



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

Available from 11:00 AM

SAVOURY

Middlehurst Lamb Shoulder DF | GF* \$42

Chickpea | Roasted Brocoletti | Kalamata Olives | Sundried Tomatoes |
Preserved Lemon

Butternut Squash Quiche VEG \$27

Feta | Almonds | Mesclun

Whitestone Brie Tartine VEG | GF* \$32

Pear | figs | Walnut Oil Vinaigrette | Rocket

Tiger Prawns and Carrot Soup GF* \$29

Ginger | Lemongrass | Coriander

Thick Cut French Fries | Aioli DF | VG \$15

SWEETS

Almond and Lemon Butter Cake | Raspberries \$18

Apple Tart | Caramel | Vanilla Sable \$18

Dark Chocolate Brownie | Peanut Butter Mousse \$20

Orange and Passionfruit Cheesecake \$18

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