



## SIGNATURE HIGH TEA \$70

*Includes the following selection:*

### SAVOURY

Silverbeet and buffalo ricotta Mediterranean tourte  
Ora King smoked salmon – herbs waffle – mustard cream  
Pumpkin flan – blue cheese mousse – walnuts  
Crayfish and prawns roll – celery - wasabi – avocado  
Black truffle croque-monsieur – smoked chicken – Emmental  
Venison pastrami – caramelised onions – pickles – mustard

### SWEETS

Lady Gatsby tea macaron  
Pistachio and lemon tartelette  
Chocolate croustillant

*\$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 – dill – capers – creme fraiche – brioche

Egg mimosa – tarragon mustard mayo – cucumber – seeded bread

Venison pastrami – pickles – onions – rye bread

### 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

Honey pear cake \$15

Chocolate mousse and mango gateau \$15

Seasonal fruit tart \$15

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