

FLEET

HIGH TEA ON 22



Savoury

Prawn on Toast

Garlic chive mayo, granny apples, flying fish tobiko

Green Peas Tostada

Avocado mousse, almond feta, pine nuts GF VG

Braised Pork Cheek Croquettes

Apple relish, parsley mayonnaise, pecorino

Tomato Éclair

Smoked tomato concasse, marinated goats' fetta cheese V

Charcoal Mushroom Arancini

Truffle mushroom ketchup, 36 months Parmigiano Reggiano V

Dessert Trolley

Raspberry Mushroom GF

Milk chocolate & raspberry ganache coated in a chocolate shell

Hazelnut Chocolate Tart

Chocolate tart shell, dark chocolate mousse, salted caramel

Tropical Slice GF

Almond sponge, passionfruit curd, mango lime passionfruit jelly, coconut marshmallow Mini

Mini Granny Apple GF

Lemon vanilla white chocolate chantilly, apple lime compote

Pistachio Macarons Cake

Pistachio butter cream, pistachio praline

FLEET

\$75 per person with tea
\$85 per person with a welcome drink
Bottomless Bubbles from 1-3pm for \$25 per person

Hot Teas

English Breakfast
French Earl Grey
Chamomile
Spring Green Tea
Lemongrass & Ginger

Iced Teas

Lychee Jasmine
Strawberries & Cream
Lavender Earl Grey

Welcome Drink

Strawberry & Rhubarb Spritz
Aperol, mint, house-made strawberry and rhubarb syrup, prosecco
NV Soumah Blanc de Blanc sparkling

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