



## SIGNATURE HIGH TEA \$76

*Includes the following selection:*

### SAVOURY

Mount Eliza Red Leicester Cheese Scone | Maldon Smoked Sea Salt Butter  
Black Truffle Croque-Monsieur | Smoked Chicken | Emmental  
Tuna Tart-are | Ginger | Citrus  
Sweetcorn Crème Brûlée | Smoked Paprika | Feta  
Ōra King Salmon Rillettes | Rye Bread | Cream Cheese | Cucumber  
Roasted Spiced Duck | Brioche | Beetroot Relish

### SWEETS

Chocolate Macaron | Guanaja Ganache  
Passionfruit and Mango Tartelette  
Vanilla and Blueberry Gâteau

*\$76 per person, includes your choice of  
Zealong Tea, or the iced tea of the day*

### *Pairing Special*

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

Lumina Lamb Shoulder Pastilla \$42  
Rainbow Carrots | Orange | Cumin | Kalamata Olives

Ōra King Salmon Gravelaax GF | DF\* \$36  
Feta | Almonds | Mesclun

Leeks and Onion Quiche \$27  
Smoked Bacon | Parmesan | Mesclun

Pumpkin Creamy Soup GF\* \$29  
Soft-boiled Egg | Sourdough | Canterbury Hazelnuts

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

### SWEETS

Apple and Ginger Slice \$18  
Newstead Orchard Green Apples | Ginger Cream

Chocolate Brownie \$20  
Manjari Chocolate | Pecan Nuts | Chantilly

Orange and Passionfruit Cheesecake \$18

Almond and Lemon Butter Cake \$18  
Raspberries

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