

High Tea

MENU



Veuve Clicquot

■ REIMS FRANCE ■

MADAME CLICQUOT HIGH TEA

Executive Chef Menz, 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.

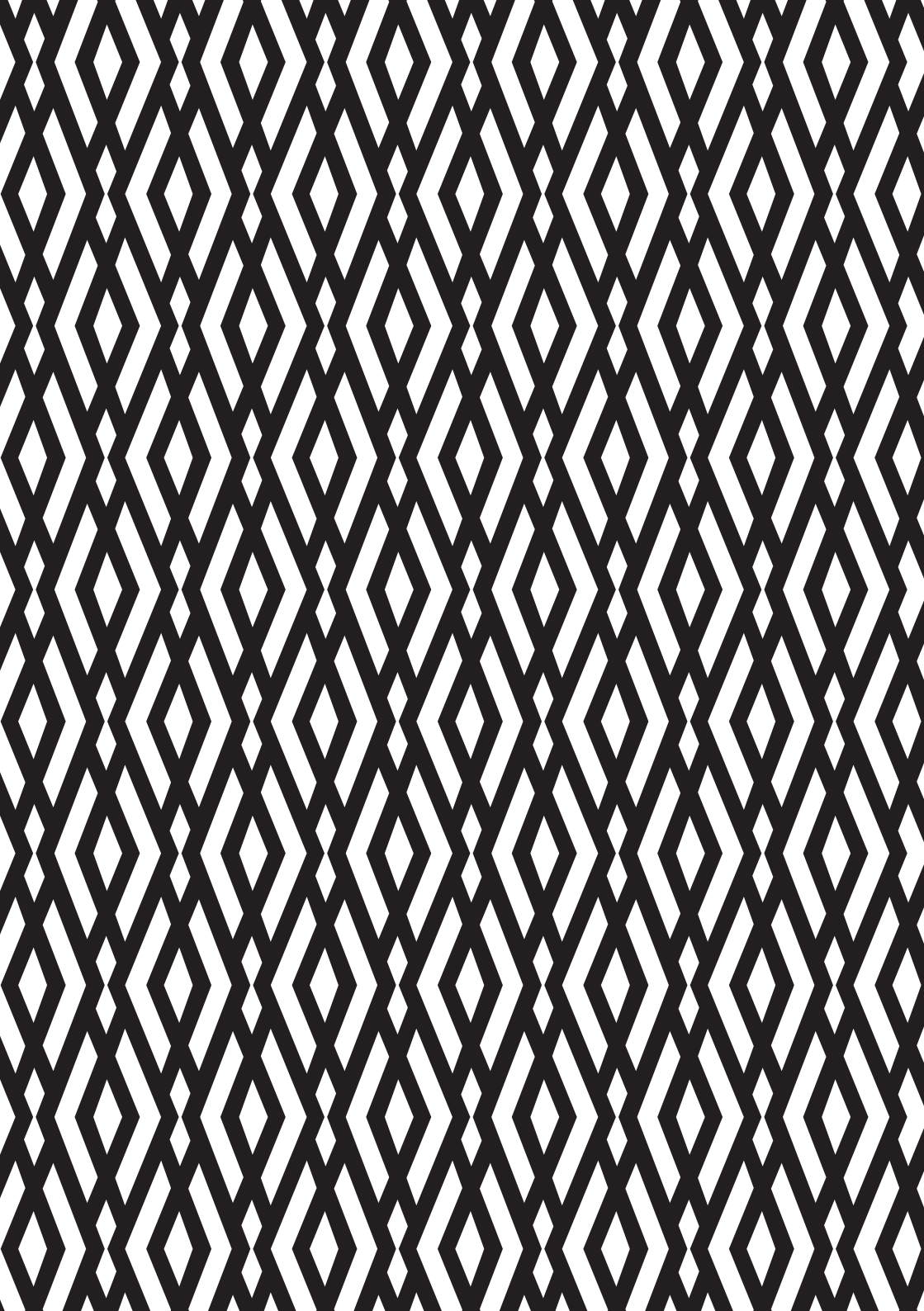
Coffee & Tea \$45_{pp}

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



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

SWEET

Tiramisu *(GF)*

Raspberry Wagon Wheel

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

Vanilla Cannoli

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

SAVOURY

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

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

Veuve Rosé inspired Ōra King Salmon Gravlox, Yuzu Mayo, Squid Cracker *(GF)*

Poached Pear, Colston Bassett Stilton Blue Cheese *(V, GF)*

Hawkesbury River Squid, Lemon Zest, Parsley, Aioli *(GF)*

(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, XO Sauce *(DF, GF)*

Mushroom Consume, Pumpkin, Gnocchi, Truffle *(V, GF)*

Wagyu Brisket Vegemite Nectar'Dor Sauce *(GF)*

Thick Potato Maxim, Vinegar Salt, Chimichurri *(GF)*

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

Pork Chilli Con Carne Slider, Sauerkraut

(GF) Gluten Free (V) Vegetarian

A 10% public holiday surcharge applies