

Winter Afternoon Tea

Sweet

Jelly Shot

Fruit Jelly and Seasonal Berries

Chocolate Tofu

Dark Chocolate and Silken Tofu

Assorted Macarons

Chef's Daily Selection

Chocolate Caramel Tart

Chocolate Caramel Tart, Dark Chocolate Coconut Ganache and Date Caramel

Classic and Raisin Scones

Served with Vegan Cream and Housemade Blueberry Lemon Verbena Jam

Savoury

Terrine

Confit Chicken, Smoked Duck, Chutney and Crouton

Tartare

Cured Salmon, Sevruga Caviar, Spiced Avocado in a Dairy-free Tart Shell

Truffled Tea Sandwich

Pastrami, Free Range Egg, Beetroot and Plant Based Dairy-free Cheese

Honeydew & Verjuice

Prosciutto, Fig Jam and Compressed Melon



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

Packages

\$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



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