Signature Afternoon Tea Dairy-Free

Sweet

Chocolate Tofu

Chocolate Tofu Mousse, Raspberry Chocolate and Strawberry Krispy

Lychee Raspberry Cake

Vanilla Sponge Cake, Raspberry and Lychee Mousse

Verrine

Lemon Mouse, Strawberry Consommé Jelly and Summer Berries

Tart

Chocolate Vegan Tart, Raspberry Compôte and Dark Chocolate Ganache

Savoury

Confit & Cured

Nori Wrapped Tasmanian Salmon, Local Yuzu and Yarra Valley Caviar

Pâté

Chicken Pâté, Dairy-free Brioche, Date Gel and Raspberry Textures

Tamagoyaki

Truffle Spiced Egg, Pickled Cucumber and Dairy-free Mustard Sandwich

Ravioli

Beetroot, Cashew Cheese and Toasted Pistachio

Vegan Lemonade Scones

Served with Oolong Jam



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



THE BAR