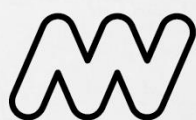


High Tea Menu

Spring – Summer 18/19



MUSEUMSPACES

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High Tea Menu

Spring – Summer 18/19

Adult High Tea with one glass of sparkling wine \$99.00
Adult High Tea with free-flowing sparkling wine \$110.00
Children High Tea with selection of juice \$45.00

Adult Menu

Continuous T2 loose-leaf teas and Lavazza coffee

Sandwiches

Cured salmon, dill cream cheese, cucumber, native pepper berry, dark rye ^(VO) ^(GO)
Free range chicken, lemon pepper, baby cos, wholemeal ^(VO) ^(GO) ^(D)
King crab, tuna mayonnaise, cucumber, caper, olive, bagel ^(VO) ^(GO)

Cold Savory Selection

Chicken roulade, truffle cream, parsley, walnut ^(GO)
Scallop confit, lemon aspen aioli, caviar ^(VO)
Herb roasted pumpkin, caramelized onion, meredith goats cheese tartlet ^(V)

Warm Savoury Selection

Lamb harissa sausage roll, bush tomato relish ^(D)
Steamed xiao long pao, chicken, water chestnut, chives ^(D)
Vegetarian samosa, minted yoghurt ^(V)

Sweet

Opera slice ^(V)
Assorted macarons ^(V) ^(G)
Vanilla flourless ^(V) ^(G)
Scones, double cream, triple berry jam ^(V)

Children Menu

Ribbon sandwich selection ^(V) ^(GO)
Mini beef pies and sausage rolls
Scones, double cream, triple berry jam ^(V)
Couverture chocolate brownie ^(V) ^(G)
Fun cookies ^(V)
Fresh Juices

All products may contain traces of all allergens as they are made in a commercial kitchen. (D) recipe does not contain dairy, (G) recipe does not contain gluten, (DO) alteration available where recipe does not contain dairy, (GO) alteration available where recipe does not contain gluten, (V) vegetarian, (VO) alteration available where recipe is vegetarian, (VG) vegan. Altered dishes (VO) (VGO) (GO) (DO) may incur additional charges.

Menus are subject to availability and seasonal change.