



High Tea

\$70 per guest

Minimum of 2 guests

Savoury

Mushroom brioche bun

Chicken, tarragon finger sandwich

Egg, chive and watercress sandwich

Roasted zucchini, capsicum, rocket sandwich

Tomato tarte tatin

Beef and Aleppo pithivier

Smoked salmon tian, brioche

Sweet

Raspberry macaron

Buttermilk scones, cream, fruit preserve

Citrus cheesecake & raspberries

Caramelized apple and toffee éclair

Meringue, white chocolate, blueberry, pistachio

Valrhona chocolate truffle

A glass of Australian sparkling

Organic Teas – espresso coffee

Cocktail Upgrade

Lychee Prosecco – Lychee Liqueur, Prosecco 10

Champagne 22

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. Best served 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. 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.