AFTERNOON TEA MENU

A SELECTION OF EXQUISITE CANAPÉS

Lightly smoked salmon rillette, lemon, dill creme fraiche on pumpernickel

Classic egg salad, chives, dijon mustard on white bread

Chilled cucumber, herb labneh on rye

All natural Australian wagyu, wasabi butter on wheat

Heritage chicken, Indian spices, lime, raisins, micro cilantro on brioche

SCONES

Tahitian vanilla scone and raisin scone served with
clotted cream, lemon curd and seasonal jam

A SELECTION OF HAND-MADE PASTRIES

GINGERBREAD MAN

Gingerbread cookie sandwich, cream cheese mousse, candied citrus

REINDEER

Chocolate roulade, milk chocolate mousse, candied cocoa nib, cherry

FESTIVE TREE

Mont Blanc, beurre noisette, vanilla bean mousse,
passion fruit, candied chestnut

ORNAMENT

Chai mousse, caramelized apple, pie shortbread

$125 per person

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