



Sparkling High Tea

\$75 per guest

Minimum 2 guests

Savoury

Mushroom brioche bun
Chicken, tarragon finger sandwich
Egg, chive and watercress finger sandwich
Cucumber, crème fraiche and dill finger sandwich
Tomato tarte tatin
Mushroom arancini
Chicken and leek pithivier

Sweet

Strawberries & cream macaron
Buttermilk scones, cream, fruit preserve
Citrus cheesecake and raspberries
Caramelised apple and toffee éclair
Meringue, mascarpone, blueberry, pistachio
Valrhona chocolate and macadamia tart

Premium Organic Tea by Ovvio

Espresso coffee

Sparkling High Tea Beverage Upgrade

Lychee Prosecco – Lychee Liqueur, Prosecco 12

Champagne 22



Traditional High Tea

\$65 per guest

Minimum 2 guests

Savoury

Mushroom brioche bun

Chicken, tarragon finger sandwich

Egg, chive and watercress finger sandwich

Cucumber, crème fraiche and dill finger sandwich

Tomato tarte tatin

Mushroom arancini

Chicken and leek pithivier

Sweet

Strawberries & cream macaron

Buttermilk scones, cream, fruit preserve

Citrus cheesecake and raspberries

Caramelised apple and toffee éclair

Meringue, mascarpone, blueberry, pistachio

Valrhona chocolate and macadamia tart

Premium Organic Tea by Ovvio

Espresso coffee

Traditional High Tea Beverage Upgrade

Lychee Prosecco – Lychee Liqueur, Prosecco 22

Champagne 26

Cashless payments only | 10% Sunday Surcharge applies | 15% Public Holiday Surcharge Applies
Bills to be settled while seated at your table prior to departure

English Breakfast

An ode to fine-lipped china, mild English manners and the warmth of the breakfast. Medium bodied palate consisting of black ceylon orange pekoe.

Earl Grey

The undeniable elegance of black tea imbued with citrus bergamot. A timeless tradition that leaves a lasting delicate citrus on the palate.

French Grey

Floral citrus tea consisting of black ceylon orange pekoe tea leaf, bergamot essential oil, rose petal, lavender flower and orange.

Chai

Be enveloped in the well-rounded warmth of a time-honoured ritual. Warm spice on the palate consisting of organic black Ceylon orange pekoe tea leaf, cinnamon bark, clove bud, ginger root, cardamom pod and aniseed.

Chamomile

Subtle and serene, a floral reverie in a cup. Sip when you have somewhere important to be but would prefer to dally blissfully. Floral meadow on the palate consisting of chamomile flower, linden flower and lavender flower.

Japanese Sencha

A celebrated Japanese whole tea leaf infusion. Feel as fresh as a dewy mountain morning. Fresh green on the palate consisting of steamed green tea leaf.

Minty

Sweet cool menthol on the palate consisting of peppermint leaf and licorice root.

Rise & Shine

Entice wakefulness with a cup of spritely zing. Perfect for the early bird or those needing a little incentive. Sweet lemon ginger on the plate consisting of ginger root, licorice root, lemon myrtle leaf and lemongrass.

Ruby Heart Berry

A treasure of flowers and berries, rich red and bejeweled. For the young at heart. Tart fruity on the palate consisting of hibiscus flower, rosehip, juniper berry.