



AUTUMN HIGH TEA MENU

Savouries

Smoked salmon & cream cheese finger sandwich, dill, capers

Sweet potato hummus, carrot & beetroot finger sandwich (v)

Spiced chicken ciabatta, celery, cucumber, yoghurt

Gougere, whipped goat's curd & pumpkin (vg)

Caramelised onion, roasted red capsicum & black olive pissaladiere,
basil (vg)

Sweets

Belle- a -Ron

Vanilla, cocoa & pepper macaron, yoghurt ganache, blueberry
compote, violet (gf, vg, n)

Pineapple Upside Down Cake

Caramelised pineapple, lime crème fraiche (gf, vg, n)

Coconut Panna Cotta

Watermelon & strawberry compote, fresh mint (gf, v)

Caramelised Almond Tart

Caramelised almond tart, Valrhona Manjari cremeaux, salted
caramel, chocolate dip (gf, vg, n)

Serendipi-Tea-Soaked Sultana Scones

Rhubarb & rosella Jam, thick vanilla cream (vg)



Beverages

Coffee

Espresso | Piccolo | Short or Long Macchiato
Long Black | Cappuccino | Flat White | Latte | Mocha

Tea

Black Tea

Earl Grey | English Breakfast | Emporium Tea Blend

Green Tea

China Green Sencha (Organic) | Green | Monks | Classicali - T

Herbal Tea

Chamomile | Lemongrass & Ginger | Peppermint | Prosperti - T
Champagne Sencha | High - T | Lychee Oolong | Peanut Butter and Jam

Pricing

60.0 with Tea and Coffee
70.0 with a glass of Sparkling
80.0 with a glass of Champagne
110.0 with two hours of Champagne