato Croquette with Aioli (V)

Crispy golden Croquettes served with Vegan Aioli

Creamy Vegetable Pie (V)

Seasonal Vegetables in a plant-based Creamy Sauce with Vegan Pastry

Vegan Curry Puff (V)

Curried Vegetable filling wrapped in flaky Vegan Pastry

Scones

Vegan Scones with Jam and Plant-Based Cream (V)



KIDS MENU

Sweet



Coconut Lamingtons (GF)
Jam filled Vanilla Sponge coated in Coconut

Lemon Meringue Tart (V, GF)
Lemon Curd topped with Meringue served on a Sable Base

White Chocolate Cookie
Butter Cookie dipped in White Chocolate

Cloud Macarons (V)
Delicate Almond flavored Shells filled with Salted Caramel

Savoury

Cucumber and Cream Cheese Sandwich
Simple and fresh Finger Sandwiches



Chicken and Celery Buns
Herbed Chicken and Celery Mix served in a Slider Bun

Scones

Chocolate Chip Scones with Jam and Clotted Cream



Fun Activity

Decorate Your Own Cookies
*Shortbread Cookies served with Chocolate Ganache, Marshmallows
and 100s and 1000s*

GROUP MENU

Sweet

Coconut Lamingtons (GF)

Jam filled Vanilla Sponge coated in Coconut

Lemon Meringue Tart (V, GF)

Lemon Curd topped with Meringue served on a Sable Base



Cloud Macarons (V)

Delicate Almond flavored Shells filled with Salted Caramel

White Chocolate Raspberry Mousse (V)

White Chocolate Mousse filled with Raspberry Compote

Vanilla Lychee Cream with Passionfruit (GF)

Lychee Vanilla Cremieux filled with Cookie Crumble and Passionfruit

Savoury



Chicken and Celery Buns

Herbed Chicken and Celery Mix served in a Slider Bun

Cucumber and Cream Cheese Sandwich (V)

Fresh Cucumber Slices with Smooth Cream Cheese on Soft White Bread

Cornish Crab and Avocado Toastie (M)

Pulled Crab Meat, Chives, Cream Fresh, topped with Avocado Mouse and Salmon Roe on an open Toast

Enoki Mushroom and Shallots Parcel (GF, DF)

Crispy Asian Spiced Enoki and Shallots Parcel with Spicy Mayonnaise

Scones

White Chocolate Scones with Jam and Cream (V)

Freshly Baked Scones served with Strawberry Jam and Whipped Cream

