PIANO BAR

SPRING HIGH TINI MENU

SAVOURIES

Gouda finger sandwich, red onion & fig marmalade (vg)

Chicken Waldorf finger sandwich, toasted walnuts, celery, mayonnaise

Smoked salmon, cream cheese & chive ciabatta, capers, spinach

Potato and leek frittata, sun dried tomato pesto (vg, gf)

Mushroom & radicchio savoury loaf, whipped blue cheese (vg)

SWEETS

BELLE- A -RON
Pink pepper macaron, whipped strawberry chantilly, pink pepper ganache, strawberry compote (vg, gf, n)

APPLE FUDGE BROWNIE
Flourless apple brownie, lemon crème fraiche, apple chip (vg, gf)

NEW SEASON MANGO TART
Mango custard tart, passionfruit jelly, lime posset (vg, gf)

COCONUT & CACO BACI
Coconut & almond cookie, cocoa nib ganache, coconut chips (vg, gf, n)

SERENDIPI-TEA-SOAKED SULTANA SCONES
Pear & raspberry jam, thick vanilla cream (vg)

$60 – one mocktail | $70 – one cocktail | $80 – two cocktails
Includes bottomless tea and coffee for two hours

PIANO BAR

BEVERAGES

LOOSE LEAF TEA

Chamomile | Early Grey Blue Flower

Ginger and Lemon Grass | Green Tea| Chai |English Breakfast

Peppermint | Emporium Tea Blend

COFFEE

Espresso | Piccolo | Short or Long Macchiato

Long Black | Cappuccino | Flat White | Latte | Mocha

MOCKTAILS

RUBY SLIPPER
A delicious blend of sweet summer fruits to indulge and delight the senses

SUMMER SUNSET
A sweetened symphony of lychee, pineapple, and lime to whisk you away

COCKTAILS

BIRD ON THE SOUTH SIDE
Beefeater Gin, Joseph Cartron Elderflower, Pomegranate, Mint, Lime, and Sparkling Wine

CLOUD CATCHER
Beefeater Pink Gin, Mozart White Chocolate Liqueur, Joseph Cartron Cocoa Liquor, Rose Syrup, Cotton Candy and Lemon

DOPPIO MARTINI
Absolut Vanilia Vodka, Frangelico, Doppio Espresso Coffee, Chocolate Bitters and Hazelnut Foam

COSMOPOLITAN
Absolut Vodka, Cointreau, Cranberry Juice, and Lime