

Nº35

## Christmas Inspired Weekend High Tea

### Sweets

Citrus opera tree (ngi, h)

Christmas pudding trifle with brandy foam & gingerbread man  
(ngi, v)

Santa's Belt (ngi, h)

Four ways vanilla snowball (ngi, h)

Rum truffle (ngi, v)

Freshly baked white chocolate & cranberry scones  
served with Meander Valley clotted cream, citrus curd,  
homemade strawberry lavender preserve (*h*)

### Savoury

Free range egg, kewpie mayonnaise & chervil (ndi, v, h)

Cucumber and whipped goats' cheese (v, h)

Roasted turkey, cos with cranberry (ndi, h)

Shrimp cocktail with rose marie sauce and dill (ndi)

Boston smoked ham, chive & horseradish cream

Confit duck & bean cassalette (ngi, ndi)

Tomato basil & mozzarella baked quiche (ngi, v, h)

Wild mushroom & taleggio risotto croquette (ngi, v)

including a glass of French sparkling wine on arrival  
with tea or coffee throughout

### Free Flowing Beverage Selection

#### Madame Flavour Loose Leaf Tea

**Noir:** Black Teas

Madame's English Breakfast

French Earl Grey

Sultry/Rajasthani Chai

**Vert:** Green Teas

Green Jasmine & Pear

**Tisane:** Herbal Teas

Organic Mints & Lavender

Chamomile

Deeply Relaxing

Lemongrass, Lime & Ginger

#### Espresso Coffee

Espresso

Cappuccino

Cafe Latte

Flat White

Long Black

Macchiato

Please speak to your waiter about our free flowing sparkling wine offering - \$125pp

Or sign up to our **Accor ALL** membership and receive another complimentary glass of sparkling wine\*

(v) Vegetarian (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish (h) Halal

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. Menu is seasonal & subject to change without notice. 15% surcharge applies to entire bill on public holidays. \*Only valid for new ALL members.