

# 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 Champagne & coffee or tea

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

OR

a glass of house wine  
& coffee or tea

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

## • Sandwiches

Lamb ham, Muhamara spread, baby spinach, spiced mayonnaise in white bread

Chipotle chicken, snow pea tendrils, roasted red pepper and mayonnaise in pitabread

Roasted peppers, basil pesto, mayonnaise, grilled zucchini and eggplant in multigrain bread

Baharat spiced vegetable medley, whipped goat's cheese, shaved fennel and basil in wholemeal bread

## • Cold Canape

Fig wrapped in Pastirma, garlic labneh, micro herbs

Sardine with tomato, chilli and spring onion sour cream

## • Hot Canape

BBQ Chicken and Pastirma Skewers with spice rub

Lamb, Apricot and Fennel seed Lollipop with garlic yoghurt

## • Scones

Freshly baked orange blossom and rose water & date scones served with homemade jams and clotted cream

## • Desserts

Fraisier verrine GF

Raspberry and vanilla spoon GF

Mini Opera

Pineapple panna cotta GF

## A La Carte Menu

## • Breakfast

*All day breakfast from 8am – 5pm*

**Salmon stack:** Potato, peas, herbs and parmesan hash brown with Atlantic | smoked salmon, two free range poached eggs, cream fraiche and dukkah spice. \$18.5

**Chorizo omelette:** Omelette with hot chorizo, Roasted peppers, chilli, Roquette leaves and tomato relish served on sourdough toast. \$18.5

**Chilli scrambled egg:** Scrambled egg with fresh chilli, braise green peppers and marinated fetta served on sourdough toast. \$15.5

**Vegetarian benedict:** Garlic and thyme roasted Portobello mushroom, grilled asparagus, two free range poached eggs and apple cider hollandaise served on toasted brioche. \$17.5

**Cauliflower and cheese gratin:** Cauliflower, leek and three cheese gratin served with toasted homemade ciabatta bread and micro herbs. \$19

**French toast:** brioche French toast with rhubarb compote, pistachio praline and fresh berries served with mascarpone and maple syrup. \$18.5

**Eggs benedict:** Eggs benedict with aromatic braised pork belly, apple puree, apple cider hollandaise and snow pea tendrils served on toasted brioche \$19.5

**Coconut yoghurt:** coconut yoghurt, raspberry sauce, coconut flax and macerated strawberries served with homemade granola. \$14.5

**Eggs on toast:** two free range eggs cooked on your way served on toasted sourdough, micro garnish. \$12.5

**Extras:** grilled chorizo, Atlantic smoked salmon. \$5

Marinated fetta, grilled tomato, buttered mushrooms. \$4

Poached egg. \$3

## • Side Dishes

House Olives: warm garlic and chilli infused olives with grissini \$8

Beer Battered Chips: parsley and sumac seasoned beer battered chips with garlic aioli \$9

Garden Salad: salad of mixed leaves, cherry tomatoes, cucumber, red onion, pitted olives dressed with lemon vinaigrette \$8

Fatouche: salad of cucumber, red onion, tomato, toasted pita crisps, marinated feta dressed with pomegranate dressing \$9.5

Saganaki: grilled saganaki with sumac and lemon \$12

Lamb sliders: grilled lamb, cucumber, babaganoush and tahini yoghurt on toasted brioche \$15

Buttered brussels sprouts: with crispy prosciutto and parmesan \$10

Lamb Kofta: with tzatziki and pita bread \$16

## • Main Menu

*Served from 11:00am*

Sandwich Platter: assortment of finger sandwiches \$17

Soup du Jour: served with toasted baguette and lescure butter. Please ask staff for daily option	\$15
Chicken Meatball Soup: rich, flavorful broth with meatballs, vermicelli, chilli and herbs	\$18.5
Steak Sandwich: grilled sirloin, red onion jam, gruyere, tomato,garlic mayonnaise and relish on sourdough with beer battered chip	\$22
Steak: 200gm porterhouse steak with garden salad, beer battered chips and red wine jus	\$25
Pumpkin Salad: roasted pumpkin with bread crumb, spiced yoghurt, toasted pine nuts, fried sage, parmesan wafers and balsamic glaze	\$28
Poached Salmon: in fish consommé with bok choy, cherry tomato, spring onion, chilli and shaved fennel	\$26
Lamb Shank: slow cooked with mashed potato, broccolini,capers and cherry tomato	\$26
Duck Salad: crispy skin duck with Roquette, snow pea tendrils,radish, fennel, orange, cranberries with orange dressing	\$25.5
Calamari and Chorizo Salad: pan fried calamari and chorizo with roquette, roasted red peppers, garlic, chilli and pitted olives	\$25.5