



## 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 liver creme brulée | 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*

### *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 – cream cheese | lime | brioche  
Egg from our chickens | tarragon mustard | cucumber | seeded bread  
Black truffle croque monsieur

### SCONES

Mount Eliza Farmhouse cheddar scones \$14  
*(freshly baked to order, 15 min)*  
*Espelette pepper - Opito bay sea salt butter*

Trio of Sweet Scones \$14  
*(freshly baked to order, 15 min)*  
*Fresh cream – homemade raspberry jam*

### SWEETS

Lemon and ginger butter cake \$15  
Homegrown grapefruit and rosewater mousse GF\* \$15  
Chocolate croustillant | hazelnut praliné \$15  
Fresh berries tart | vanilla and lemon cream \$16

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