

*Royal Jubilee High Tea Menu***Amuse**

Silver leaf Tasmanian smoked salmon, caviar,
dill crème fraîche on brioche

1st

Roast beef, rocket & horseradish mayonnaise wrap (ndi)
Cucumber, chive & whipped cream cheese on multigrain (v)
Artisan smoked leg ham with smoked tomato relish on white
Free range crushed eggs, mayonnaise, radish cress on wholemeal (ndi, v, h)

2nd

Slow cooked Gippsland beef with truffle creamed potato (lg)
Teriyaki salmon on sticky rice (lg, ndi, h)
Provençal tian (lg, ndi, vg)

3rd

Cherry & caramelia truffle pop (lg, v, h)
Lemon & basil entremets with Champagne jelly (lg)
Orange & poppyseed cake with chocolate truffle (lg, v, h)
Sudachi baked tartlet, freeze dried coconut diamonds (lg, v, h)
Veliche chocolate brownie with
olive oil whipped ganache & raspberry (lg, v, h)

Freshly baked fruit scones with
Saint David Dairy pure cream, homemade lemon curd
& strawberry lavender preserve (h)

(lg) low gluten (ndi) no dairy ingredients (v) vegetarian (vg) vegan (h) halal

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified.