

# Autumn Afternoon Tea

Sweet

## Mont Blanc Stone

*Vanilla Mousse, Almond Cake and Chestnut*

## Cydonia Tart

*Caramelized Zesty Quince and Mascarpone Cream*

## Taro Bun

*Crème Pâtissière with Yuzu Curd*

## Sweet Taco

*Raspberry, Lychee and White Chocolate*

Savoury

## Pâté

*Confit Duck, Freeze-dried Mandarin, Roasted Walnuts and Davidson Plum Pearls*

## Gems of The Sea

*Smoked Salmon and Spanner Crab Roulade with a Duo of Caviar*

## Wagyu Bresaola Tea Sandwich

*Celeriac Remoulade, Truffle Egg and Watercress*

## Cantaloupe & Verjuice

*Prosciutto, Fig Jam and Compressed Melon*

## Autumn Garden

*Roasted Butternut Pumpkin, Eggplant, Chard and Ricotta Tartlet*



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

\$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



THE  
BAR