



A SELECTION OF
HANDMADE PASTRIES

Pecan & dark chocolate brownie, vanilla mascarpone

Classic French opera cake

Dulce de leche éclair

Lemon meringue tart

TRADITIONAL SANDWICHES
WITH A MODERN TWIST

Smoked Akaroa salmon, shrimp, juniper, caraway, rye bread

English cucumber, lemon & watercress cream, white bread

Smashed beef slider, American cheese, pickles, brioche bun

FRESHLY BAKED SCONES

Raisin scones, clotted cream, raspberry jam, butter medallions

If you have any specific dietary requirements, please inform your server.



FANCY A SPOT OF TEA?

*English Breakfast / Early Grey / China Jasmine /
Gorgeous Geisha / Just Peppermint / Pumping Pomegranate*

BARISTA MADE COFFEE

*Espresso / Long Black / Flat White / Latte / Macchiato /
Cappuccino / Mochaccino*

CELEBRATING?

<i>De Bortoli Prosecco</i>	<i>12</i>	<i>55</i>
<i>Laurent Perrier Champagne</i>	<i>25</i>	<i>130</i>