

*Heritage  
High Tea*

**MENU**

## **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



## HIGH TEA

Executive Chef and Head Pastry Chef, 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 Òra King salmon marinade or with its tasting note taken into consideration for perfect pairings with Veuve Clicquot Rosé Champagne.

---

Coffee & Tea \$45<sub>pp</sub>

Glass of Chandon NV Brut \$55<sub>pp</sub>

Glass of Veuve Clicquot Brut Yellow Label \$65<sub>pp</sub>

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

---

Truffle, Mushroom, Arancini, Aioli *(V, GF)*

Chicken and Avocado Sandwich

Kingfish Ceviche, Citrus *(GF)*

Vegetable Pie *(V, GF)*

Beef Sausage Roll, Ketchup *(GF)*

*(GF) Gluten Free (V) Vegetarian*

*A 10% public holiday surcharge applies*