







# THE Enchanted Garden HIGH TEA ADULT MENU



# SANDWHICHES & SAVOURIES

Stracciatella mousse, basil and cucumber spheres, finger brioche Smoked salmon mousse on charcoal bread with finger lime cream cheese

Chicken remoulade, wattleseed emulsion, bush apple gel Victorian Black Angus pinwheel, horseradish, quandong cream, balsamic pomegrante pearls

## **HOT BITE**

Chef's saltbush homemade empanadas Gruyère and corn croquette

## **PATISSERIE**

## **Enchanted Berry Mushroom (GF)**

Raspberry crémeux with berry gel shaped like a mushroom, with assorted berry pearls

#### Black Forest Roll (V)

Chocolate genoise rolled with silky chocolate cream and a tart cherry compote, finished with dark chocolate shards

### The Moss Cube (GF)

Silky pistachio, white chocolate mousse with pistachio dacquoise, finished with edible moss and micro flowers

### Amber Blossom Pot (GF, V)

Caramel silk infused with sea salt, chantily cream and ruby beads

# **SCONES**

Buttermilk scones (V, NF)
Lavender & white chocolate scones (V, NF)
Strawberry preserve, vanilla Chantilly cream, lemon curd (V, GF, NF)

## \$85 per adult

(V) Vegetarian (GF) Gluten Free (NF) Nut Free (DF) Dairy Free.

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish.

Please advise of any dietary requirements.

# THE Enchanted Garden HIGH TEA CHILDREN MENU



## SANDWHICHES & SAVOURIES

Honey-glazed ham and cheese mini brioche hotdog Citrus chicken brioche sandwich House-made hummus with marinated heirloom cherry tomatoes

# **HOT BITE**

Wonder beef pie

## **PATISSERIE**

## **Enchanted Berry Mushroom (GF)**

Raspberry crémeux with berry gel shaped like a mushroom, with assorted berry pearls

### Black Forest Roll (V)

Chocolate genoise rolled with silky chocolate cream and a tart cherry compote, finished with dark chocolate shards

#### The Moss Cube (GF)

Silky pistachio, white chocolate mousse with pistachio dacquoise, finished with edible moss and micro flowers

## Amber Blossom Pot (GF, V)

Caramel silk infused with sea salt, chantily cream and ruby beads

# **SCONES**

Buttermilk scones (V, NF)

Lavender & white chocolate scones (V, NF)

Strawberry preserve, vanilla Chantilly cream, lemon curd (V, GF, NF)

## \$55 per child

(V) Vegetarian (GF) Gluten Free (NF) Nut Free (DF) Dairy Free.

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish.

Please advise of any dietary requirements.