



**AFTERNOON TEA**

**11.30am – 3.30pm**

Freshly baked scones with Otree jam & double cream	(V)	\$6
Seasonal fruit plate with organic greek yoghurt	(V/GF)	\$12
Warm date and banana loaf, double cream, vanilla blueberries and salted caramel	(V)	\$11
Charcuterie plate - pork & duck terrine, prosciutto, salami, chicken liver pate, semi dried tomatoes, cornichons, apple chutney & grilled sourdough		\$28
Dessert platter of chefs selection of desserts to share		\$36

**Afternoon Tea Platter**

\$18 per person (minimum 2 people)

House made dips with focaccia bread  
Freshly baked scones with house made jam & cream  
Seasonal fruit  
A selection of petite desserts