

Festive High Tea

Savoury

Citrus-Ginger Cured Trout, Lemon Essence, Crispy Spud.

Cherrywood Smoked Ham, Manchego, Rons Cherry Spread, Rustic White

Little Joe Roast Beef, Caramelised Onion, Chive & Cheese Savoury
Crumpet

Butternut Squash & Cinnamon Tart, Whipped Ricotta, Crispy Squash

Skull Island Prawn Log, Lime Emulsion. (Warm)

Free Range Curried Chicken Pithivier (Hot)

Dessert

Fruit Mince Pie, Marzipan Star

Pistachio Financier & Framboise Bauble


Cherry & Dark Chocolate Delight

Petit Plum Pudding, Brandy Anglaise

Buche de Noel, Silky Chocolate Ganache

Gingerbread Reindeer

Freshly Baked Cranberry Scone, Cream Fraiche, Seasonal Berry Preserves





– **Tea** –

Assam Breakfast – Earl Grey – Chai

Chamomile – Peppermint – Jasmine Green

OR

– **Coffee** –

Cappuccino – Latte – Flat White – Long Black

Piccolo – Macchiato – Espresso

– **Sparkling Wine** –

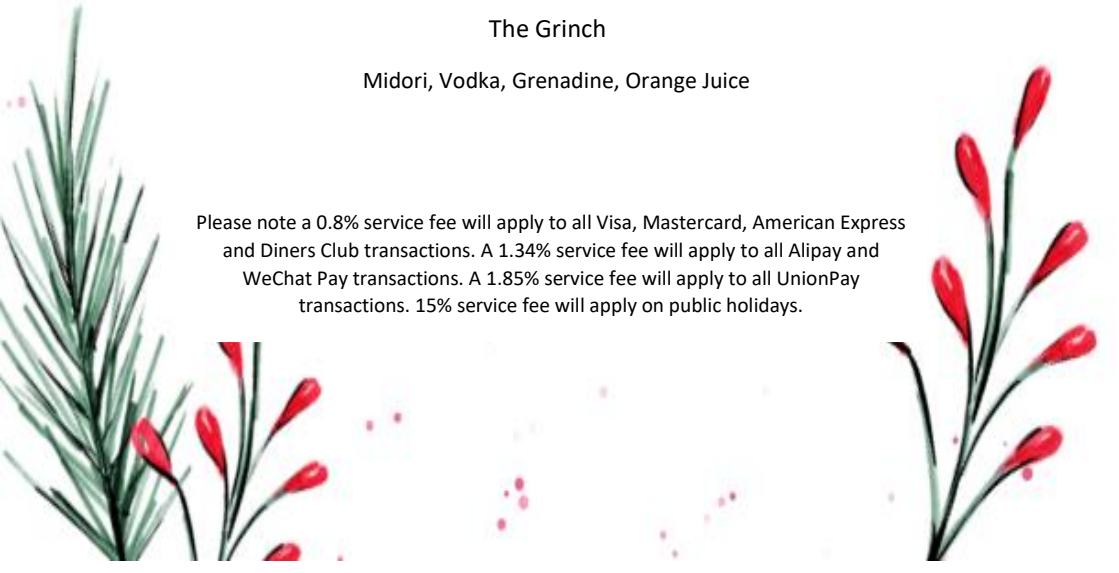
NV Domain Chandon, Yarra Valley, VIC

OR

– **Signature Cocktail** –

The Grinch

Midori, Vodka, Grenadine, Orange Juice



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