

Nº35

High Tea Menu

SWEETS

Chocolate, almond and hazelnut opera lamington

Tropical tartlet, passionfruit posset ^{H, V}

Mandarin, kaffir lime and white chocolate pebble ^H

Raspberry and tonka bean profiterole ^{H, V}

SAVOURIES

Free-range crushed egg, mayonnaise and chives ^{V, H}

Cucumber, minted cream cheese ^{V, H}

Tasmanian smoked salmon, lemon and dill crème fraîche ^H

Prosciutto, gruyère and grain mustard

Roast beef, caramelised onion and truffle aioli wrap

WARM

Vol-au-vent of Bannockburn chicken blanquette

SCONES

Freshly baked sultana scones,
strawberry preserve, lemon curd and St. David Dairy cream

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

INCLUDED BEVERAGE SELECTION

MADAME FLAVOUR LOOSE LEAF TEAS

Madame's English Breakfast

French Earl Grey

Sultry Chai

Green Jasmine and Pear

Organic Mints and Lavender

Chamomile

Deeply Relaxing

Lemongrass, Lime and 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.