



Estate  
VAUCLUSE HOUSE

MOTHER'S DAY HIGH TEA

Strawberry & lemon verbena macaron

Chocolate & hazelnut roulade

Lemon myrtle panacotta, rosella gel, coconut dacquoise

Estate's carrot cake & cream cheese

Beetroot & gin cured ocean trout, fromage Frias, dijon tartlet

Milk bun w rock lobster, crème fraiche & native finger lime

Goats cheese, sugar plum tomato, pesto, olive & rosemary sable (V)

Sweet pea & mint torte, mascarpone, pickled onion pearls (GF-V)

Marga lamb shepherd's pie pithivier

Vadouvan chicken sandwich, toasted almonds, coriander, corn

Cucumber, cream fraiche, crispy watercress sandwich

Prawn, avocado and Mary rose sandwich

Estate buttermilk scones, whipped cream, fruit confiture

Espresso coffee by Little Marionette

Premium organic tea by Ovvio

## TEA SELECTION

### English Breakfast

Medium bodied palate consisting of black ceylon orange pekoe.

### Earl Grey

Elegance of black tea imbued with citrus bergamot.

### French Grey

Black ceylon orange pekoe tea leaf, bergamot essential oil, rose petal, lavender flower and orange.

### Chai

Organic black Ceylon orange pekoe tea leaf, cinnamon bark, clove bud, ginger root, cardamom pod and aniseed.

### Chamomile

Floral meadow on the palate consisting of chamomile flower, linden flower and lavender flower.

### Japanese Sencha

Fresh green on the palate consisting of steamed green tea leaf.

### Minty

Sweet cool menthol consisting of peppermint leaf and licorice root.

### Rise & Shine

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. Tart fruity on the palate consisting of hibiscus flower, rosehip, juniper berry.

