

TRADITIONAL HIGH TEA

SWEET

Yuzu lollipops

Double dipped Ruby chocolate pecan brownies

Green tea tart with mango

Hazelnut praline Paris brest

Vanilla and blueberry macarons

SAVOURY

Smoked salmon rose with creme fraiche and tobiko

Roasted capsicum buschetta

Smoked cheddar with honey

Ham and vegetable fritter sandwich

Profiterole with mushrooms and feta

Mini Buttermilk and vanilla raisin scones with whipped cream and jam

Standard High Tea \$49 | Sparkling High Tea \$58 | Champagne High Tea \$76

GLUTEN FREE HIGH TEA

SWEET

Chocolate ganache lollypops

Snickers bar

Raspberry crumble

Opera cake

SAVOURY

Smoked salmon, sour cream and tobiko on white bread

Egg and mayonnaise, piccalilli on white bread

Mushroom and parmesan tart

Venison loin, plum tamarillo chutney on wholemeal bread

Cucumber, mascarpone and mint wholemeal sandwich

Mini scones, three-berry jam and clotted cream

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VEGETARIAN HIGH TEA

SWEET

Chocolate ganache lollypops

Caramel eclairs

Fruit creme pastier tart

Opera cake

Macarons

SAVOURY

Egg & mayo, piccalilli on white bread

Tomato, kalamata olive and vegan cheese on white bread (gf)

Vol au vent mushroom, vegan cheese

Chickpea and piccalilli on wholemeal

Cucumber, mascarpone and mint sandwich on wholemeal

Mini buttermilk and rasin scones, three-berry jam and clotted cream

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VEGAN HIGH TEA

SWEET

Apple and sour cherry filo (gf)

Agar fruit gel, orange segment and crispy rind (gf)

Fruit skewer (gf)

Snickers bar (gf)

Raspberry crumble (gf)

Blueberry tart with muesli topping (gf)

SAVOURY

Mushroom vol au vent, vegan cheese

Tomato, olive and vegan cheese on white bread (gf)

Butternut tofu wrap (gf)

Chickpea and piccalilli on wholemeal

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