

Citrus High Tea



Savoury

Truffle egg + yuzu sandwich

Savoury duck liver éclair, mandarin gel

Seafood brioche (I), avocado cream, finger lime

Chicken + basil pesto sandwich, lemon aioli

Pumpkin, asparagus + lemon myrtle chèvre tart (gf, n)

Beetroot hummus + smoked salmon (I), citrus pearl

Scones

Freshly baked plain, orange + raisin

Served with our selection of:

Homemade strawberry jam, yuzu + lemon curd, vanilla chantilly (gf)

Sweet Treats

Ruby grapefruit crème brûlée, raspberry coulis

Kumquat + vanilla tart, pistachio crémeux (n)

Mango + passionfruit cake, mandarin pâte de fruit

Bergamot, matcha + white chocolate delice

Orange + almond cake, chocolate crémeux, blood orange compote (gf, n)



gf gluten free | **n** contains nut | **v** vegan | **vg** vegetarian

SEAFOOD ORIGIN: A Australian | **I** Imported | **M** Mixed

Beverages

BELLE ÉPOQUE
Inspire Moments



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

85.0 per person

Accompanied by a selection of Tea & Coffee

135.0 per person

*Accompanied by Tea & Coffee, plus two hours of
Sparkling Wine or Mimosas*

Add 50.0 per person to upgrade to Perrier-Jouët Grand Brut

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. While we take care to accommodate dietary requirements, we cannot guarantee allergen-free dishes. A surcharge of 10% applies on Sundays, and 15% applies on public holidays.