

HIGH TEA

weekends

Menu 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 Macaroon

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

OSTRO

GST inclusive. 1.75% surcharge will be applied to credit card transactions.