

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

CHAMPAGNE HIGH TEA SATURDAY TO SUNDAY 2PM - 5PM

\$105 Per Person with choice of Tea or Coffee \$115 Per Person with one glass of Bunnamagoo Blanc de Blanc Sparkling Wine \$125 Per Person with one glass of Piper Heidsieck 'Essential' Brut Champagne

MFNU

Beef Tartare - Cured Egg Yolk, Turnip, Espelette

Lamb Sausage Roll - Wildfire Mustard, House Pickle

Cheese Tart - Yarrawa, Vegemite Caramelized Onions, Apple

Moreton Bay Tart - Finger Lime, Crème Fraîche, Champagne Gel

Pistachio Crostini - Beetroot, Pistachio Crumb, Nasturtium

Mushroom Rosette - Porcini Cream, Pickled Snowflake, Charcoal Crumb, Davidson Plum

Tasmanian Atlantic Salmon - Tonka Bean, Avocado, Salmon Roe, Brioche

Pastry

Noisette Whipped Ganache, Passionfruit, Sablé Breton, Muscovado Blood Peach, Vanilla Mascarpone, Berry Tuille, Lime Cold Set Cheesecake, Sudachi Gel, Butter Crumbs V.S.O.P Mousse, Coffee Crunch, Caramelia, Single Origin Chocolate

Scones

Vanilla Bourbon Scones
Plain Scone

Champagne and Sparkling Wine option also includes choice of tea or coffee.