

GUINEAS ROOM

Double smoked leg ham, vintage cheddar, caramelised leek
savoury Portuguese tart

Classic pulled poached chicken breast, egg mayonnaise,
water cress, red onion nine grain ribbon sandwich

Buttery fillo snail, smooth ricotta, goat's chevre,
fetta fillo, baked golden

Pink gin cured Tasmanian salmon, cucumber and
fresh dill cream cheese, soft blinis (gf)

Petit corn and buttermilk muffins,
tomato and capsicum marmalade (gf)

Hazelnut jaconde biscuit, layered with espresso coffee cream,
double chocolate mirror

Assorted French macaron (gf)

Passionfruit curd shortbread shell, rosewater meringue kiss (gf)

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.
This Menu is applicable from 1st March 2021 – 31st August 2021. Prices and menus inclusions may be subject to change.

STRADBROKE SEASON
FASHION HIGH TEA
FRIDAY 4 JUNE