

High Tea in Style by Cristina Re

Saturday – Sunday, 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

Pulled confit Berkshire pork buns

Dijon mustard mayonnaise, parsley salad

Ora King salmon pastrami

House crumpets, lemon sour cream

Spelt tartlet (V)

Haricot vert, whipped goat's curd

Freshly baked scones

Stefano's jam, whipped cream

From the Hot Kitchen

Petit Angus burgers

Capsicum relish, milk bun

House-made pork sausage roll (NF)

Smokey BBQ sauce

Moroccan spiced lamb fataya

Whipped tahini yoghurt

Cauliflower, baby leek, cheddar cocktail pies (V)

Tomato and capsicum relish

Green pea, black truffle, gruyère arancini (V)

Garlic aioli

L'Artisan Raclette (V)

Piccalilli, potato and rosemary sourdough

From the Patisserie

Pink guava tartlet

Salted caramel chocolate tart

Peanut butter choux

Santa cherry ripe hats

Strawberry rhubarb crumble

Mango rice pudding

Strawberry New York cheesecake

Selection of ice cream and sorbet

Raspberry chocolate log

Stone fruit entremets

Tropical fruit entremets

Chocolate bonbons

Assorted macarons

Chocolate fountain with marshmallows

**“A la minute” waffles and pancakes
with maple syrup**

(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

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Tea Selections

The variety of T2 teas have been carefully selected to capture the unique natural aromas and flavours for your High Tea in Style experience.

English Breakfast

A traditional blend of Sri Lankan broken-leaf teas that produces a coppery liquor with an assertive aroma. The flavour is bright and brisk, perfect any time of the day.

Earl Grey

Sri Lankan black tea combined with the citrus delights of bergamot, generating an elegant and balanced full flavoured cup. An afternoon tea essential.

Peppermint

Captures the sweet essence of all things minty with a cool lingering aroma to freshen your day.

Chamomile

A fragrant infusion of golden chamomile flowers will transport you to a field of sweet cut hay. A great start or finish to your day.

Sencha

The beautiful emerald green, produce a delicate aroma and a sweet, smooth, grassy flavour.

China Jasmine

A blend of green tea and jasmine produces a light yellow infusion with a delicate jasmine scent.

Silver Needles

A lemon balm-based tisane that is the perfect brew with a glorious aroma and delicate sweet flavour.

Lemongrass & Ginger

With a hint of zest and a whole lot of spicy bright lemongrass – this brew smacks you sideways with a refreshing sensation that's as vibrant as it is engaging.

Strawberries & Cream

Strawberry fields are forever with this beautiful red brew and sweet aroma.

Creme Brulee

A decadent sweet treat. Velvety vanilla plays with rich caramel and smooth hazelnuts in a gorgeously golden brew.

Blends

Vittoria espresso specialties sourced from 100% organic Arabica coffee.

Short black, macchiato, long black, flat white, cappuccino, café latte, chai latte, hot chocolate