



HIGH TEA WEEKENDS

Prepared by Josh Emett & Daniel Na

SAVOURY

BACON & CARAMELIZED ONION SCONE w/ maple butter

MINI CROISSANT champagne ham, whole grain mustard, basil pesto, rocket,

PRAWN TOASTIE Cooked prawn, tabasco, cocktail sauce, brioche

ROAST MUSHROOM & PARMESAN QUICHE Sautéed mushroom, egg, parmesan cheese

SANDWICHES

CURRIED EGG Eight-grain bread, shallots, dukkah

SMOKED SALMON Rye bread, dill cream, pickle

CURED CUCUMBER White bread, sour cream

CHAMPAGNE HAM Eight-grain bread, aged cheddar, mustard

SWEET

CRANBERRY & ORANGE SCONE

CHARCOAL PAVLOVA WITH SUMMER BERRIES

YUZU MERINGUE TART

GREEN TEA OPERA CAKE

PASSIONFRUIT MARSHMALLOW

STRAWBERRY & CREAM CHEESE MACARON

PEPPERMINT, DARK CHOCOLATE & PISTACHIO MACARON

OSTRO ROCHER

\$55 per person (min 2 people)

w/ a glass of

Lanson 'Black Label' Brut \$70

Veuve Clicquot \$75