

BIRDCAGE HIGH TEA MENU

Tier 1

- ~ Mini Mango & Pineapple Gateaux with a Passionfruit Macaron
- ~ Raspberry Tartlet with Yuzu Gel
- ~ Dark Chocolate Sphere with Morello Cherry & Wattle Seed Sable
- ~ Pistachio Éclair with Pistachio Chiboust Cream

Tier 2

- ~ Traditional & Sultana Scones with Strawberry Preserve & Clotted Cream

Tier 3

- ~ Caramelised Onion Tartlet with Confit Cherry Tomato & Basil Pesto
- ~ Petite Beef Wellington with Truffle Mushroom Purée & Prosciutto
- ~ Assorted Gourmet Sandwiches:
 - Cucumber & Cream Cheese
 - Pastrami, Cornichon Butter & Dijon Mustard
 - Egg, Corn & Chives
 - Lobster & Prawn Brioche Roll

Alternative Tier 3 (Vegetarian)

- ~ Caramelised Onion Tartlet with Confit Cherry Tomato & Basil Pesto
- ~ Roasted Provençal Vegetable Pastry
- ~ Assorted Gourmet Sandwiches:
 - Cucumber & Cream Cheese
 - Swiss, Piccalilli & Seeded Mustard
 - Egg, Corn & Chives
 - Forest Mushrooms & Truffle Emulsion Brioche Roll

COCKTAILS

Included in the \$95 per person option
Additional cocktail pairings are \$22.50 each

Caramel Espresso Martini

Ketel One Vodka, Kahlua, Salted Caramel Syrup, Chocolate Bitters & Cold Espresso

The Symphony

Four Pillars Bloody Shiraz Gin, Crème de Mûre, Poor Toms Strawberry Gin, Suze Liqueur, Lemon, Mocha Foam and Raspberry Dust

Pain Au Chocolat

Croissant Distillate, Butter Washed Diplomático Rum, Crème de Cacao, Sugar, Cacao & Macadamia Bitters. Served with a Pastry

TEA SELECTION

Arabian Mint & Honey, Chamomile, Chrysanthemum, Earl Grey, English Breakfast, Fragrant Jasmine, Green Tea, Lemongrass & Ginger, Peppermint, Pu-Erh, Rose & French Vanilla, Ti Kuan Yin Oolong

TWIR

Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free. Desserts contain traces of alcohol.