



SIGNATURE HIGH TEA \$70

Includes the following selection:

SAVOURY

Curious Croppers tomatoes – buffalo ricotta – basil – lemon olive oil

Black tea Ora King salmon gravlax – blini – crème fraîche

Sweet Corn crème brûlée – fresh goat cheese – smoked paprika

Southland crayfish vol-au-vent – tarragon

Black truffle croque-monsieur – smoked chicken – Emmental

Middlehurst slow cooked lamb shoulder – tomato chutney – coriander

SWEETS

Sweet Amber tea macaron

Black forest tartelette

Lemon and vanilla Napoleon – seasonal berries

*\$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
Middlehurst slow cooked lamb – tomato chutney – coriander

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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