



## SIGNATURE HIGH TEA \$70

*Includes the following selection:*

### SAVOURY

Curious Croppers tomatoes – buffalo ricotta – basil – lemon olive oil

Black tea Ora King salmon gravlax – blini – crème fraîche

Sweet Corn crème brûlée – fresh goat cheese – smoked paprika

Tiger prawn and crayfish vol-au-vent – tarragon

Black truffle croque-monsieur – smoked chicken – Emmental

Middlehurst slow cooked lamb shoulder – tomato chutney – coriander

### SWEETS

Sweet Amber tea macaron

Black forest tartelette

Peach and lavender mousse

*\$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 – horseradish – brioche  
Egg mimosa – tarragon mustard mayo – seeded bread  
Middlehurst slow cooked lamb – tomato chutney – coriander

### 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

Pistachio and peach cake \$15  
Chocolate fondant cake, plum compote \$15  
Lemon vanilla choux, seasonal berries \$15

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