



HIGH TEA WEEKENDS

Prepared by Josh Emett

SAVOURY

MINI CROISSANT, Roasted eggplant, mustard, basil pesto, rocket

PRAWN TOASTIE, Cooked prawn, tabasco, cocktail sauce, brioche

CURRIED EGG, Eight-grain bread, shallots, dukkha

SMOKED SALMON, Rye bread, dill cream, pickle

CURED CUCUMBER, White bread, sour cream

CHAMPAGNE HAM, Eight grain bread, aged cheddar, mustard

SWEET

CHOCOLATE MANGO TART

RASPBERRY MACARON

LYCHEE CHEESECAKE

WATERMELON SAGO VERRINE

CHOCOLATE PASSIONFRUIT CAKE

PINEAPPLE SCONES

VANILLA SCONES

(SERVED WITH CHANTILLY CREAM & BERRY JAM)

\$55 per person (min 2 people)

with a glass of

Veuve Clicquot \$75