



HIGH TEA ON THE TERRACE

\$105 FREE-FLOWING CHAMPAGNE | \$70 CHAMPAGNE | \$60 QUINTESSENTIAL | \$50 TRADITIONAL HIGH TEA

SANDWICHES

Chicken Waldorf wrap
Zucchini, ricotta, lemon & basil tart
Smoked salmon, cucumber, wasabi, lime mayonnaise sandwich
Prawn cocktail & chive sandwich

SWEET

Macaron
Coconut & pineapple verrine
Mini chocolate fondant with raspberry gel
Tiramisu profiterole
Dark chocolate tart & blueberry
Frangipane tartelet & white chocolate cream
Meringue with passionfruit curd & berries

SCONES

Buttermilk scone
Jasmine Tea scone
Homemade jam & whipped cream

TWG TEA MENU

— RED OF AFRICA —

Delicate red rooibos from South Africa blended with sweet spices and marigold. This theine-free tea can be served warm or iced, at any time of the day and is ideal for children.

— FRENCH EARL GREY —

A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers.

— MOROCCAN MINT —

A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

— BLACK CHAI —

This robust chai tea blend reveals a remarkable union of rare and aromatic Indian spices. A warm yet soothing TWG Tea, delicious alone or with a dash of milk.

— LOVE ME TEA —

This engaging love potion of fine green tea is delicately enhanced with a bouquet of fragrant floral blossoms. A charming adventure for the senses.

— NAPOLEON —

This tea of destiny combines a high quality black tea with a sophisticated blend of sweet French spices with a hint of vanilla, giving a most extraordinary and fully developed aroma. A tea of sensual warmth and sweetness.

— ENGLISH BREAKFAST —

This classic was originally blended as an accompaniment to the traditional English breakfast. This broken-leaf black tea is very strong and full-bodied with light floral undertones.

* Please note items may vary due to availability



DRINKS MENU

CHAMPAGNE

Piper-Heidsieck Cuvée Brut NV Reims, France	21 / 99
Piper-Heidsieck Rosé Sauvage NV Reims, France	125
2006 Piper-Heidsieck Vintage Brut Reims, France	195

SPARKLING

Hentley Farm Blanc de Noir Sparkling	13 / 55
La Gioiosa Prosecco Veneto, Italy	13 / 55

WHITE WINE

Chain of Fire, Sauvignon Blanc Semillon Western Australia	9 / 39
Robert Oatley Signature Series, Sauvignon Blanc Margaret River, Western Australia	12 / 49

RED WINE

Chain of Fire, Shiraz Cabernet Western Australia	9 / 39
The Lane Block 5, Shiraz The Adelaide Hills, South Australia	12 / 49

BEER

Furphy Refreshing Ale	8.5
Capital Brewing Co Coast Ale	8.5
Capital Brewery Co Summit XPA	8.5

NON-ALCOHOLIC

Coke / Diet Coke / Sprite / Lift / Tonic	4
Apple Juice / Orange Juice	4

SPIRITS

G & TEA	10
Tea infused Hendricks gin, served with cucumber skin and black pepper	
Basic spirits available upon request.	

COCKTAILS

SMALL POT 1-2 SERVES: \$14
LARGE POT 4-5 SERVES: \$40

— SHADES OF GREY —

A slowly poured tryst of London Dry Gin, French Earl Grey Tea, honey and fresh lemon. With dried lavender thrown through to finish.

— GINGER CHAI MAI TAI —

Spiced green apple rum, built tall with a ginger beer float, rolled with iced Black Chai and apple juice.

— THE QUEENS MOJITO —

A vigorous stir of almond liqueur and English Breakfast Tea. Complimented by fresh mint and lime juice. Topped with sweet soda.

— TAKE ME NAPOLEON —

Some short smooth shakes of French Cognac, Cranberry and Orange juice. Mixed with iced Napoleon Tea with haunts of sweet vanilla.

— FROM FLOWERS WITH LOVE —

Florally balanced. With our iced Love Me Tea, stirred down with Elderflower liqueur, lemon and fresh lime juice.