

Citrus

High Tea



Savoury

Truffle egg + yuzu sandwich

Savoury duck liver éclair, mandarin gel

Seafood brioche (I), avocado cream, finger lime

Chicken + basil pesto sandwich, lemon aioli

Pumpkin, asparagus + lemon myrtle chèvre tart (gf, n)

Beetroot hummus + smoked salmon (I), citrus pearl

Scones

Freshly baked plain, orange + raisin

Served with our selection of:

Homemade strawberry jam, yuzu + lemon curd, vanilla chantilly (gf)

Sweet Treats

Ruby grapefruit crème brûlée, raspberry coulis

Kumquat + vanilla tart, pistachio crémeux (n)

Mango + passionfruit cake, mandarin pâte de fruit

Bergamot, matcha + white chocolate delice

Orange + almond cake, chocolate crémeux, blood orange compote (gf, n)



gf gluten free | **n** contains nut | **v** vegan | **vg** vegetarian

SEAFOOD ORIGIN: **A** Australian | **I** Imported | **M** Mixed

Beverages

Coffee

Espresso | Piccolo | Short or Long Macchiato
Long Black | Cappuccino | Flat White | Latte | Mocha

Black Tea

First Flush Darjeeling | French Earl Grey | English Breakfast
Assam Dimakusi | Gingerbread | Masala Chai
Tea For Sunday | Russian Caravan

Green Tea

Australian Sencha | Japanese Lime | Jasmine Monkey King

White Tea

Stockholm Pai Mu Tan

Herbal Tea

Chamomile | Ginger Kiss | Peppermint | Vanilla Rooibos

Australian Tea

Spiced Wattleseed | Desert Lime & Lemon Myrtle
Davidson's Plum & Rosella

Pricing

85.0 with Tea and Coffee
95.0 with a glass of Sparkling
105.0 with a glass of Champagne
135.0 with two hours of Champagne

