

## SPECIALTY MENU

This menu has been specifically designed to be  
Vegan, Nut-Free, Gluten-Free & Dairy-Free

### Refreshment

Piccolo of Seasonal Tea Forté Iced Tea

### Champagne

A glass of NV G.H. Mumm Condon Rouge Brut Champagne

### Savoury

Coronation Chickpea, Chargrilled Zucchini Sandwich  
Quinoa Falafel, Pea Purée, Fresh Shallots  
Roast Pumpkin, Caraway Seed, Tomato Blini  
Grilled Corn, Beetroot Escabeche, Cucumber

### Sweet

Coconut Mousse, Strawberries, Freeze-Dried Raspberries  
Passion Fruit Panna Cotta, Blueberry Compot, Mango  
Dark Chocolate Mousse, Avocado, Fresh Raspberries  
Cinnamon-Spiced Banana Cake, Lime, Apricot Cream

### Scones

Classic Scones  
Cranberry Scones  
Condiments

## TEA SELECTIONS

**Black:** English Breakfast, Orchid Vanilla  
**Herbal:** African Solstice, Chamomile Citron  
**Green:** Green Mango Peach  
**White:** White Ginger Pear

## ADDITIONAL BEVERAGE OPTIONS

Tea Forté-Infused “Pear-tea-ni” | G 18  
Jansz Tasmania Premium Cuvée | G 15 | B 70  
NV Chandon Brut Sparkling | G 16 | B 70  
NV G.H. Mumm Condon Rouge Brut Champagne | G 22 | B 120  
NV Louis Roederer Champagne | B 160  
NV Ruinart R de Ruinart Champagne | B 180  
NV Veuve Clicquot Yellow Label Brut Champagne | B 210  
Louis Roederer Blanc De Blancs Vintage Champagne | B 280