



SET MENU

MAIN COURSE

Mediterranean seafood stew with Spanish octopus, tiger prawns and bay scallops, accompanied by steamed potatoes and zucchini, sprinkled with Lemon Bush Tea leaves, and served with seaweed chips.

- 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

Soursop mousse cake infused with Happy Birthday Tea, accompanied by strawberries, lychee and boba, served with soursop sorbet.

- or -

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

HOT TEA

ROYAL MOROCCAN TEA

A cup of royal Moroccan tradition and refinement. A privileged invitation evocative of a most extraordinary palace, this tea boasts one of the finest green teas and an exceptional blend of wild mints.

- or -

ICED TEA

CRÈME CARAMEL TEA

Delicate red tea from South Africa with a secret TWG Tea blend of sweet French spices. A dessert in itself, this theine-free tea can be served warm or iced, at any time of the day.

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.