

Amelie's High Tea \$50pp

First Course: Savoury

Smoked salmon, cream cheese, capers and roquette mini toasted bagel

Mushroom arancini, truffle aioli

Potato & cheese croquette with tomato salsa and balsamic glaze

Amelie open sandwiches:

Ham, tomato, bocconcini and basil with balsamic glaze

Smoked chicken, brie cheese, salsa Verde

Second Course: Sweet

Vanilla cupcake with buttermilk icing

Baked cheesecake with whipped cream and fairy floss

Warm Portuguese tartlets

Macaroon

ONE of the following cakes selected by the chef:

Opera cake with whipped cream

Amelie Honey cake with chocolate honeycomb

Raspberry brownie slice with coulis

High Tea Drink Packages

90 minutes free flowing:

Prosecco / Bubbles / White Wine / Red Wine

+ \$ 40

Da Luca Extra Dry Prosecco DOC

Howard Park Petit Jete Sparkling Blanc de Blancs

Howard Park Miamup Sauvignon Blanc Semillon

Howard Park Miamup Cabernet Sauvignon

French Bubbles

+ \$ 60

Marchand & Burch Cremant De Bourgogne NV

Champagne

+ \$ 120

Penfolds x Theinot Champagne Cuvée Brut