



SET MENU

MAIN COURSE

Pan-roasted red snapper served with fresh tomato coulis and Mediterranean condiments, accompanied by smoked onion purée and roasted asparagus marinated with Mate.

- 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

Chocolate banana brownie infused with Red Christmas Tea, topped with Chantilly cream and Red Christmas Tea infused raspberry baubles, accompanied by fresh berries and caramelised pistachio ice cream.

- or -

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

HOT TEA

JASMINE MAO FENG

From the pristine Fujian Province of China, these elegant, pale-green leaves infuse into a delightful cup, emanating an intense and enchanting fragrance of sweet jasmine.

- or -

ICED TEA

NUMBER 3 TEA

A mouth-watering blend of tart and vibrant fruits and a surprising melange of black and green teas accentuated by a scattering of flavourful plum blossoms, which lend this tea an air of spring freshness.

MAIN COURSE + TEA	\$45
MAIN COURSE + TEA + DESSERT	\$55

