

High Tea on Level 36

TEA & COFFEE — 88

FREE FLOW AUSTRALIAN SPARKLING WINE — 118

FREE FLOW FRENCH CHAMPAGNE — 158

SANDWICHES

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

DESSERT

CINNAMON APPLE CHOUX AU CRAQUELIN

Cinnamon Crème Diplomat, Dulce de Leche, Apple Compote

CHESTNUT CHOCOLATE BITE

Valrhona Macae Mousse, Mandarin Jelly, Chestnut Cake

HONEY CHEESECAKE

Cherry Cream, Ginger Streusel, Cherry Coulis

GREEN GRAPE TART

Lemon Mascarpone Chantilly, Almond Frangipane, Rosemary

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.