

# *Signature Afternoon Tea*

## *Gluten-free*

### Sweet

#### Chocolate Tofu

*Chocolate Tofu Mousse, Raspberry Chocolate and Strawberry Krispy*

#### Lychee Raspberry Cake

*Vanilla Sponge Cake, Raspberry and Lychee Mousse*

#### Verrine

*Lemon Mousse, Strawberry Consommé Jelly and Summer Berries*

#### Tart

*Gluten-free Tart, Raspberry Compôte and Dark Chocolate Ganache*

### Savoury

#### Confit & Cured

*Nori Wrapped Tasmanian Salmon, Local Yuzu and Yarra Valley Caviar*

#### Pâté

*Chicken Pâté, Gluten-free Brioche, Date Gel and Raspberry Textures*

#### Tamagoyaki

*Truffle Spiced Egg, Pickled Cucumber and Gluten-free Mustard Sandwich*

#### Ravioli

*Beetroot, Cashew Cheese and Toasted Pistachio*



THE FULLERTON HOTEL  
SYDNEY

THE  
BAR

## Beverage Menu

### Coffee

Cappuccino | Café Latte  
Flat White | Long Black  
Espresso | Macchiato | Piccolo Latte  
Double Espresso | Long Macchiato | Mocha

### TWG Black Teas

1837 Black Tea  
English Breakfast  
French Earl Grey

### TWG Herbal Teas

Chamomile  
Lemon Bush  
Moroccan Mint  
Waterfruit Green

### Premium Selection of TWG Tea

Imperial Oolong  
Jasmine Pearls  
Orange

### Specialty Beverages

Mocha | Hot Chocolate | Chai Latte | Iced Latte

### Pear Margarita \$25

*Tequila, Tio Pepe Fino Sherry and Pear Juice, Citric Acid*

### Packages

\$78 Per Person, inclusive of TWG Tea or Coffee

*For an additional \$20 Per Person, upgrade to two hours of Free-Flow  
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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