

Autumn Afternoon Tea

Sweet

Mont Blanc Stone *nf*

Vanilla Mousse, Chocolate Sable and Chestnut

Yuzu and Osmanthus Bonbon

Tart Yuzu Jam and Osmanthus Tea Ganache

Sago and Coconut Pudding

Sweet Sago and Coconut Pudding with Mango Gel

Sweet Taco

Raspberry, Lychee and White Chocolate

Savoury

Pâté *gf*

Confit Duck, Freeze-dried Mandarin, Roasted Walnuts and Davidson Plum Pearls

Gems of The Sea *nf*

Smoked Salmon and Spanner Crab Roulade with a Duo of Caviar

Wagyu Bresaola *gf nf*

Celeriac Remoulade, Truffle Egg and Watercress

Cantaloupe & Verjuice *nf*

Prosciutto, Fig Jam and Compressed Melon

Autumn Garden *gf nf*

Roasted Butternut Pumpkin, Eggplant, Chard and Ricotta Tartlet

nf indicates nut-free . gf indicates gluten-free



THE FULLERTON HOTEL
SYDNEY

THE
BAR

Beverage Menu

Coffee

Cappuccino | Café Latte
Flat White | Long Black
Espresso | Macchiato | Piccolo Latte
Double Espresso | Long Macchiato

TWG Black Teas

English Breakfast
French Earl Grey
1837 Black Tea

Herbal Teas

Water Fruit Green
Moroccan Mint
Chamomile
Lemon Bush

Premium Selection of TWG Tea

Orange
Jasmine Pearls
Imperial Oolong

Specialty Beverages

Mocha | Hot Chocolate | Chai Latte | Iced Latte

\$78 per person, inclusive of TWG Tea or coffee

*For an additional \$20 per person, upgrade to two hours of free-flow service
of organic Canti Prosecco*

\$88 per person, inclusive of a flute of Chandon sparkling wine

\$98 per person, inclusive of a flute of Veuve Clicquot champagne



THE
BAR