THE RESTAURANT HIGH TEA

THE ORIANA LEVEL 2 | 109PP

SWEET TREATS

Passionfruit meringue tartlet

Mini chocolate salted caramel tart

Strawberry cream & pistachio layer cake • LG

SAVOURY

Mini brioche, champagne-poached prawn, lemon myrtle crème fraîche

Roast chicken finger sandwich, celery, walnut, saffron mayo • LD

Cucumber finger sandwich, fermented chilli, cream cheese • V

Sweet potato & caramelised onion quiche • V

Smoked salmon tartlet, black sesame, horseradish crème, lemon balm

Duck liver parfait éclair, cherry jam, hazelnut

SCONES

House-made buttermilk scones, whipped cultured butter, Chantilly cream and seasonal jam

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** - Vegetarian Option | **VGO** – Vegan Option | A – Australian | I – Imported | M – Mixed
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

A surcharge of 10% apply on Sundays and 15% on public holidays.

THE ORIANA HIGH TEA

SYDNEY LOOKS BETTER FROM UP HERE.