



High Tea Menu| \$105 per person

ON ARRIVAL

Enjoy a glass of *Sparkling Wine*, or upgrade to *G.H. Mumm Champagne* for +\$10 per person

SAVOURIES

- Herb Ora king salmon loin, orange and butter sauce, watercress, dill oil
- Mini lobster rolls, Granny Smith, brioche
- 18 hours beef brisket, sweet potato, chipotle, charcoal bread
- Seasonal vegetable quiche, saffron mayo, kale dust
- Classic cucumber, cream cheese, Dill, whole meal bread sandwich

HOUSE-MADE SCONES

- Walnut scones (V)
- Traditional vanilla buttermilk scones (V) served with Beerenberg Farm jam, butter and whipped cream

SWEETS

- Adelaide hill strawberry tart, pistachio, gold, lemon balm
- Guanaja chocolate mousse with hazelnut praline,
- Passion fruit cheesecake, passion fruit pearls, baby mint
- Macrons chocolate and strawberry
- Baba au Rhum with Chantilly cream