The Treasury

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THE CHARLES

a high tea collaboration

SAVOURY BY INTERCONTINENTAL SYDNEY

Papa Salt Gin cured salmon, Sonoma brioche, beetroot gel, native pepper berry (a)

Devilled egg, Oscietra black caviar, samphire (mwg)

Tuna taco, avocado crème, finger lime compote, chives (i)

Smoked chicken finger sandwich, cornichon, pickled shallot

SWEET BY RHIANN MEAD, THE CHARLES

Honey Cake, Early Grey & bergamot

Dark Chocolate, Rosemary & Olive Oil Choux

Juniper & Blackcurrant Bonbon

V · VEGETARIAN DF · DAIRY FREE
MWG · MADE WITHOUT GLUTEN

ORIGIN OF SEAFOOD:
A · AUSTRALIAN I · IMPORTED M · MIXED ORIGIN

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

$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

ROOIBOS TUMERIC 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

Saturday & Sunday 12:00pm to 3:00pm
+ $95pp / Includes coffee and tea selection
+ $35pp Glass of Champagne
+ $25pp Tableside Cocktail
+ $24pp Canella Bellini

Please speak with a member of our team before placing your order, should you have any allergies or dietary requirements.
A 6% discretionary gratuity applies to all bookings, increasing to 10% for groups of ten or more.