



SIGNATURE HIGH TEA \$70

Includes the following selection:

SAVOURY

Cherry tomato tartelette | feta | pesto
Black truffle croque-monsieur | smoked chicken | Emmental
Tiger prawns | cocktail sauce | grapefruit
Roasted duck on brioche | peach and mango chutney | rocket
Ora King smoked salmon | blinis | horseradish cream
Mount Eliza Farmhouse cheddar scone | chive and sea salt butter

SWEETS

Raspberry macaron | white chocolate and raspberry ganache
Peach and pistachio tart
Chocolate and plum mousse | cocoa and Maldon salt sablé

*\$70 per person, includes your choice of
Zealong Tea, or the iced tea of the day*

Signature specials

Add Prosecco for an additional \$14
Add a cocktail for an additional \$16
Add Champagne for an additional \$29

*If you have any allergies or dietary requirements, please let one of our friendly staff know.
We are able to accommodate certain dietary requirements and can offer menus on request.*



LIGHT LUNCH MENU

SAVOURY

Ora King smoked salmon tartine DF*|GF* \$28

Potato blini | horseradish cream

Vitello Tonnato DF*| GF* \$32

Pearl veal eye round | parmesan | greens | capers | focaccia croutons

Mediterranean tart VEG \$26

Parmesan | pesto | mesclun

Burrata VEG| GF* \$28

Heirloom tomatoes | romesco | lemon olive oil

Thick cut french fries | Aioli DF | VG \$14

SWEETS

Lemon and ginger butter cake \$18

Sweet Amber Tea mousse cake | Strawberry and rhubarb crèmeux \$18

Black Forest Gâteau | cherries \$20

Fresh berries tart | vanilla and lemon cream \$18

Yoghurt and chocolate ice cream bites \$18

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