



THE WAITING ROOM

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

MOTHER'S DAY HIGH TEA
SATURDAY 11TH - SUNDAY 12TH MAY

\$105 Per Person with choice of Tea or Coffee

\$115 Per Person with one glass of Bunnamagoo Blanc de Blanc Sparkling Wine

\$125 Per Person with one glass of Piper Heidsieck 'Essential' Brut Champagne

M E N U

Grilled Lobster - Brown Butter, Roasted Hazelnut, Lemon Gel (SFA)

Wagyu Beef Tartare - Confit Egg Yolk, Horseradish, Marigold (LG/DF)

Cucumber Sandwich - Goats Feta, Tomato Bread (V)

Citrus Cured Ocean Trout - Avocado, Wasabi, Salmon Roe (SFA/DF)

Parsnip Tart - Caramelised Onion, Buckwheat, Koji (VG)

Beetroot Crostini - Pickled Candy Beets, Golden Beets, Pico (VG/DF/LG)

Chicken Skin - Whipped Cods Roe, Parsley, Finger Lime (SFA/LG)

Desserts

Dirty Chai Salted Caramel Sphere - Pecan Feuillantine, Cacao Coffee Crunch
(Contains Dairy, Gluten, Nuts)

Strawberry Beet Cone - Mascarpone and Soho (Contains Gluten, Dairy, Alcohol)

Cassis Mousse - Davidson Plum, Yuzu Gel And Shiso (Contains Dairy, GS)

Rhubarb Cheesecake - Champagne Gel, Opalys (Contains Dairy, Alcohol, GS)

Scones

Green Rose Scones

Plain Scone

V = vegetarian | VG = vegan | LG = low gluten | LD = low dairy | SFA = contains seafood/shellfish
Champagne and Sparkling Wine option also includes choice of tea or coffee.