



SIGNATURE HIGH TEA \$70

Includes the following selection:

SWEETS

Chocolate hazelnut praliné macaron

Apple and cinnamon tart

Chestnut and blackcurrant profiterol

SAVOURY

Roasted pumpkin and buffalo ricotta barbajuan

Ora King smoked salmon – potato rosti – dill and lemon cream

Mushrooms and parmesan tartelette

Crayfish and prawn roll – celery – wasabi – avocado

Black truffle croque-monsieur – smoked chicken – emmental

Cambridge's duck rillettes – carrot and black tea mousseline

*\$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
Eggs *from our chickens* – tarragon mustard mayo – cucumber – seeded bread
Black truffle croque monsieur

SCONES

Mount Eliza Farmhouse cheddar scones \$15
Espelette pepper - Opito bay sea salt butter
(freshly baked to order, 15 min)

Trio of Sweet Scones \$15
Fresh cream – homemade raspberry jam
(freshly baked to order, 15 min)

SWEETS

Lemon and ginger butter cake \$15
Black tea – quince – orange gateau \$18
Hazelnut praliné – chocolate tart \$17

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