

Estate

VAUCLUSE HOUSE

HIGH TEA

\$60 per guest

Minimum of 2 guests

SAVOURY

Wild mushroom tart & macadamia cream

Chicken and tarragon finger sandwich

Egg, chive & watercress finger sandwich

Tomato tarte tatin

Beef and aleppo pepper pithivier

Blini, smoked salmon, avruga caviar, crème fraiche

SWEET

Passionfruit macaron

Buttermilk scones, clotted cream, fruit preserves

Citrus cheesecake & raspberries

Caramelised apple & toffee éclair

Honey, wafer, mascarpone, strawberries

Valrhona chocolate truffle

Served with a selection of T2 teas or espresso coffee &

a glass of Australian sparkling

Cocktail Upgrade + \$10

Peach Prosecco – Peach Liqueur, Prosecco

Champagne Upgrade + \$ 16

Veuve Clicquot Brut NV, France

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VAUCLUSE HOUSE

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

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

CHAMOMILE

A fragrant infusion of golden chamomile flowers will transport you to a field of sweet cut hay in the summertime. This chamomile tea is a great start or finish to your day. Perfect on its own or with a drizzle of honey.

IRISH BREAKFAST

No messing around with this stout blend. This hall of fame is rich and full-bodied with a frank aroma. Perfect with a splash of milk and paired with a hearty breakfast to get the day going.

CHAI

Complex, spicy and incredibly tasty, our signature chai blend is a unique classic. Perfect to wrap your hands around on a chilly afternoon. Traditionally brewed with milk and honey.

JAPANESE SENCHA

Allow this traditional tea of Japan to lift your spirits day or night with a fresh, clean yet subtly powerful brew. This Japanese Sencha is grassy green and oh so vibrant.

GUNPOWDER GREEN

The tightly curled leaf balls resemble shot pellets that open into larger leaves when brewed. This Gunpowder Green tea is a strong yellow infusion with an assertive aroma and a waft of smokiness.

PEPPERMINT

Lush peppermint leaves create a bright infusion, hot or cold. A well-rounded flavour captures the sweet essence of all things minty with a cool lingering aroma to freshen your day.

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.