



The Vintage Kitchen

HIGH TEA MENU

We've created a unique menu selection based on modern and traditional high tea treats.

For all high tea packages, selected menu choices will be set for all attending guests (with the exception of special dietary requirements).

Please advise us of all allergy and special dietary requirements when ordering. All gluten free options and individual special dietary items attract a surcharge. Please refer to our Terms & Conditions for further information.

Cheshire Cat Package

1x Scone with jam & cream
1x Choice of finger sandwich
2x Choices of sweet items
2x Choice of savoury item

Mad Hatter Package

1x Scone with jam & cream
1x Choice of finger sandwich
3x Choices of sweet items
3x Choices of savoury items

Queen of Tarts Package

1x Scone with jam & cream
2x Choices of finger sandwiches
3x Choices of sweet items
4x Choices of savoury items

Alice Package

1x Scone
1x Choice of finger sandwich
2x Choices of sweet items
1x Choice of savoury item

White Rabbit Package

1x Scone
1x Choice of finger sandwich
2x Choices of sweet items
3x Choice of savoury item

March Hare Package

1x Scone
2x Choices of finger sandwiches
3x Choices of sweet items
3x Choice of savoury item





Sweet Selections

All high tea packages include scones (Alice, White Rabbit & March Hare do not include jam and cream)

Mini Muffins

- Banana, Hazelnut & Nutella (gf)

Hazelnut meal muffin base mixed with fresh banana and topped off with Nutella, banana chips and white chocolate crumbs

- Blueberry & Lemon (gf)

A light fluffy almond meal muffin base mixed with sweet blueberries and topped off with lemon curd and freeze-dried blueberries

Tarts

- Citrus Meringue Tart (gf)

Smooth lemon and lime curd filled sweet short crust tart base topped off with light meringue and candied lime zest

- Pear & Hazelnut Tart (gf)

Rich hazelnut frangipane with fragrant poached pears baked in our sweet short crust base and topped off with roasted hazelnuts



Sweet Selections

Individual Tea Cakes

- **Black Forest Cake (gf)**
Rich and moist cake containing Callebaut chocolate filled with sweet cherries and soaked in a Kirsch syrup then garnished with a light cream cheese icing, freeze dried cherries and chocolate crumbs
- **Date, Pecan & Espresso Cake (gf)**
Fresh date and pecan cake garnished with an espresso cream cheese icing, chocolate crumbs, roasted pecan nuts and dates.
- **Fig & Apple Cake (gf)**
Fig and apple compote flavoured cake garnished with cream cheese icing, wild baby figs, pistachios, and dried flowers
- **Hummingbird Cake (gf)**
A rich cake made with fresh bananas and pineapple, garnished with orange cream cheese icing, banana chips, walnuts, and dried flowers
- **Lemon & Blackcurrant Cake (gf)**
Fragrant lemon flavoured cake filled with tangy blackcurrant and garnished with cream cheese icing and a sweet blackcurrant compote
- **Lime, Yogurt & Coconut Cake (gf)**
Tangy cake folded with yoghurt and dipped in fresh lime syrup, garnished with coconut cream icing, shaved coconut, and dried flowers
- **Lychee & Strawberry Cake (gf)**
Fresh lychee flavoured cake garnished with a strawberry cream cheese icing, a white chocolate disk, pistachios, freeze dried strawberry and dried flowers
- **Orange & Almond Cake (gf)**
Golden moist cake made with fresh whole oranges and almonds, garnished with cream cheese icing, candied orange, pistachios, and dried rose petals
- **Raspberry & Passionfruit Cake (gf)**
A delicious vanilla bean cake filled with tangy sweet raspberries garnished with a passion fruit curd and freeze-dried raspberries and a sprinkle of icing sugar
- **Spiced Carrot & Walnut Cake (gf)**
A flavoursome cake made with freshly grated carrot and toasted walnuts, garnished with compulsory rich cream cheese, chopped apricots and pumpkin seeds



Sweet Selections

Luxury Slices

- Cherry Crumble Cheesecake (gf)
Butter biscuit base, baked cheesecake filling, topped off with cherry compote, baked crumble and dusting sugar
- Chocolate, Salted Caramel & Hazelnut Slice (gf)
Hazelnut friand base, topped with rich buttery salted caramel, couverture chocolate and roasted hazelnuts
- Chocolate, Hazelnut & Cranberry Fudge Brownie (gf)
A rich fudgy moist Belgium chocolate brownie filled with cranberries, roasted hazelnuts, and topped off with a chocolate cream cheese swirl
- Raspberry Bakewell (gf)
Butter Shortbread base layered with raspberry jam and almond frangipane. Finished with toasted almonds and dusting sugar
- Mocha & Walnut Slice (gf)
Walnut meringue sponge, baked chocolate mousse topped off with coffee ganache and walnuts
- Mango & Coconut Cheesecake Slice (gf)
A coconut shortbread biscuit base, topped with creamy cheesecake and decorated with a delicious layer of mango compote and sweetened coconut
- Rocky Road Slice (gf)
A mix of vanilla and raspberry marshmallow, shortbread chunks, pistachios, cranberries and coconut, coated in milk chocolate and topped with freeze dried raspberries



Savoury Selections



Finger Sandwiches (gluten free bread available with a surcharge)

- Egg & Chive
Free-range eggs and fresh chives. Never has there been a more iconic duo
- Cucumber & Mint Cream Cheese
It's the hint of mint that gives these classic high tea sandwiches a kick!
- Chicken Waldorf
It wouldn't be a high tea without them! Finely shredded chicken breast, celery, apple and walnuts all feature in these mouthwatering slices of heaven
- Beef & Brie
Juicy roast beef and lashings of Brie. Because every day should be a Brie day
- Vintage Cheddar Cheese & Pickle
Shredded vintage cheddar and tangy pickles. Simple. Perfection

Cocktail Quiches

- Quiche Lorraine
Beautiful hot water crust pastry filled with eggs, bacon, cream and cheese
- Roast Pumpkin & Feta Quiche
Beautiful hot water crust pastry filled with eggs, roast pumpkin and feta

Cocktail Pies

- Beef & Mushroom
Chunky steak cooked with field mushrooms
- Chicken & Leek
A silky filling of chicken, leek and cream
- Spinach & Mushroom
The perfect vegetarian pie in our humble opinion



Savoury Selections

Sausage Rolls

- Traditional Beef
Would it really be an Aussie high tea without them?
- Pork & Fennel
A gorgeous filling of pork and fennel. Obsessed!
- Vegetable
Something a little lighter for those of the vegetarian inclination

Cocktail Pasties

- Spring Lamb
A beautiful rich meat filling, our current favourite!
- Thai Chicken
This scrumptious pasty filled with chicken and fragrant Thai herbs is the perfect accompaniment to any high tea
- Moroccan Chickpea
Add a touch of the Middle East to your high tea spread

Vegan, Dairy Free & Gluten Free

- Banana & Honeycomb Cake (v, df, gf)
A light, fluffy and flavourful Banana base cake topped with a honeycomb vegan cream cheese icing and decorated with banana chips, almond slivers and chocolate crumbs
- Orange & Chocolate Cake (v, df, gf)
A light and flavourful orange cake topped with a whipped dark chocolate ganache. Garnished with candied orange, rose petals and crushed pepitas.

