

Afternoon Tea

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
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
Assorted Quiche
Smoked Chicken Empanadas
Stone Baked Prosciutto Pizzas
Mini Minced Beef Pies
Spiced Moroccan Cauliflower Bites with
Mint Mayonnaise
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

Plain Scones, Sultana 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.

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Afternoon Tea

Dessert Cube

In Glasses and Individuals

White Chocolate Passionfruit Posset, Coconut Gel

Yoghurt and Blood Peach Pannacotta

Salted Caramel, Coffee Banana Cake

Apple Pie Vanilla Mini Choux

Carrot Cake, Cream Cheese Frosting

Chocolate Shell Mascarpone Fruit Mousse

On Display

Strawberry & Mint Tartlet

Almond Frangipani Seasonal Fresh Berry Tart

Lemon Tart with Burnt Meringue

Caramel Walnut Brownies

Victoria Sponge Cake

Battenburg Cake

Rich Fruit Cake

Assorted Macarons

Pistachio and Raspberry Financier

Mini Earl Grey Tea Cupcakes

Mini Red Velvet Cakes, Orange Cream Cheese

Mini Madeleines

Assorted Éclairs

Raspberry Marshmallows

Coconut Vanilla Marshmallows

Assorted Lollipops

Oreo Popsicles

Chocolate Barks

House Baked Cookies

Chocolate Bon Bons

Chocolate Fountain & Condiments

Mini Assorted Chocolate Cones

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