



Winter High Tea

Savoury

- Truffle chicken finger sandwich
- Brioche beef slider, sauerkraut, Dijon mustard mayo
- Pimento cheese sandwich, capsicum (vg)
- Smoked vol au vent salmon, sour cream, dill
- Chicken terrine, tarragon, mushroom (gf)
- Cheese, tomato + bacon quiche (gf, n)

Scones

- Freshly baked plain, apple + dates (vg, n)
- Served with our selection of
Raspberry + rose jam, passionfruit curd, vanilla chantilly cream

Sweet Treats

- Yoghurt pannacotta, strawberry + rhubarb compote, yoghurt tuile (gf, n)
- Banana confit, caramel crèmeux, pecan sable (gf)
- Citrus + chocolate delight, lemon gel, mandarin whipped marshmallow (gf, n)
- Choux milk chocolate + hazelnut, hukambi chocolate cream, hazelnut praline
- Redberry brioche, berry crèmeux

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