



High Tea

MENU



Veuve Clicquot

■ REIMS FRANCE ■

MADAME CLICQUOT HIGH TEA

Executive Chef, Daniel Menzies, and Head Pastry Chef, Andria Liu, have reimagined the classic high tea to mark the 200th anniversary of the first known blended Rosé Champagne by Madame Clicquot in 1818.

The sweet and savoury offerings have been created with the pink Champagne included in elements such as the Ōra King salmon marinade or with its tasting note taken into consideration for perfect pairings with Veuve Clicquot Rosé Champagne.

Coffee & Tea \$45_{pp}

Glass of Chandon NV Brut \$55_{pp}

Glass of Veuve Clicquot Brut Yellow Label \$65_{pp}

Bottle of Veuve Clicquot Rosé Champagne \$250 for two people

AVAILABLE DAILY BETWEEN 3PM – 5PM

SWEET

Lemon White Chocolate Scones,
Rhubarb Strawberry Gin Jam, Chantilly Crème

Raspberry Wagon Wheel

Tiramisu *(GF)*

Vanilla Cannoli

Yoghurt Panna Cotta, Strawberry,
Honeycomb *(GF)*

SAVOURY

Sydney Rock Oyster, Veuve Clicquot Granita *(GF, DF)*

Finger Sandwiches, Cucumber, Crème Fraîche, Chives *(V)*

Lemon Chicken, Dill Yogurt

Veuve Rosé inspired Ōra King Salmon Gravlax, Yuzu Mayo, Squid Cracker

Seared Sea Scallops, Avruga Caviar

(GF) Gluten Free (V) Vegetarian

A 10% public holiday surcharge applies

GLENMORANGIE
SINGLE MALT SCOTCH WHISKY



GLENMORANGIE & TEA

Introducing the ultimate gentleman's afternoon tea with a Glenmorangie whisky tasting option. Sample Executive Chef, Daniel Menzies' creative savoury pairings with the whiskies included in sauces over the oysters or grilled octopus, and combined with Vegemite for the Wagyu.

Coffee & Tea \$45_{pp}

Flight of three 15mL Glenmorangie whiskies \$65_{pp}
(Lasanta, Nectar d'Or, Quinta Ruban)

AVAILABLE DAILY BETWEEN 3PM - 5PM

Sydney Rock Oyster, Lasanta Sauce *(DF, GF)*

Gazpacho, Olive Tapenade, Sourdough *(V)*

Potato Galettes, Native Spices, Chimichurri

Grilled Octopus, Quinta Ruban Chilli Sauce *(DF)*

Prosciutto, Rockmelon, Mint *(DF,GF)*

Wagyu Brisket Vegemite Nectar d'Or Sauce *(GF)*

(GF) Gluten Free (V) Vegetarian

A 10% public holiday surcharge applies

COFFEE

Espresso / Double Espresso

Americano

Latte

Cappuccino

Macchiato

Iced Coffee

Decaf Coffee Available

TEA

ENGLISH BREAKFAST

Robust and entrancing

BOMBAY CHAI

Rich imperial spices for a flavourful cup of exotica

MATCHA GREEN TEA

Soothing taste with fresh green vegetal notes

POMEGRANATE

Sweet and tangy tea with rose notes

TURKISH APPLE

Sweet and refreshing Turkish classic

STRAWBERRIES & CREAM

Beautiful red brew and sweet aroma with hibiscus notes

