

High Tea \$55 per person

Online bookings & prepayment is required*

ON ARRIVAL GLASS OF BUBBLES
AND HERBAL TEA OR ESSPRESSO COFFEE

WARM IN-HOUSE LEMONADE SCONES [V]

Beerenberg strawberry jam and fresh cream

BARDS' AUTHENTIC MACARONS [V]

Assorted flavours

LEMON CURD TARTLET [V]

Sweet tart shell filled with lemon curd and topped with fresh raspberries

MINI LAMINGTON [V]

Sponge cake coated in decadent chocolate and desiccated coconut

CHOCOLATE DIPPED STRAWBERRY

MINI SMASHED PAVLOVA

Cream and fresh berries

RIBBON SANDWICHES

Seasoned cucumber and cream cheese [V]

Smoked salmon, dill and lemon cream cheese

PETITE CROISSANTS

Barossa ham, dijonnaise and sliced cheese

SAUSAGE ROLLS [V]

Spinach & ricotta sausage rolls with tomato chutney

QUICHE [V]

Assorted vegetarian quiche

If you have dietary requirements, please let us know 5 days prior as the menu can be customised. Due to the high tea preparations, prepayment is required with online bookings.

Bookings are required 1 day prior and cancellations can not be refunded with less than 48 hours notice.

(15% surcharge on public holidays)

The Lounge JOIN US FOR HIGH TEA

A TIMELESS TRADITION

ONLINE BOOKINGS ONLY

PREPAYMENT REQUIRED

PHONE (08) 8532 2002 FOR MORE

INFORMATION

bridgeporthotel.com.au



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