

Mother's Day High Tea Menu

SWEETS

Valrhona and strawberry bavarois LG

Raspberry almond opera cake v

Black Forest tartlet v

Caramelised apple and vanilla sablé v

White chocolate and rose bonbon v, LG

Chocolate fountain with fruits and marshmallows

Freshly baked sultana scones with
housemade preserve, lemon curd and St. Davids Dairy cream

SAVOURIES

Smoked salmon, caviar & crème fraîche on brioche

Roast beef, rocket and horseradish NDI

Cucumber and chive cream cheese v

Truffled free-range crushed eggs with mayonnaise v

Prosciutto, mustard, mayonnaise and gruyère cheese

Tasmanian smoked salmon with black pepper, dill & lemon cream

Croque monsieur

Mushroom, tarragon and parmesan quiche v, LG

Beef and peppercorn pie with bush tomato relish

Chicken, tarragon and white wine cream sauce with pomme purée LG, NDI

Served with a glass of Pommery Champagne,
unlimited espresso coffee and freshly brewed tea

Included Beverage Selection

MADAME FLAVOUR LOOSE LEAF TEAS

Madame's English Breakfast | French Earl Grey | Sultry Chai | Green Jasmine & Pear |
Organic Mints & Lavender | Chamomile | Deeply Relaxing | Lemongrass, Lime & Ginger

HOT BEVERAGES

Espresso | Cappuccino | Cafe Latte | Flat White | Long Black | Macchiato |
Housemade Hot Chocolate with speciality marshmallows

LG low gluten NDI no dairy ingredients V vegetarian VG vegan H halal

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. All seafood is sustainably certified. Please inform our team if you have a food allergy or intolerance.

Menu subject to change without notice.