



SET MENU

MAIN COURSE

Pan-roasted tiger prawns drizzled with trout roe and Gyokuro Samurai infused gremolata, served with spaghetti tossed in prawn coulis and shrimp mousseline.

- or -

Grain-fed beef cheeks braised in a red wine sauce, accompanied by mashed potatoes infused with 1837 Green Tea, served with pan-roasted garden vegetables.

- 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 dome filled with passion fruit crème brûlée and chocolate mousse, accompanied by a passion fruit and mango confit, served with Alfonso Tea infused passion fruit and mango sorbet.

- or -

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

HOT TEA

SENCHA SUPERIOR

This great China green tea exudes a round flavour with a light touch of astringency. A refined TWG Tea to highlight Chinese savoir-faire and Japanese methods.

- or -

ICED TEA

NUMBER 9 TEA

A tea reminiscent of the legendary Tatar nomads - warm and deliciously fragrant - this tremendous black tea is blended with Siberian fruits and spices. Absolutely unique.

MAIN COURSE	\$29.50
MAIN COURSE + TEA	\$40
MAIN COURSE + TEA + DESSERT	\$50

