# M E N U <br> <br> C O U T U R E <br> <br> C O U T U R E <br> <br> H I G H T E A 

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## COUTURE HIGH TEA

Champagne Couture High Tea includes a glass of Moet \& Chandon Imperial or Moet \& Chandon Rose

Monday - Friday
99
Saturday - Sunday 109

Sparkling Couture High Tea includes a glass of Cloudy Bay Pelorus or Cloudy Bay Pelorus Rose.

| Monday - Friday | 89 |
| :--- | :--- |
| Saturday - Sunday | 95 |

## CLASSIC

Warm treacle, white chocolate and earl grey spiked sultana scone
Served with house-made seasonal preserve, Double vanilla-bean cream

## SAVOURY

Smoked Turkey - Seeded Mustard Mayo, Raspberry Gel
Pastrami on Rye - Horseradish \& Caper Emulsion, Chive
Smoked Salmon on Brioche - Sustainable Caviar, Sauce Gribiche
Fig Tartlet - Caramelised Red Onion, Brie
Truffle Egg Pinwheel - Truffle Egg \& Watercress

## SWEET

Fraisier (GF) - White Chocolate Sponge, Queensland Strawberry, Creamy Ivoire Mousse, Elderflower. Pistachio Tartelette - Pistachio Tartelette, praline crunch, whipped pistachio Cream.
Choux Au Craquelin - Malted Chocolate Milk, salted caramel
Mango - Passionfruit butter cake, Mango and Blood orange Twist

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## LITTLE ROYAL HIGH TEA

A bespoke high tea fit for a prince or princess with a selection of savoury and sweet delicate delights to excite and entice.
4-12 yrs
30

## CLASSIC

Warm treacle, white chocolate and earl grey spiked sultana scone

## SAVOURY

Ham and provolone cheese fingers
Egg salad pinwheel (V)
Chicken salad with celery and chive

## SWEET

Valrhona Dulcey chocolate pop (GF)
Choux Au Craquelin - Malted Chocolate Milk, salted caramel
Sparkling golden fairy bread

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## DEVONSHIRE TEA SETS

Enjoy the perfect partnership with signature tea or coffee while sampling the handcrafted sweet and savoury delicacies.

## TEA AND SCONES (4pcs)

Warm treacle, white chocolate, earl grey spiked sultana scone, house-made seasonal preserves, and double cream.
Includes your choice of either tea or coffee

## PETITE BITES (6pcs)

Truffle egg pinwheel with watercress [V]
Smoked Turkey Sandwich with Seeded Mustard Mayo, Raspberry Gel

## COUTURE TEA SAVOURIES (5pcs)

Smoked Turkey - Seeded Mustard Mayo, Raspberry Gel
Pastrami on Rye - Horseradish \& Caper Emulsion, Chive
Smoked Salmon on Brioche - Sustainable Caviar, Sauce Gribiche
Fig Tartlet - Caramelised Red Onion, Brie
Truffle Egg Pinwheel - Truffle Egg \& Watercress

## COUTURE TEA SWEETS (4pcs)

Fraisier (GF) - White Chocolate Sponge, Queensland Strawberry, Creamy Ivoire Mousse, Elderflower. Pistachio Tartelette - Pistachio Tartelette, praline crunch, whipped pistachio Cream. Choux Au Craquelin - Malted Chocolate Milk, salted caramel
Mango - Passionfruit butter cake, Mango and Blood orange Twist

# M E N U <br> S I G N A T U R E <br> D I S H E S 

I/2 Dozen Pacific Oysters ..... 26
Champagne mignonette, finger lime
Byron Bay Burrata ..... 26
Grilled focaccia, cured heirloom tomato, basil pistou
Chicken Wings ..... 24ginger caramel, crispy garlic, pickled chillies
Moreton Bay Bug Roll24Sriracha mayo, iceberg
Crispy Calamari$2 I$Salt \& pepper, crispy shallot, lime zest
Fish Tacos28
Crispy hoki, pickled red cabbage, pico de gallo, lime mayo
Truffle Fries22Parmesan, chive, truffle mayonnaise
Imperial Club Sandwich ..... 29Turkey, avocado, swiss cheese, cos lettuce, tomato, bacon, egg, truffle mayo
Imperial Burger ..... 32Baby cos, dill pickle, tomato, crispy bacon, American cheese, Imperial burger sauce

# M E N U <br> S I G N A T U R E <br> D I S H E S 

Margarita pizza,<br>Fior di latte, cherry tomato, fresh basil

## Diavola pizza

Hot salami, pepperoni, kalamata olive, bell pepper

Antipasto Plate
Local charcuterie, marinated vegetables, olives, grilled sourdough

Cheese Plate
Selection of local and international cheeses, lavosh, water crackers, dried fruits

## SOMETHING SWEET

Signature Tiramisu,
Meringue, double espresso

Chocolate Hazelnut Rocher Tart
Praline, gianduja ice cream

Banoffee Caramelized Banana
Whipped mascarpone, pecan, salted caramel Brulee

Honeycomb Panna Cotta
Ginger cake, local Murwillumbah honey, white chocolate

Queensland Mango and Passionfruit Mousse (GF/VG)
Lychee, coconut sorbet

