



High Tea Menu

Available 11am - 5pm Daily

Session 1 : 11am - 1pm,

Session 2 : 1pm - 3pm,

Session 3 : 3pm - 5pm

\$75 per person served with a glass of Veuve Clicquot Brut & coffee or tea

\$65 per person served with your choice of
a glass of Chandon Vintage Brut

OR

a glass of house wine
& coffee or tea

\$55 per person served with Harney & Sons tea or Coffee

Tea Sandwiches

Sumac Poached Chicken, coriander, lemon mayonnaise and onion on pita

Cucumber, dill and coriander cream cheese ribbons on white bread

Pastirma, aged Goat's cheese, heirloom tomato and Toum on wholemeal

Grilled Salmon, Pea Hummus lemon-dill aioli and pea sprouts on rye

Cold Items

Fried mushrooms and spiced Hummus on toasted pita cup

Smashed broad beans with lemon and garlic tahini, coriander on crostini

Hot Items

Spinach and chesse boureka

Chermoula Chicken tart

Scones

Freshly baked rose water and prune and orange blossom scones

Served with homemade jam and clotted cream

Sweet Items

Raspberry & Vanilla Open Macaron

Rose Delight Macaron

Chocolate Mille Feuille

Vanilla & Strawberry open Choux

Tutti Frutti Tart





Breakfast

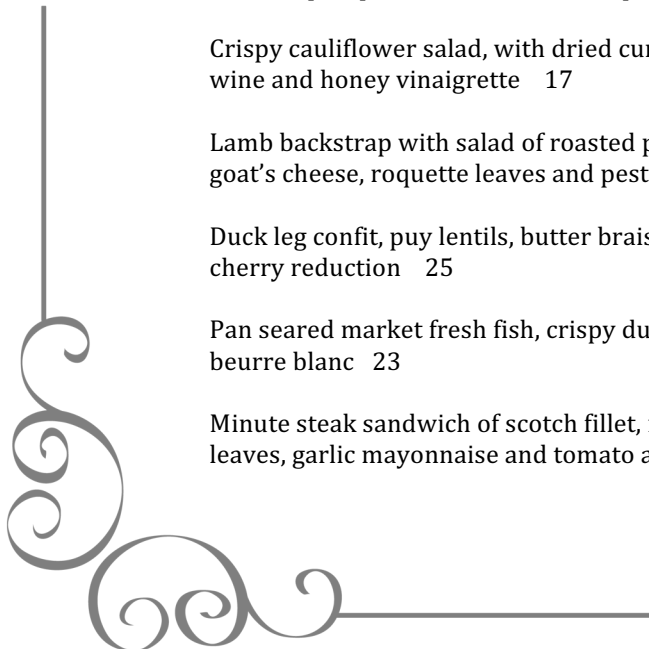
All day breakfast from 8am – 5pm

- Coconut yoghurt, toasted muesli, passionfruit sauce and orange blossom syrup 13
- Buttermilk pancakes with macerated vanilla infused berries, clotted cream and maple syrup 17
- Chilli scrambled eggs with braised green peppers, marinated feta and fresh herbs on sourdough toast 14
- Hot smoked salmon, poached eggs, toasted rye, beetroot relish and dill hollandaise 17
- Eggs benedict with aromatic braised pork belly, poached eggs, apple puree, toasted brioche and apple cider hollandaise 18
- Poached eggs with fragrant yoghurt, pistachio crumble, micro parsley and coriander salad and toasted Turkish bread 17
- Baked eggs with tomato and capsicum reduction, spicy sausage, garlic bread, cumin labneh and garlic toast 19
- Eggs your way on toasted sourdough, micro herb salad 12
- Seasonal fruits with lemon curd yoghurt and pomegranate syrup 13

Lunch

Lunch from 11:00am – 5pm

- Sandwich platter: one point of each 16
- Selection of sandwich points from the high tea menu
- Roasted pumpkin and coriander soup, crumbled feta, toasted baguette and lescure butter 14
- Crispy cauliflower salad, with dried currants, watercress, toasted pine nuts, fresh parsley, white wine and honey vinaigrette 17
- Lamb backstrap with salad of roasted pumpkin, green beans, baby carrots, pickled fennel, radish, goat's cheese, roquette leaves and pesto dressing 24
- Duck leg confit, puy lentils, butter braised red and green cabbage with bacon, red wine and cherry reduction 25
- Pan seared market fresh fish, crispy duck fat and thyme roast potatoes, asparagus spears, lemon beurre blanc 23
- Minute steak sandwich of scotch fillet, red onion jam, gruyere cheese, sliced tomato, lettuce leaves, garlic mayonnaise and tomato and mustard seed relish 19





Snack Menu

Served from 11:00am - Close

- Bowls of beer battered chips, parsley and-+ sumac salt, aioli 9
- House roasted chilli and honey nuts 7
- Harissa and honey marinated chicken wings, yoghurt-dipping sauce 13
- Mini lamb sliders, cucumber, babaganoush, tahini yoghurt 15
- Muhamara spread of red peppers, walnuts, spices and mint served with grilled flatbread 15
- Selection of local and imported cheeses, lavoche, fresh fruit and date paste 24

