



HIGH TEA MENU

MACAROON TASTINGS

Huge range of flavours:

Chocolate w chocolate ganache

Vanilla w rosewater cream

Raspberry w vanilla butter cream & fresh raspberries

Lemon w lemon curd & lemon butter cream

Pistachio w pistachio cream, lemon cream

Caramel w salted caramel

Lavender w blueberries & lavender cream

Espresso w coffee butter cream

Orange Jaffa w chocolate ganache & blood orange cream



HIGH TEA

Minimum 10 persons

TRADITIONAL AFTERNOON TEA

FROM \$30PP

Finger sandwiches - smoked salmon, chicken & pistachio, egg & cress, cucumber

Cupcakes - Red velvet, double chocolate, lemon, caramel

Selection of macaroons

Scones w organic strawberry jam & cream

Tartlet w Persian feta, sundried tomato, rocket pesto

Selection of gourmet teas

MAYFAIR HIGH TEA

FROM \$35PP

Finger sandwiches - chicken & pistachio, egg & cress, prawn & lettuce, Huon smoked salmon, cucumber

Scones w organic strawberry jam & cream

Mini chocolate & coffee éclairs

Mini crème brulee

Macaroon selection

Mini cupcakes - Lemon meringue, double chocolate, caramel, red velvet

Asparagus & prosciutto baby crepe

Selection **gourmet teas**

Glass of champagne pp

VINTAGE HIGH TEA

\$40PP

Finger sandwiches - Smoked salmon, prawn & cress, chicken & celery, cucumber, beef & Dijon

Scones w organic strawberry jam & cream

Macaroons

Baby cupcakes - red velvet, vanilla, double chocolate

Lemon meringue spoons

Mini crème brulee tarts

Apple crumble or **Bakewell tartlet**

Handmade chicken pies

Glass of champagne

Selection **gourmet teas**

SPECIAL EVENTS

FASHION SHOW HIGH TEA

with Australian designers from **\$45pp**

MYSTIC HIGH TEA

for that extra level of fun, with talk on teas and personal tea leaf readings from **\$55pp**