



## 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 mousse | 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.*