



HIGH TEA MENU

Savoury

Poached chicken milk bun, baby cos, *Six Barrel Soda*
orange & dandelion aioli

House smoked salmon, cream cheese, cucumber,
ACME Bakery Danish rye open sandwich

Petit egg sandwich, *Mighty Greens* micro salad

Apostle lavender hot honey shallot, goats feta, walnut tart

Woody's pork katsu scotch quail egg, Japanese curry

Zephyr cheese scone, *Rocket Fuel* spiked butter

Sweet

Cherry cola scone, *Fix & Fogg* almond butter cream,
cherry jam

Ednas' gingerbread, Linkwater aged cheddar,
Poppies rosé infused quince paste

Lemon posset, *The Bond Store* kawakawa gin & tonic
macerated lemons, *Zany Zeus* Greek yoghurt

Tirami-choux, profiterole, mascarpone, *Whittaker's*
chocolate sauce, *L'affaire* coffee bean





LOOSE LEAF TEA MENU

The Classics

English breakfast - rich & full bodied

Earl grey - deep & robust

Peppermint - bright, clean & mildly sweet

Green tea - oceanic & umami

Herbaceous & Florals

Indian spiced chai - spicy, rich & warming

Chamomile & cinnamon - earthy, spicy & softly floral

Roxy assam black tea - bright & brisk

Luxe grey bergamot - elegant & fragrant

lemongrass, ginger & kawakawa - sweet & zesty

Fruity

Peachy keen - succulent tropical notes

Nans' apple crumble - this one speaks for itself

Mangoes & cream - easy breezy with hints of coconut

Pricing

\$50 per person - high tea & premium tea*

\$58 per person - high tea & a glass of bubbles

\$90 - Moët & Chandon Champagne 750ml

*barista coffee / hot chocolate available upon request

