## CHRISTMAS HIGH TEA

Tea & Coffee | 98
Free Flow Australian Sparkling Wine | 128
Free Flow French Champagne | 168

## ~SAVOURY~

SMOKED SALMON BLINI Cream Cheese, Spanish Onion, Caper, Chives

> CUCUMBER SANDWICH Lemon Myrtle Crème Fraiche, Dill

WAGYU PASTRAMI Sauerkraut, Dijon, Pepperberry

## ~WARM~

GRILLED CHICKEN BÁNH MÌ Lemongrass & Geraldton Wax, Pickled Carrot & Daikon, Chicken Pâté, Coriander, Cucumber

WAGYU & MUSHROOM PIE
Bush Tomato, "Manly Mushroom", Black Garlic, Native Dukkah

PULLED BEEF CHEEK
Grilled Halloumi, Pickled Red Cabbage, Baba Ghanoush, Pepperberry

## ~SWEET~

SWEET CHRISTMAS BALL ORNAMENT TART Gingerbread Frangipane, Lime Coconut Mousse

CHRISTMAS TREE BITE Raspberry Lychee Gâteau, Raspberry Cream

PASSIONFRUIT YULE LOG
Passionfruit Dacquoise, Mango Frosting Passionfruit Glaze

GIFT BOX OPERA Chocolate Cream, Spiced Crumble, Orange Ganache

(A) Australian Seafood | (M) Seafood of Mixed Origin | (I) Imported Seafood
15% surcharge applies on Sundays and public holidays.
10% service charge applies to tables of 8 or more guests. All card transactions incur a 1.85%
processing fee. While we take care to accommodate dietary needs, our kitchens are not
allergen-free environments. Please advise our team of any allergies or dietary requirements.





