



SIGNATURE HIGH TEA \$70

Includes the following selection:

SAVOURY

Cherry tomato tartelette | feta | pesto
Black truffle croque-monsieur | smoked chicken | Emmental
Tiger prawns | cocktail sauce | grapefruit
Roasted duck on brioche | peach and mango chutney | rocket
Ora King smoked salmon | blinis | horseradish cream
Mount Eliza Farmhouse cheddar scone | chive and sea salt butter

SWEETS

Raspberry macaron | white chocolate and raspberry ganache
Peach and pistachio tart
Chocolate and plum mousse | cocoa and Maldon salt sablé

*\$70 per person, includes your choice of
Zealong Tea, or the iced tea of the day*

Signature specials

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.*



LIGHT LUNCH MENU

SAVOURY

Ora King smoked salmon DF* \$28
Potato blini | horseradish cream

Warm brie and fig tartine VEG \$28
Walnuts | honey | fig compote | rocket leaves

Mediterranean tart VEG \$27
Zucchini | capsicum | pesto | mesclun

Burrata and tomatoes salad VEG| GF* \$28
Heirloom tomatoes | romesco | lemon olive oil

Thick cut french fries | Aioli DF | VG \$14

SWEETS

Raspberry, lemon and almond financier \$18

Sweet Amber Tea mousse cake | Rhubarb crèmeux | Strawberry \$18

Black Forest Gâteau | cherries \$20

Fig & Pistachio tart \$18

Banana, coconut & chocolate ice cream cubes | Mango coulis \$18

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