

High Tea in Style by Cristina Re

Saturday, 12:30pm - 2:30pm, 3:30pm - 5:30pm

79 per adult served with a glass of Chandon NV Sparkling Brut

*Add an additional 20 per adult for free-flowing Chandon NV Sparkling Brut

39.50 per child (6 to 12 years)

Served to your table

Free range soft boiled egg finger sandwich (V)

Mayonnaise, curry spices

Slow roast chicken finger sandwich

Avocado, tarragon mayonnaise

Duck 'n' Bun

Pulled duck, prickly ash, cucumber, coriander, hoisin sauce, sesame brioche

House cured salmon blinis

Horseradish crème fraîche, finger lime, salmon roe, chervils

Spelt tartlet (V)

Whipped goats curd, green beans, viola, lemon dressing

Freshly baked scones

Stefano's jam, whipped cream

From the Hot Kitchen

Chef's selection

Smoked beef brisket burger

Mustard mayonnaise, pickles, milk bun

Wild mushroom arancini

Truffle aioli

Wagyu sausage rolls

Smokey barbecue sauce

Vegetable corn empanadas

Tomato and capsicum relish

Lamb shank and pomegranate pie

Garlic yoghurt

From the Patisserie

New York cheesecake

Raspberry chocolate log

Assorted macarons

Assorted chocolate bonbon

Seasonal fruit crumble

Coconut mango rice pudding

Pecan tartlet

Golden Gaytime brownie bite

Tropical fruit slice

Citrus tartlet

Peanut butter choux

Rocky road

Chocolate fountain, marshmallow

À la minute waffles and pancakes, maple syrup

Selection of ice cream

SAMPLE MENU

(V) Vegetarian (GF) Gluten Free (VG) Vegan (NF) Nut Free (EF) Egg Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A SURCHARGE OF 15% ON ALL LISTED MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS. ALL PRICES ARE IN AUSTRALIAN DOLLARS AND INCLUSIVE OF GST.

Collins
KITCHEN