



# Estate

VAUCLUSE HOUSE

## SAMPLE MENU TRADITIONAL HIGH TEA

### SAVOURY

- Mushroom brioche bun
- Chicken, tarragon finger sandwich
- Egg, chive and watercress finger sandwich
- Cucumber, crème fraiche and dill finger sandwich
- Mushroom arancini
- Tomato tarte tatin
- Chicken and leek pithivier

### SWEET

- Strawberries & cream macaron
- Buttermilk scones, cream, fruit preserve
- Citrus cheesecake and raspberries
- Caramelised apple and toffee éclair
- Meringue, mascarpone, blueberry, pistachio
- Valrhona chocolate and macadamia tart

- Premium Organic Tea by Ovvio
- Espresso coffee by The Little Marionette
- Organic Orange Juice

TRADITIONAL HIGH TEA 75

A collection of sweet and savoury treats served with fresh scones, finger sandwiches, cream and house made preserves.

SPARKLING HIGH TEA 85

The Traditional High Tea Menu served with a glass of Australian Sparkling on arrival.

COCKTAIL HIGH TEA 89

The Traditional High Tea Menu served with your choice of Limoncello Spritz, Aperol Spritz or Lychee Spritz on arrival.

ENDLESS SPRITZ HIGH TEA 105

The Traditional High Tea Menu served with your choice of unlimited Prosecco, Limoncello Spritz, Aperol Spritz or Lychee Spritz.

T&C's

Pricing based on a 2 hour reservation.

In respect of other diners, no balloons, confetti or speeches are permitted in general restaurant area.

Please advise of any special dietary requirements when booking.



English Breakfast

An ode to fine-lipped china, mild English manners and the warmth of the breakfast. Medium bodied palate consisting of black ceylon orange pekoe.

Earl Grey

The undeniable elegance of black tea imbued with citrus bergamot. A timeless tradition that leaves a lasting delicate citrus on the palate.

French Grey

Floral citrus tea consisting of black ceylon orange pekoe tea leaf, bergamot essential oil, rose petal, lavender flower and orange.

Chai

Be enveloped in the well-rounded warmth of a time-honoured ritual. Warm spice on the palate consisting of organic black Ceylon orange pekoe tea leaf, cinnamon bark, clove bud, ginger root, cardamom pod and aniseed.

Chamomile

Subtle and serene, a floral reverie in a cup. Sip when you have somewhere important to be but would prefer to dally blissfully. Floral meadow on the palate consisting of chamomile flower, linden flower and lavender flower.

Japanese Sencha

A celebrated Japanese whole tea leaf infusion. Feel as fresh as a dewy mountain morning. Fresh green on the palate consisting of steamed green tea leaf.

Minty

Sweet cool menthol on the palate consisting of peppermint leaf and licorice root.

Rise & Shine

Entice wakefulness with a cup of spritely zing. Perfect for the early bird or those needing a little incentive. Sweet lemon ginger on the plate consisting of ginger root, licorice root, lemon myrtle leaf and lemongrass.

Ruby Heart Berry

A treasure of flowers and berries, rich red and bejeweled. For the young at heart. Tart fruity on the palate consisting of hibiscus flower, rosehip, juniper berry.

