



*Served with a glass of Veuve Tailhan Blanc de Blancs Brut NV  
and Tea Blossom blooming tea on arrival*

**SUNDAYS | 1 ~ 4pm | 39pp**

### **SAVOURY**

*beetroot cured ocean trout, pea & avocado ribbon sandwich  
blue swimmer crab chili charcoal slider, smoked pimento aioli & fennel fronds  
confit corn-fed chicken, blue cheese & white asparagus tart  
peppered pastrami, capsicum gel, basil, shaved cucumber & ribbon sandwich  
spiced seared duck breast, caramelised peach & mint salsa slider*

### **SWEET**

*salted caramel & dark chocolate torte, toffee popcorn, chocolate fairy floss  
yuzu lychee meringue tart, lemon pearl  
caramelised banana cigar, raspberry center, hazelnut ganache  
assorted macarons  
house made scones, seasonal preserves, double cream*

### **TEA BLOSSOM SELECTION**

*marigold, jasmine & globe amaranth green  
green tea, globe amaranth and jasmine peppermint,  
globe amaranth and jasmine chocolate black tea  
globe amaranth and jasmine strawberry black tea  
marigold & jasmine white tea  
white camelia peach*