

HIGH TEA

\$55 per guest

Bookings essential, minimum of 2 guests

SOMETHING SAVOURY

Poached Chicken & Walnut Harry's Bar Sandwich
Pumpkin & Spinach Tart with Smoked Crème Fraiche
Salmon & Herbed Cream Cheese Cornet with Keta Caviar
Housemade Mini Lamb Sausage Roll

SOMETHING SWEET

Elderflower Cheesecake filled Doughnuts with Strawberry Sugar
Buttermilk Scones with Clotted Cream, Rosella & Berry Preserve
Rosewater Meringue with Fairy Floss
Mini Cherry Bakewell Tarts
Mrs Nisbett's Ginger Cake*

SPARKLING WINE

Glass of Johnny Q Brut NSW

FRENCH UPGRADE

+ \$15 per glass

Pol Roger Brut

(Please turn the page for Tea and Coffee selection)

*Jacqui Newling's Cookbook "Eat Your History" available from our gift shop.
Jacqui Newling - Sydney Living Museums' Colonial Gastronomer

*Vaucluse House
Tearooms*

HIGH TEA

COFFEE

“Campos Speciality Coffee Professionals”
Your choice of Espresso Coffee
(Campos Filtered Coffee for groups of 8 or more)

TEA

“Tippity Tea Sydney, Artisan Loose Leaf Tea Company”

Herbal: Peppermint, Lemongrass & Ginger, Mary Mary, Chamomile

Green: Organic Gunpowder, Sencha, Jasmine,

White: Bai Mu Dan - White Peony

Rooibos: Rooibos

Chai: Masala Chai

Black: Organic English Breakfast, Organic Earl Grey,
Jane the Queen, Organic Ceylon Orange Pekoe, Organic Assam

(For groups of 8 or more please
select 3 teas from the list below)

Herbal: Peppermint

Green: Organic Gunpowder

Black: Organic English Breakfast, Organic Earl Grey

*Vaucluse House
Tearooms*