

**Nº35**

## HIGH TEA MENU

### PÂTISSERIE

#### HONEY HIVE

vanilla ganache, caramelised pineapple chutney, backyard honey H

#### APRICOT & MATCHA ENTREMET

apricot pate de fruit, matcha buttercream,  
pepper berry & almond jaconde LG H

#### CITRUS CHOUX

yuzu cremeux, finger lime, fresh berries H

#### FRESHLY BAKED BROWNEB BUTTER & LEMON MYRTLE SCONES

house strawberry and rosella preserve & St. David Dairy cream

### ARTISAN SAVOURIES

#### GRANDMOTHER HONEY HAM

tasmanian raclette cheese custard, brown butter feuilleté

#### SPANNER CRAB AND RIVER PRAWN BEIGNET

native finger lime, fermented chilli cocktail sauce H

#### LODDON'S FARMS DEVILLED EGGS FINGER SANDWICH

avruga caviar, dill H V

#### HOUSE WAGYU SAUSAGE ROLL

davidson plum bbq sauce H

#### SEASONAL LOCAL VEGETABLE TARTLET

salsa verde, aromatic herbs H

LG low gluten H halal V vegetarian

Includes a welcome glass of French sparkling, alongside *Super Gusto by Lavazza* barista coffee & freshly brewed Madame Flavour tea served throughout.

Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make every effort 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 served is sustainably certified. Our menu is seasonal and subject to change without notice.

Discounts not applicable on blackout dates. 15% Public Holiday surcharge applicable to the above menu.