

## High Tea Menu

### **SWEETS**

- Dulcey popcorn delice LG, H  
Kalamansi lime tartlet, with a lime and tonic water foam LG, H, V  
Davidson plum and dark chocolate choux H, V  
Cassis macaron LG, H, V  
'Fairy bread' madeleine LG, H, V

### **SAVOURIES**

- Cucumber, goats curd and chive H, V  
Free range eggs with mayonnaise and chervil NDI, H, V  
Soft poached chicken, celery and dill mayonnaise NDI, H  
Shrimp cocktail, Marie Rose sauce with compressed apple on brioche  
Caramelised corn, ricotta and toasted pepita seeds H, V

### **WARM DISHES**

- Warm cottage pie with mashed potatoes and garlic chives LG, NDI  
Pumpkin and feta arancini with truffle aioli LG, V  
Baked ratatouille quiche LG, H, V

### **SCONES**

Freshly baked sultana scones with  
strawberry preserve, lemon curd and St. Davids Dairy cream

High Tea served with a glass of French Sparkling  
& unlimited espresso coffee and freshly brewed tea

### **INCLUDED BEVERAGE SELECTION**

#### **MADAME FLAVOUR LOOSE LEAF TEAS**

Madame's English Breakfast | French Earl Grey | Sultry Chai |  
Green Jasmine & Pear | Organic Mints & Lavender | Chamomile |  
Deeply Relaxing | Lemongrass, Lime & Ginger

#### **HOT BEVERAGES**

Espresso | Cappuccino | Cafe Latte | Flat White  
Long Black | Macchiato | Hot Chocolate

LG low gluten NDI no dairy ingredients V vegetarian VG vegan H halal

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. All seafood is sustainably certified. Please inform our team if you have a food allergy or intolerance.