



# Summer High Tea

## Savoury

- Herbed cream cheese + cucumber on spinach bread
- Smoked ham + honey mustard brioche bun
- Salmon + beetroot, lemon mayonnaise sandwich
- Spinach, pumpkin + feta quiche (gf, vg)
- Prosciutto + blue cheese whip
- Bacon + cauliflower muffin (gf)

## Scones

- Freshly baked buttermilk, apple + raisin
- Condiments
- Raspberry + rose jam | Passionfruit curd | Clotted cream

## Sweet Treats

- QLD Mango yoghurt pannacotta, mango mint salad, coconut meringue
- Black forest, cocoa sable, cherry compote, honey cremeux taco
- Raspberry gel, berry pistachio macaron
- Choux caramel + hazelnut, Oryola whipped ganache
- Candied lemon cake

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

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

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