



## 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*

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Lumina Lamb Shoulder Pastilla \$42

Rainbow Carrots | Orange | Cumin | Kalamata Olives

Ōra King Salmon Gravelax GF | DF\* \$36

Potato Rosti | Apple | Wasabi | Radish

Leek & Onion Quiche \$27

Smoked Bacon | Parmesan | Mesclun

Pumpkin Creamy Soup VEG | GF\* \$29

Soft-boiled Egg | Sourdough | *Loburn Grove* Hazelnuts

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

## SWEETS

Apple & Ginger Slice \$18

*Newstead Orchard* Green Apples | Ginger Cream

Chocolate Brownie \$20

Manjari Chocolate | Pecan Nuts | Chantilly | Chili

Orange & Passionfruit Cheesecake \$18

Almond & Raspberry Butter Cake \$18

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