



SET MENU

MAIN COURSE

Roasted French guinea fowl breast served with Soubise sauce, accompanied by rice pilaf topped with Genmaicha furikake and caramelised vegetables.

- or -

Tuna loin crusted with Persian spices, served with coriander and Padrón pepper coulis, accompanied by eggplant zaalouk and Indian Night Tea infused bulgur.

- or -

Pan-seared Tasmanian ocean trout on a bed of Romaine lettuce and kale salad with cherry tomatoes, Romanesco cauliflower, snap peas, red radish and pickled cucumbers, seasoned with a Matcha infused Caesar dressing, served with bread croutons and beef bacon.

DESSERT

Citrus parfait served with French Earl Grey infused citrus fruits and sauce, topped with French Earl Grey infused orange sorbet.

- or -

Choose from our trolley of tea infused pâtisseries, conceived and crafted daily.

HOT TEA

ROSE BLACK TOUCHA

TWG Tea compressed, matured tea 'cups' are impregnated with overtones of delicate rose.

- or -

ICED TEA

SWEET INNOCENCE TEA

This exceptional composition of black tea and green tea is combined with a fascinating melange of fresh Japanese flower blossoms and ripe tropical mango.

MAIN COURSE + TEA \$45

MAIN COURSE + TEA + DESSERT \$55



Prices are not inclusive of service charge or goods & services tax. TWG Tea invites you to begin your sustainability journey by bringing home the complimentary glass straw that comes with every iced tea ordered.

PLEASE ASK YOUR WAITER ABOUT ALLERGENS.