

PALETTE

HIGH TEA MENU PALETTE

Mulled wine fruit Scones, native berry jam, double cream

SAVOURY

Davidson Plum Danish

Brick pastry cigars, liver parfait, port reduction

SANDWICHES

MBS 9+ Brisket pastrami, rye, sauerkraut

Blini, Smoked salmon, cream cheese, smoked salmon roe

Boudin Noir and Sauternes macaron

SWEET

Miso and yuzu Swiss roll

Smoked paperbark and wattle seed compressed choux

Exploding Hendricks G&T Marshmallow,
white chocolate, and lime biscuit

Oloroso snickers

Pumpkin spice macarons

Pink champagne and berry gelee

with Tavalon Tea \$60

with a glass of Veuve Clicquot \$75