



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
Pistacchio 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

Black doris plum cake \$15

Chocolate mousse and mango gateau \$15

Homegrown fig and frangipane tart \$15

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