

Afternoon Tea

Festive Afternoon Tea

Sunday 19 November to 24 December

Adults | \$75 per person

Children (4 - 12 years) | \$37.50 per person

Cold Savouries

Egg Mayonnaise and Chives on Country Bread

Guacamole Spinach Tortilla Wraps

Mini Smoked Salmon Bagels **(S)**, Dill, Cream Cheese

Prawn and Celery Salad, Tacos

Rolls - Jidori Roll, Salmon Roll, California, Hosomaki

Nigiri - Prawn, Tamago, Salmon, Tuna, Capsicum

Hot Savouries

Mini Wagyu Burgers and Truffle Mayonnaise,
Melted Vintage Cheddar

Roasted Lamb Rolls on Brioche, Gravy

Crispy Fried Fish, Tartare Sauce

Herbed Potato Wedges

Smoked Chicken Empanadas

Stone Baked Prosciutto Pizzas

Beef Wellington Pies

Mini Sausage Rolls

Chicken Lollipops, Soy

Steamed BBQ Pork Buns

Vegetable Pakora, Mint Chutney

Potato and Green Pea Samosas, Tamarind Chutney

World Cheeses

White Mould - Camembert

Semi Matured - Manchego, Vintage Cheddar

Blue Mould - Gorgonzola

Grissini, Scottish Oat Cakes, Lavosh, Assorted
Crackers, Leatherwood Honey, Quince Paste, Pear
Paste, Grapes, Dried Fruit Mix, Dried Nut Mix, Walnut
and Sundried Australian Currant Bread

Scones

Sultana Scones, Cinnamon Scones

Condiments

Vanilla Double Cream, Strawberry Preserve, Berry
Compote, Vanilla Anglaise, Caramel Sauce, Nutella,
Chocolate Sauce, Mango Coulis, Whipped Cream

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. 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.

EPICUREAN

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Dessert Cube

In Glasses and Individuals

Hazelnut Cremeaux Panettone Crumble

Blood Peach Panna Cotta with Chestnuts

Salted Caramel, Coffee Banana Cake

Apple Pie Vanilla Mini Choux

Carrot Cake, Cream Cheese Frosting

Chocolate Shell Mascarpone Fruit Mousse

Exotic Opera Green Tea Cake

On Display

Salted Caramel Dark Chocolate Tartlet

Almond Frangipani Seasonal Fresh Berry Tart

Lemon Tart with Burnt Meringue

Walnut Brownies

Victoria Sponge Cake

Christmas Fruit Cake Marzipan

Battenburg Cake

Assorted Macarons

Pistachio and Raspberry Financier

Earl Grey Tea Mini Cupcakes

Date Cake Caramel Butter Cream

Mini Madeleines

Raspberry Marshmallows

Coconut Vanilla Marshmallows

Assorted Lollipops Passionfruit,
Strawberry and Salted Caramel

Oreo Popsicles

Christmas Chocolate Barks

Christmas Cookies

Crystal Collection Chocolates

Chocolate Fountain and Condiments

Mini Chocolate Cones

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