

## CLASSIC HIGH TEA MENU

# THE *Treasury*

\$99pp Saturday and Sunday

11:00am to 2:30pm

Includes a glass of sparkling wine and tea selection

Three tiers of sweet and savoury items

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### SANDWICHES

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Egg, herb and white truffle sandwich

Huon salmon, lemon myrtle, scampi caviar

Mountain pepperberry pastrami, smoked tomato relish

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### SAVOURY

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Goats cheese, roasted onion and compressed pear tart

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### SWEET

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Calamansi tart, burned Italian meringue, fresh raspberry

Strawberry tart, hazelnut frangipane, vanilla and lavender cream, rhubarb preserve

Pistachio choux, vanilla and pistachio custard, roasted coconut, mango

54 % dark Callebaut chocolate parfait, tonka seed crèmeux, cocoa sable breton, milk chocolate tuile

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### SCONES

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Traditional and fruit, clotted cream and house-crafted berry preserve

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### ADDITIONAL BEVERAGES

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#### CHAMPAGNE COCKTAIL

Hennessy V.S., bitters, sugar, Champagne · 30

#### CHAMPAGNE

Moët & Chandon – Nectar Imperial Champagne NV · gl. 31

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### TEA SELECTION BY MAYDE TEA

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#### AUSTRALIAN NATIVE

Inspired by the sacred healing powers of the Australian wilderness, this medley of native flora is delightfully uplifting

*Ingredients; strawberry gum, lemon myrtle, peppermint gum, rosella, aniseed myrtle, lemongrass*

#### EARL GREY

Classic blend of certified organic Sri-Lankan black tea infused with organic bergamot oil. This elegant citrus-enhanced brew is rich in antioxidants

*Ingredients; black tea and bergamot*

#### GREEN SENCHA, JASMINE AND ROSE

This energising marriage of fine green tea and botanicals is rich in antioxidants. Sencha is a smooth, sweet and delicate Japanese green tea. Together with fragrant jasmine and rose, it gives you an instant lift

*Ingredients; green sencha, jasmine flowers and rose petals*

#### ENGLISH BREAKFAST

A bold, bright and smooth mix. The traditional blend of certified organic black tea from India is high in antioxidants

*Ingredients; black tea*

#### ORGANIC CHAI

Indian masala chai was traditionally consumed to warm and support digestive function and improve circulation. This aromatic blend of high-grade organic ceylon black tea and hand-ground herbs and spices retains these restorative, therapeutic properties in a deliciously sweet and spicy brew

*Ingredients; black tea, cinnamon, ginger, clove and black pepper*

#### ROOBOS TURMERIC CHAI

Inspired by traditional Indian chai, this caffeine-free blend has bright and soothing rooibos at its base. Exotic spices and turmeric are hand-ground before being combined with rooibos to create an anti-inflammatory tonic high in antioxidants and minerals

*Ingredients; rooibos, cinnamon, ginger, cardamom, turmeric, clove and black pepper*

#### HIBISCUS LEMON MYRTLE

This tea will nourish you with antioxidants that support the digestive system. The liveliness of lemon myrtle and rooibos balances with the floral sweetness of jasmine and hibiscus to produce a deliciously uplifting brew

*Ingredients; lemon myrtle, rooibos, hibiscus and jasmine flowers*

#### SERENITY

A floral blend of calming herbs, serenity is both nourishing and warming. Soothing lavender combines with rose, passionflower and chamomile to support the nervous and digestive systems

*Ingredients; chamomile, passionflower, rose petals and lavender*

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