



## 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

Ratatouille tartelette – parmesan – basil  
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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