



# SET MENU

## MAIN COURSE

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

- or -

Seared Tasmanian ocean trout on a bed of Tuscan kale salad with roasted pumpkins, puffed wild rice, broccoli and cauliflower seasoned with a calamansi dressing, served with fresh pomegranate and an Indian Night Tea infused beetroot relish.

## DESSERT

Meringue topped on a joconde sponge filled with Christmas Lights Tea strawberry sorbet and Silver Moon Tea ice cream, layered with strawberry confit and mascarpone Chantilly cream, served with fresh berries and a strawberry sauce.

- or -

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

## HOT TEA

### GREEN OF VIETNAM TEA

The great tradition of tea in Vietnam is revealed in this unique green tea. Its superb twisted leaves reveal an authentic aroma and infuse into a light and flowery cup.

- or -

## ICED TEA

### GARDEN PARTY TEA

Balmy, cloudless summer days beckon to lazy afternoon picnics and garden parties enlivened by this malty black tea blended with sumptuous chocolate and a hint of raw hazelnut.

<b>MAIN COURSE + TEA</b> .....	<b>\$32</b>
<b>MAIN COURSE + TEA + DESSERT</b> .....	<b>\$38</b>

