



SIGNATURE HIGH TEA \$70

Includes the following selection:

COLD SAVOURY

Tiger prawns – guacamole – grapefruit – seaweed sable
Ora King salmon – vichyssoise – chives cream
Greenfern asparagus vol-au-vent – Cranky goat curd – lemon olive oil

WARM SAVOURY

Rainbow carrot tartelette – Manuka honey – sesame oil
Black truffle croque-monsieur – smoked chicken – Emmental
Middlehurst lamb – moroccan pastilla – coriander

SWEETS

Sweet Amber tea macaron
Dark chocolate chou
Cambridge Strawberry tart – almond vanilla cream

*\$70 per person, includes your choice
of Zealong Tea, or the iced tea of the day*

Upgrades

Add Prosecco for an additional \$14
Add a cocktail for an additional \$16
Add Champagne for an additional \$29

*If you have any allergies or dietary requirements, please let one of our friendly staff know.
We are able to accommodate certain dietary requirements and can offer menus on request.*



CLASSIC TEA ROOM MENU

SEASONAL FINGER SANDWICH SELECTION \$22

Ora King smoked salmon – asparagus – brioche
Egg mimosa – tarragon mustard mayo – seeded bread
Croque-monsieur – smoked chicken – black truffle – Emmental

SCONES

Mount Eliza Farmhouse cheddar scones \$14
Espelette pepper - Opito bay sea salt butter
(freshly baked to order, 15 min)

Trio of Sweet Scones \$14
Fresh Cream – homemade raspberry jam
(freshly baked to order, 15 min)

SWEETS

Lemon and cherry cake \$14
Chocolate and coffee cheesecake \$14
Cambridge strawberry and almond cream tart \$14

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