

# Afternoon Tea



## SWEETS

*Lemon Meringue Tartlet (Veg)*  
*lemon cream, sablée*

*Pistachio Financier (Veg,N)*  
*rich moist cake, chantilly cream*

*Raspberry Macarons (Veg,N,GF)*  
*berries ganache, gold leaf*

*Honey Almond Cake (Veg,N)*  
*marzipan*

## SCONES

*House-Baked Traditional Scones (Veg)*  
*served with Strawberry Jam*  
*and Chantilly Cream*

## SAVOURS

*Black Truffle & Egg Salad (Veg)*  
*red radish, baby gem, chervil*

*Roasted Prime Angus Beef\**  
*marinated roma tomatoes,*  
*cornichon, parsley*

*Smoked Salmon\* & Cucumber*  
*baby gem lettuce, celery leaves,*  
*cream cheese*

*All the sandwiches are available in GF option.*  
*Sweets are available in GF, in limited assortments.*



## TEA SELECTION

*An Endless Variety of Organic Hot Teas:*  
*Peppermint, Chamomile, Green Tea, Vanilla,*  
*English Breakfast, Earl Grey, Herbal*

**\$45 per person**  
**subject to tax and service charge.**

*GF gluten free, DF dairy free, N contains nuts, V vegan Veg vegetarian*  
*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or*  
*eggs may increase your risk of food borne illness.*  
*Please notify your server if you have food allergies.*



## ADDITIONAL BEVERAGE SELECTION

### RED WINE

*Russell Joyce "Cortada Alta" Pinot Noir 2023*  
*raspberry, blackberry, black tea & dried pine*  
*needles*  
\$25

### WHITE WINE

*Vigna Madre "Kriya" Pecorino 2024*  
*nectarine, ripe pear & citrus with crisp*  
*minerality*  
\$13

### SPARKLING WINE

*Santa Margherita "Brut Rose"*  
*dry & lively with fruity delicate highlights*  
\$20

### COCKTAILS

*Earl Grey French 75*  
*gin, sparkling wine, earl grey*  
\$19

*Pea Flower Spritz*  
*sparkling wine, pea flower, lemon*  
\$19

*Spiked Apple Cider*  
*bourbon, apple cider*  
\$19