



Spring High Tea

Savoury

Curried egg sandwich + spring onion
Croque monsieur, gruyère, fried thyme
Grilled capsicum, onion + feta tart (gf, n)
Seafood cocktail, charcoal bun
Chicken liver pate, onion jam
Heirloom tomato + asparagus terrine (gf)

Scones

Freshly baked plain, chamomile + apple (gf, vg)
*Served with our selection of
Raspberry + rose jam, passionfruit curd, vanilla chantilly cream*

Sweet Treats

Redberry macaron, berry compote, rose jelly, cocoa soil (gf, n, vg)
Pineapple + basil tart, white chocolate basil ganache (gf, n)
Coffee + salted caramel delice, hazelnut sable (gf, n)
Blueberry cheesecake, graham cracker crumble (gf)
Chocolate chip tea cake

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

Darjeeling | Earl Grey | English Breakfast
Assam | Granny's Apple Pie | Melbourne Cuppa
Prince of Wales | Queen Mary | Russian Caravan

Green Tea

Chinese Sencha Green Tea | Green Tea | Jasmine Green Tea

White Tea

China Pai Mu White Peony

Herbal Tea

Chamomile | Lemon + Ginger
Peppermint | Rooibos Raspberry Vanilla

Mixed Spice Tea

Chai

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

