

High Tea on Level 36

TEA & COFFEE — 98

FREE FLOW AUSTRALIAN SPARKLING WINE — 128

FREE FLOW FRENCH CHAMPAGNE — 168

SANDWICHES

GRILLED CAPSICUM & ZUCCHINI

Chipotle Mayonnaise, Spanish Onion, Caper, Chives

CUCUMBER SANDWICH

Lemon Myrtle Labneh, Fennel, Dill, Wattleseed

HEIRLOOM CARROT & CASHEW

Roasted Heirloom Carrot, Oregano, Pepitas, Pumpkin Seed Oil, Desert Lime

WARM

TORTILLA WRAP

Tortilla, Baba Ghanoush, Pickled Red Cabbage, Mint, Pepperberry

ROAST TEMPEH BÁNH MÌ

Soy-Marinated Tempeh, Pickled Daikon, Mushroom Pâté, Coriander, Cucumber

PUMPKIN ARANCINI

Vegan Aioli, Fig Jam, Fried Saltbush

DESSERT

CHESTNUT CHOCOLATE MOUSSE

Spiced Chestnut Cream, Ginger Biscuit

FIG TART

Cinnamon Myrtle Frangipane, Sesame Tartlet, Ginger Cream

STICKY DATE & PEAR BROWNIE

Caramel Ganache, Maple Cream, Candied Buckwheat

PASSIONFRUIT COCONUT CAKE

Passionfruit Mousse, Coconut Chantilly, Roasted Coconut

*A service fee of 10% will be applicable to all reservations of 8 or more.
A surcharge of 15% will be applicable for reservations made on Sundays and public holidays.*

