



# Spring High Tea

## Savoury

- Chicken + pesto wrap
- Smoked salmon + cream cheese, on rye
- Egg, watercress + spinach sandwich
- Crab, lettuce + wasabi Vol-au-vent
- Cheesy bacon + cauliflower cake (gf, nf)
- Spinach, mushroom + feta quiche (gf, vg)

## Scones

- Freshly baked plain, white chocolate and apple + raisins scones (nf, vg)
- Condiments (gf, nf, vg)
- Raspberry + rose jam | Passionfruit curd | Devonshire cream

## Sweet Treats

- Redberry macaron, berry compote, rose jelly, cocoa crumb (gf, vg)
- Chocolate rum, pineapple jam cake (vg)
- Matcha, yuzu cremeux, finger lemon cheesecake (nf, vg)
- Profiterole on cone, caramel + hazelnut (vg)
- Apple + almond, tonka bean sable mousse (vg)

gf – gluten free | nf – nuts free | v – vegan | vg - vegetarian





## Beverages

### Coffee

Espresso | Piccolo | Short or Long Macchiato  
Long Black | Cappuccino | Flat White | Latte | Mocha

### Black Tea

Earl Grey | English Breakfast | Emporium Tea Blend

### Green Tea

China Green Sencha (organic) | Green  
Monks | Classicali - T

### Herbal Tea

Chamomile | Lemongrass + Ginger | Peppermint  
Prosperti - T | Champagne Sencha | High - T  
Lychee Oolong | Peanut Butter + Jam

### Pricing

70.0 with Tea and Coffee  
80.0 with a glass of Sparkling  
90.0 with a glass of Champagne  
120.0 with two hours of Champagne

