

Spring Afternoon Tea

Sweet

Ruby Rose

Rose Jelly, Pistachio Genoise, Raspberry Mousse and Ruby Chocolate

Berry Tarte

Vanilla Bean Brûlée Custard and Fresh Strawberry

Passionfruit and Banana Chocolate

42% Milk Chocolate Mousse, Ripe Banana-Passionfruit Curd and Almond Cake

Zesty Matcha

Green Tea Diplomat and Finger Lime Choux au Craquelin

Smokes Cocoa Gem

Wattleseed Caramel and 70% Smoked Dark Chocolate

Savoury

Crustacean Brioche

Poached Rock Lobster, Aioli and Chives

Tomato Essence

Chilled Tomato Consommé, Active Basil Seeds and Podded Peas

Truffled Egg

Truffled Free Range Egg Salad Sandwich

Spring Harvest

Candied Orange Zest Ricotta, Heirloom Carrot Crudites, Confit Tomatoes and Toasted Sourdough

Mesquite Duck Ensemble

Plum Compote, Freeze-Dried Mandarin and Waffle Basket

A\$78 per person

Inclusive of TWG Tea or Coffee

A\$88 per person

Inclusive of a flute of Chandon NV Sparkling Brut and TWG Tea or Coffee

A\$98 per person

Inclusive of a flute of Veuve Clicquot Brut NV Champagne and TWG Tea or Coffee



THE FULLERTON HOTEL
SYDNEY

THE
BAR