

# High Tea on Level 36

TEA & COFFEE — 98

FREE FLOW AUSTRALIAN SPARKLING WINE — 128

FREE FLOW FRENCH CHAMPAGNE — 168

## SANDWICHES

### SMOKED SALMON BLINI

*Cream Cheese, Spanish Onion, Caper, Chives*

### CUCUMBER SANDWICH

*Lemon Myrtle Crème Fraiche, Dill*

### WAGYU PASTRAMI

*Sauerkraut, Dijon, Pepperberry*

## WARM

### GRILLED CHICKEN BÁNH MÌ

*Lemongrass & Geraldton Wax, Pickled Carrot & Daikon, Chicken Pâté,  
Coriander, Cucumber*

### WAGYU & MUSHROOM PIE

*Bush Tomato, “Manly Mushroom”, Black Garlic, Native Dukkah*

### PULLED BEEF CHEEK

*Grilled Halloumi, Pickled Red Cabbage, Baba Ghanoush, Pepperberry*

## DESSERT

### CINNAMON APPLE CHOUX AU CRAQUELIN

*Cinnamon Crème Diplomat, Dulce de Leche, Apple Compote*

### CHESTNUT CHOCOLATE BITE

*Valrhona Macae Mousse, Mandarin Jelly, Chestnut Cake*

### HONEY CHEESECAKE

*Cherry Cream, Ginger Streusel, Cherry Coulis*

### GREEN GRAPE TART

*Lemon Mascarpone Chantilly, Almond Frangipane, Rosemary*

*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.*