

EIGHTYEIGHT

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With an emphasis on integrity of ingredient and nourishment all items on this menu are ethically sourced. They are organically grown on the property, gathered or acquired locally or sustainably farmed.

These ingredients have been nurtured by nature, prepared with respect and cooked with love.

The meal that you eat is the culmination of every step in this important process, imbued with goodness.

Open for

High Tea on Saturday & Sunday 12:00 – 15:00

Menu is subject to change and all price are inclusive of GST.
1.5% surcharge applies for the use of Visa, Master, and American Express cards, 2.25% surcharge applies for the use of Diners Cards, JBC cards

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Traditional High Tea

\$ 60.00 per person

London High Tea

Traditional High Tea, includes a glass of Sparkling Wine
\$ 70.00 per person

Paris High Tea

Traditional High Tea, includes a glass of Champagne
\$ 85.00 per person

Chicken Wrap

Slow roasted chicken, mesclun leaves, anchovy mayonnaise, pickled garden cabbage

Egg Sandwich

Mild curried Egg, fresh cucumber, rocket leaves

Charcoal Mini Slider

Pulled beef, Cos lettuce, tomato, pickled, BBQ sauce

House Made Quiche

Binnorie Fetta, charred asparagus, spinach, Sundried tomato

Sweets

Macaroons

Chocolate Frangipane

Petit Fours

Caramel French Doughnut Almond and Pistachio Nougat

Scones

Angel Scone

Chantilly Cream

House Made Jam and Fresh Berries

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Tea and coffee selection included in price of High Tea

Teas – La Maison Du Thé –

Premium French hand crafted tea:

English Breakfast, Earl Grey, Peppermint,
Lemongrass and Ginger, Green Tea, Darjeeling,
Chamomile

Coffees - Vittoria ORO

*a blend of premium 100% Arabica coffee beans
predominantly from Central and South America:*

Espresso, Cappuccino, Café Latte,
Mocha, Long Black, Flat White,
Macchiato, Piccolo, Hot Chocolate