



# High Tea

**\$55 PER PERSON**

28 SEPT - 6 OCT

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## SAVOURIES

Selection of Freshly Made Sandwiches (Vegetarian Selection Available on Request)  
Smoked Salmon Blinis, Chive Crème Fraiche, Lebanese Cucumber, Red Onion, Baby Capers  
Dark Rye Bread. Free Range Egg, Spring Onion, Mayonnaise, Cress  
Tomato Tortilla, Kapiti Brie, Shaved Champagne Ham, Seeded Mustard, Olive Fennel Seed Soil  
Truffle Pork Sausage Roll, Sesame, Tomato Relish

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## SCONES

Fruit and Plain Scones  
Served with Fresh Whipped Cream, Kinloch Honey, Clotted Cream, Fruit Preserves

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## SWEETS

Traditional French Macarons  
Mango Passionfruit & Kinloch Honey Crème Brulee  
Whittaker's Dark Chocolate Slice, Vanilla Mascarpone  
Lemon Curd & Kinloch Honey Profiteroles

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## ADD \$20 FOR GOLDEN HIVE COCKTAIL

Bush Mill Whisky | Ricard | Kinloch Honey Syrup | Lemon Juice | Pineapple Juice



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SUPPORTING

