



Native High Tea

Savoury

Roasted chicken tea sandwich, lemon aspen mayo

Pepperberry + goats' cheese tart, bush tomato relish (n)

Moreton Bay bug bao, cocktail sauce, finger lime pearls

Roasted beef slider, karkalla mustard pickle

Smoked salmon blinis, beetroot + anis myrtle cream cheese,
Baeri Royal caviar

Spiced kangaroo + macadamia sausage roll, hot bush sambal

Scones

Freshly baked plain, apple + quandong

Served with our selection of:

Homemade raspberry + rosella jam, yuzu + finger lime curd,
vanilla + wattle seed chantilly (gf)

Sweet Treats

Wattle seed chocolate brownie tart, sea salt caramel crémeux (n)

Davidson plum + lychee panna cotta, redberry confit (gf)

Sandpaper fig + mascarpone délice, pepperberry sablé (n)

Midyim berry + macadamia financier, vanilla whip (n)

Lemon myrtle infused tropical fruit cake, mango + pineapple jelly

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

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

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

