

**Nº35**

## High Tea Menu

### **SWEETS**

Panna cotta, coffee chiffon, rhubarb consommé, clove maple leaf LG

Yuzu meringue tartlet LG, V

Strawberry macaron LG, V

Raspberry almond opera cake V

Matcha madeleine LG, V

### **SCONES**

Freshly baked sultana scones, strawberry preserve,  
lemon curd & St. Davids Dairy cream

### **SAVOURIES**

Free-range egg salad & parsley V, H

Cucumber, minted cream cheese V, H

Hot smoked salmon, lemon & dill crème fraiche H

Roast beef, caramelised onion, truffle aioli NDI

Boston ham, gruyère, grain mustard mayonnaise

### **WARM DISHES**

Roasted capsicums, goats' chèvre, basil sunflower seed escargot V, H

Slow-cooked duck & quince pithivier, fig relish LG

Pumpkin, brie, chive quiche LG, V, H

High Tea served with a glass of French Sparkling,  
unlimited espresso coffee & freshly brewed tea

### **INCLUDED BEVERAGE SELECTION**

#### **MADAME FLAVOUR LOOSE LEAF TEAS**

Madame's English Breakfast

French Earl Grey

Sultry Chai

Green Jasmine & Pear

Organic Mints & Lavender

Chamomile

Deeply Relaxing

Lemongrass, Lime & Ginger

#### **HOT BEVERAGES**

Espresso

Cappuccino

Cafe Latte

Flat White

Long Black

Macchiato

Hot Chocolate

LG low gluten NDI no dairy ingredients V vegetarian VG vegan H halal

Our menu and kitchen contain multiple allergens & foods which may cause an intolerance or allergic reaction.

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