BELLE ÉPOQUE
Inspire Moments

Christmas High Tea



Savoury

Cream cheese & cucumber finger sandwich

Smoked turkey, cranberry & brie croque monsieur

Seafood (I) brioche roll, crab, marinated prawns & smashed avocado

Chestnut, caramelised onion & sage quiche *(n)*

Prosciutto & walnut tart, whipped Gorgonzola *(n)*

Roast beef & horseradish cream, Yorkshire pudding

Scones

Freshly baked plain / cranberry, orange & pecan *(n)*

Served with our selection of:

Homemade blackberry & cinnamon jam, passionfruit curd,
vanilla Chantilly

Sweet Treats

Forêt de Noël, morello cherry, chocolate crémeux *(n)*

Spiced apricot & chestnut tart *(n)*

Gingerbread crème brûlée, sea salt caramel

Santa's hat, ruby berry gel & Tahitian vanilla mousse



gf gluten free | **n** contains nut | **v** vegan | **vg** vegetarian
SEAFOOD ORIGIN: A Australian **| I** Imported **| M** Mixed

Beverages

Coffee

Espresso | Piccolo | Short or Long Macchiato
Long Black | Cappuccino | Flat White | Latte | Mocha

Black Tea

First Flush Darjeeling | French Earl Grey | English Breakfast
Assam Dimakusi | Gingerbread | Masala Chai
Tea For Sunday | Russian Caravan

Green Tea

Australian Sencha | Japanese Lime | Jasmine Monkey King

White Tea

Stockholm Pai Mu Tan

Herbal Tea

Chamomile | Ginger Kiss | Peppermint | Vanilla Rooibos

Australian Tea

Spiced Wattleseed | Desert Lime & Lemon Myrtle
Davidson's Plum & Rosella



85.0 per person

Accompanied by a selection of Tea & Coffee

135.0 per person

Accompanied by Tea & Coffee, plus two hours of Sparkling Wine or Mimosas

Add 50.0 per person to upgrade to Perrier-Jouët Grand Brut

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. While we take care to accommodate dietary requirements, we cannot guarantee allergen-free dishes. A surcharge of 10% applies on Sundays, and 15% applies on public holidays.