

# High Tea Menu

*Includes tea and coffee*

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## TO START

A glass of sparkling rosé or dry sparkling wine

+\$27 glass of Taittinger champagne

## SAVOURIES

Egg and truffle sandwich

malt bread, egg mayonnaise, truffle, quail egg

Avocado and cucumber sandwich, dill, lemon, crème fraiche

Roast chicken and gruyere sandwich

tomato bread, carottes râpées, gruyere cheese, Dijon mustard

## SCONES

Freshly-baked gruyere cheese scones

papaya jam and double cream

## DESSERTS

Black Forest roulade

Valrhona Jivara chocolate, morello cherry, hazelnut roche (nfa)

Pistachio raspberry bavarois

raspberry thyme, Valrhona framboise chocolate

Tarte aux rhubarbe and fraise

frangipane, rhubarb and lemon myrtle, strawberry, crème fraiche

Passionfruit and sweet pea pavlova

lime mascarpone chantilly (gf)

❖ signature dish (gf) gluten free (v) vegetarian (df) dairy free (nfa) nut-free available

Food prepared in our kitchen may contain the following traces: milk, eggs, wheat, peanuts and tree nuts.  
If you have a food allergy, please notify our team members upon arrival.

A 10% service charge will apply on Sunday and a 15% service charge on public holidays.