

## CLASSIC HIGH TEA MENU

# THE *Treasury*

Saturday & Sunday 12:00pm to 3:00pm  
\$95pp / Includes coffee and tea selection  
\$35pp Glass of Champagne  
\$25 pp Tableside Cocktail

### SAVOURY

Papa salt cured salmon, Sanoma brioche, betroot gel, native pepper berry  
Venison wrapped asparagus, horse radish mayo, Davidson plum  
Deville egg, Ostrietra black caviar samphire  
Tuna taco, avocado creme, finger lime compote, chives  
Smoked chicken finger sandwich, Cornichon, pickle shallot  
Whipped goats cheese, tomato tart, salsa verde

### SWEET

Botanical green tea craqueline, white chocolate, green tea dust  
Treasury Eton mess, lavender, popping candy  
Cream cheese delice, Davidson plum, dehydrated mandarin

### SCONES

Lemonade scones, Midyim Berry jam and double cream

## *Papa Salt Gin Trolley*

Indulge in a tableside cocktail experience, artfully prepared and poured before you from our cocktail trolley.

### PAPA'S PUNCH

Papa Salt Gin, Mac wattle seed liquor, pink grapefruit, Raw Organic Honey, Australian native tea Soda.

\$25pp



### TEA SELECTION BY MAYDE TEA

#### 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*

Please speak with a member of our team before placing your order, should you have any allergies or dietary requirements.

