

High Tea

Savoury

Crayfish, caviar, chives, aioli, toasted brioche

House cured Glory Bay salmon, cream cheese,
pickled cucumber, blini

Mini croissant, champagne ham, smoked cheddar, creamed mustard

Manuka smoked chicken, spinach, plum chutney, Whitestone brie

Sunday roast beef, caramelized baby onions, dijonnaise

Marinated eggplant, tomato pesto, basil, pecorino romano

Sweet

Callebaut chocolate macaron

Matcha layered cake

Salt caramel peanut slice

Apple vanilla tart

Tamarillo verrine

Citrus scones with seasonal preserve

\$56.50 pp

includes a pot of
Noble Savage tea

\$75 pp

includes a flute of
Veuve Clicquot Brut



Veuve Clicquot
■ REIMS FRANCE ■

OSTRO

High Tea

Vege Savoury

Spiced eggplant, tomato pesto, basil

Grilled field mushroom, caramelised onion, dijon mustard

Baby spinach, brie, plum chutney

Caponata, brioche

Cured cucumber, lemon creme fraiche

Sweet

Callebaut chocolate macaron

Matcha layered cake

Salt caramel peanut slice

Apple vanilla tart

Tamarillo verrine

Citrus scones with seasonal preserve

\$56.50 pp

includes a pot of
Noble Savage tea

\$75 pp

includes a flute of
Veuve Clicquot Brut



Veuve Clicquot
■ REIMS FRANCE ■

OSTRO