

# 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 eclair

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

Cashless payments only | 10% Sunday Surcharge applies | 15% Public Holiday Surcharge Applies  
Bills to be settled while seated at your table prior to departure



### 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 famer 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.