



high tea the wild way

This hand crafted, pure indulgence menu is designed with flair and precision. A variety of items to enjoy with a matching of tea, wine, champagne or port and sherry. All dietary requirements can be catered for, please indicate with your booking.

Standard price of \$45 per stand [suitable for 3-4] , includes tea.
Your experience will contain a chefs' selection of the following

Mini macrons - variety of flavours available
Tea and chocolate cremeux with pistachio crumble
Lemon curd, meringue, berry and rosemary jelly
Mini lamingtons
Mini chocolate profiteroles
Mini carrot cakes
Short bread dipped in lavender chocolate
Cup cakes
Salted caramel slice
Brandi snap the wild way
White chocolate cheese cake
Pecan tart with candied popcorn

Citrus gin and tea cured salmon on rice cakes
Club sandwiches
Tea cured salmon profiteroles with spiced caper mayo
Tea smoked duck breast with burnt apple and honey puree
Tea smoked rice paper roll with ponzu dipping sauce
Chicken liver parfait, tea and prune jelly and spiced lavosh cracker
Braised lamb shoulder brique
Smoked fish with pea and tomato salsa crostini
Candied chicken lolly pops
Oyster gazpacho
Braised beef croquettes
Marinated chicken spring rolls