

High Tea on Level 36

TEA & COFFEE — 88

FREE FLOW AUSTRALIAN SPARKLING WINE — 118

FREE FLOW FRENCH CHAMPAGNE — 158

SANDWICHES

CASHEW HUMMUS TART

Lemon Aspen, Heirloom Carrot, Fried Chickpeas, Ras el Hanout, Tempeh, Dukkah

GRILLED CAPSICUM & ZUCCHINI

Chipotle infused Mayonnaise, Spanish Onion, Caper, Chives

CUCUMBER SANDWICH

Lemon Myrtle, Vegan Sour Cream, Dill

WARM

FALAFEL WRAP

Tortilla, Baba Ghanoush, Pickled Red Cabbage, Pepperberry

ROAST TEMPEH BÁNH MÌ

*Soy-marinated Tempeh, Pickled Carrot & Daikon, Mushroom Pâté,
Coriander, Cucumber*

PUMPKIN ARANCINI

Black Garlic, "Urban Greens"

DESSERT

CHESTNUT CHOCOLATE MOUSSE

Spiced Chestnut Cream, Ginger Biscuit

GREEN GRAPE TART

Cinnamon Myrtle Frangipane, Sesame Tartlet

STICKY DATE & PEAR BROWNIE

Caramel Ganache, Maple Cream, Candied Buckwheat

PASSIONFRUIT COCONUT CAKE

Passionfruit Mousse, Coconut Chantilly, Roasted Coconut

A service fee of 10% will be applicable to all reservations of 8 or more.

A surcharge of 15% will be applicable for reservations made on Sundays and public holidays.