



## A Taste of the Coast - Mediterranean High Tea Experience

### Warm Selection

House-Baked Raisin Scones - fig preserve, whipped mascarpone cream

### Savoury Selection

Heirloom Tomato & Stracciatella Tartlet - basil oil, aged balsamic

Prosciutto, Olive & Whipped Feta - grilled ciabatta crostini

Lebanese Spiced Lamb Fatayer - spiced in a golden crispy puff pastry

Smoked Salmon, Labneh & Cucumber Brioche - micro herbs, lemon zest

### Sweet Treats

Mini Baklava - honey, walnuts

Lemon & Olive Oil Cake - mascarpone, candied citrus

Strawberry, Pistachio & Rose Panna Cotta - delicate floral cream, toasted pistachio

### Macarons

### Drinks

Tea - Moroccan mint green, ginger honey & mint, blood orange & eucalyptus, pure chamomile, natural infusions of blueberry, jasmine green tea, breakfast tea, strawberry tea

### Elixir Barista Coffee

V = Vegetarian

Please let our team know if you have any allergies or dietary requirements. While we do our best to accommodate them, our kitchen handles multiple allergens and we cannot guarantee traces will be completely absent.

15% public holiday surcharge applies. No split accounts.