



SIGNATURE HIGH TEA \$70

Includes the following selection:

COLD SAVOURY

Crayfish brioche - wasabi mayo – green apple
Ora King smoked salmon – potato waffle – horseradish
Clevedon buffalo ricotta – beetroots – Loburn hazelnuts

WARM SAVOURY

Garden vol-au-vent – seasonal vegetables – chive oil
Black truffle croque-monsieur – smoked chicken – Emmental
Cambridge confit duck – gingerbread – orange

SWEETS

Mandarin macaron
Hazelnut praliné chou
Chocolate tartelette – passion fruit – coconut

*\$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 salmon – potato waffle – horseradish – crème fraiche
Egg mimosa - tarragon mustard – brioche – cucumber
Croque-monsieur - smoked chicken – black truffle – Emmental

SCONES

Mount Eliza Farmhouse cheddar scones \$14
Espelette pepper - Opito bay sea salt butter

Trio of Sweet Scones \$14
Fresh Cream – homemade raspberry jam

CAKES

Candied Orange cake \$14

Triple Chocolate loaf \$14

Citrus tart \$14

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