



SIGNATURE HIGH TEA \$70

Includes the following selection:

SAVOURY

Silverbeet and basil barbajuan | ricotta | romesco
Black truffle croque-monsieur | smoked chicken | Emmental
Greenfern asparagus tartelette | buffalo curd | lemon olive oil
Duck liver creme brulée | sour cherry chutney | gingerbread
Ora King salmon feuilleté | spinach | herb mayonaise
Tiger prawns | celery | wasabi | avocado

SWEETS

Chocolate tart | Banana | Caramel
Meringue | Lemon | Vanilla Chantilly
Bavarois | Seasonal berries | sea salt sablé

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

Signature specials

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.*



LIGHT LUNCH MENU

SAVOURY

Ora King smoked salmon tartine GF* \$28

Brioche | Cream cheese | capers | lime

Vitello Tonnato DF* | GF* \$32

Pearl veal eye round | parmesan | greens | capers | focaccia croutons

Silverbeet tourte VEG \$26

Buffalo ricotta | tomato chutney | mesclun

Burrata and beetroots salad VEG | GF* | DF* \$28

Walnuts | Cranberries | Kale | Balsamic vinaigrette

Thick cut french fries | Aioli DF | VG \$14

SWEETS

Lemon and ginger butter cake \$18

Homegrown grapefruit and rosewater mousse GF* \$18

Chocolate croustillant | hazelnut praliné \$20

Fresh berries tart | vanilla and lemon cream \$18

Yoghurt and chocolate ice cream bites \$18

**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.*