

EIGHTYEIGHT

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With an emphasis on integrity of ingredient and nourishment all items on this menu are ethically sourced. They are organically grown on the property, gathered or acquired locally or sustainably farmed.

These ingredients have been nurtured by nature, prepared with respect and cooked with love.

The meal that you eat is the culmination of every step in this important process, imbued with goodness.

Open for

High Tea on Saturday & Sunday 12:00 – 15:00

Dinner on Wednesday & Thursday 17:30 – 21:00

Menu is subject to change and all price are inclusive of GST.

1.5% surcharge applies for the use of Visa & Master Cards, 2.25% surcharge applies for the use of American Express & Diners Cards

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Traditional High Tea
\$ 48.00 per person

London High Tea
Traditional High Tea, includes a glass of Sparkling Wine
\$ 60.00 per person

Paris High Tea
Traditional High Tea, includes a glass of Champagne
\$ 65.00 per person

Tea Sandwiches
Egg, Cucumber and Spinach
Smoked Salmon, Avocado and Watercress
Tomato, Fetta and Rocket

Sweets
Macaroons
Chocolate Frangipane
Mandarin Sago with Fresh Kiwi Fruit
Almond and Pistachio Nougat

Scones
Angel Scone
Chantilly Cream
House Made Jam and Fresh Berries

Tea and coffee selection included in price of High Tea

Teas – La Maison Du Thé –
Premium French hand crafted tea

English Breakfast, Earl Grey, Peppermint
Lemongrass and Ginger, Green Tea, Darjeeling,
Chamomile

Coffees - Vittoria ORO–
a blend of premium 100% Arabica coffee beans
predominantly from Central and South America.

Espresso, Cappuccino, Café Latte
Mocha, Long Black, Flat White
Macchiato, Piccolo, Hot Chocolate