



# HIGH TEA ON LEVEL 36

TEA & COFFEE — 98

FREE FLOW AUSTRALIAN SPARKLING WINE — 128

FREE FLOW FRENCH CHAMPAGNE — 168

## SAVOURY

### SMASHED AVOCADO SANDWICH

Heirloom Tomato, Basil, Caramelised Balsamic

### CUCUMBER SANDWICH

Lemon Myrtle Crème Fraîche, Dill

### SMOKED DUTCH CARROT SANDWICH

Vegan Cream Cheese, Caper, Chives, Spanish Onion

## SUBSTANTIAL

### PUMPKIN ARANCINI

Black Garlic, Urban Greens

### FALAFEL PINWHEEL

Guindillas, Baba Ghanoush, Rocket

### CASHEW RICOTTA

Zucchini, Heirloom Tomato, Desert Lime, Wattleseed Tart

## DESSERT

### YUZU LAMINGTON

Yuzu Ganache, Sunrise Lime Compote, Red-Centre Marmalade

### BERRY ROSE GÂTEAU

Coconut Mousse, Raspberry Coulis, Vanilla Sponge

### MANGO PASSIONFRUIT TART

Passionfruit Mousse, Passionfruit Coulis, Ginger Sponge Cake

### ORANGE DATE CHOCOLATE BROWNIE

Dark Chocolate Ganache, Cacao Nibs

  
SHANGRI-LA  
SYDNEY

VEGAN

15% surcharge applies on Sundays and public holidays.

10% service charge applies to tables of 8 or more guests. All card transactions incur a 1.85% processing fee.

While we take care to accommodate dietary needs, our kitchens are not allergen-free environments.

Please advise our team of any allergies or dietary requirements.