

Nº35

## High Coffee Menu

### Sweets

Coffee panna cotta, rhubarb foam, clove maple leaf <sup>LG</sup>  
Mocha bavarois, Caraïbe chocolate, cocoa nib <sup>LG</sup>  
Coffee, salted caramel, raspberry 'taco'  
Coffee madeleine mandarin veil <sup>LG, V</sup>  
'Wagon wheel' coffee sable, raspberry emulsion, vanilla meringue

### Scones

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

### Savouries

Free-range egg, dijon mustard, parsley <sup>V, H</sup>  
Cucumber, minted cream cheese <sup>V, H</sup>  
Hot smoked salmon, caviar, lemon & dill crème fraîche <sup>H</sup>  
Roast beef, caramelised onion, truffle aioli <sup>NDI</sup>  
Prosciutto, gruyère, grain mustard mayonnaise, gold

### Warm Canapés

Roasted capsicum, chèvre, basil sunflower seed escargot <sup>V, H</sup>  
Confit duck pithivier, garden vegetables, brandy butter  
Chicken, tarragon, white wine cream <sup>LG</sup>  
Potato prawns <sup>NDI</sup>

High Coffee — an elevated take on high tea  
with a *Coffee & Chili Tini* on arrival, French sparkling,  
& a refined Coffee & Campari pairing with the savouries.

*Included free-flowing beverage selection*

### Coffees & chocolate

Espresso  
Cappuccino  
Cafe Latte  
Flat White  
Long Black  
Macchiato  
Hot Chocolate

### 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

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. All seafood is sustainably certified. Please inform our team if you have a food allergy or intolerance.