



AMELIE 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 Petite Jete Sparkling Blanc De Blanc

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

