



SIGNATURE HIGH TEA \$79

Includes the following selection:

SAVOURY

Ōra King Salmon Gravlax | Potato Gratin
Feta & Courgette Feuilletée | Pesto | Cherry Tomato
Prawn Salad | Cocktail Sauce | Choux
Venison Salami Sandwich | Brie | Rye Bread
Cambridge Duck Croquette | Orange & Carrot Gel
Ricotta Cheese Mousse | Parmesan Sablée | Tomato Relish

SWEETS

Cardamom & Verbena Bavaroise | Peaches
Chocolate Croustillant | Almonds
Rhubarb & Caramel Macaron

*\$79 per person, includes your choice of
Zealong Tea, or the iced tea of the day*

Pairing 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 11AM to 3PM

SAVOURY

Spiced Duck Breast GF \$39

Betroot Purée | Sour Cherries & Balsamic Sauce

Roasted Butternut & Hazel Cream V \$31

Poached Egg | Sourdough Toast | Sage

Crispy Braised Beef \$39

Slow Braised Beef | Shallot Reduction | Onions | Mushrooms | Lardons

Snapper in a Bread Crust \$35

Anchovies | Broccoli | Cauliflower | Brussels Sprouts

Mt Eliza Cheese Scones | Salted Butter V \$20

(Freshly Baked To Order, 15 Minutes)

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

SWEETS

Dark Chocolate Tart | Orange | Chantilly Cream V \$20

Apple, Caramel & Cinnamon Gâteau \$20

Passionfruit Baked Alaska | Coconut Dacquoise GF \$21

Freshly Baked Scones | Berry & Black Tea Jam | Cream V \$20

(Freshly Baked To Order, 15 Minutes)

GF - Gluten Free DF - Dairy Free V - Vegetarian VG - Vegan

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