



be:ini  
Coffee | Bites | Cocktails

**WELCOME TO YOUR**

# *Twisted* **HIGH TEA**

We've injected a bit of life and a whole lotta fun into the traditional high tea. Forget club sandwiches and linen napkins - we're bringing the high tea into 2019 with reimagined savoury and sweet bites.

Have a question? Our team members are here to guide you through our food and tea menus.

## **Refined High Tea**

Choice of two hot beverages with a full selection of savoury and sweet \$49pp

## **Mixologist's High Tea**

Two cocktail teasers from our selection, plus your choice of two hot beverages with a full selection of savoury and sweet \$69pp

## **Bubbly High Tea**

Three glasses of bubbles or cocktail teasers plus your choice of two hot beverages with a full selection of savoury and sweet \$79pp

## THE SAVOURY

### **Spinach and feta filo bite**

Whipped goats feta, folded with spinach, walnuts, nutmeg and onion. Served with cucumber, mint, chilli and a red onion salsa dusted with a sweet cinnamon sprinkle.

### **Pesto mini tartine**

Citrus cured salmon, horseradish cream and homemade apple caviar

### **Sundried tomato mini tartine**

Whipped goats curd, avocado, coriander puree and olive powder

### **Corn loaf mini tartine**

Coconut confit prawn, lardo de collanata and homemade green harissa paste

### **Mini Caprese salad**

Marinated heirloom tomatoes with sherry vinaigrette, compressed rockmelon, basil leaves, smoked buffalo mozzarella and olive jelly with garlic infused ciabatta crumb

### **Baby kumara tartine**

Smoked pulled beef and chipotle chutney

## THE SWEET

### **Fluffy plain scone and raisin scone**

Right out of the oven, served warm to your plate. Accompanied by cream and our own strawberry jam

### **Pear and chocolate pound cake**

Gluten free pound cake with poached pears and a chocolate centre

### **Speculoos verrine**

Layers of creme de macaron, panna cotta, raspberry gel, topped with a speculoos crumble

### **Peanut caramel delice**

Goey salty coconut caramel, hokey pokey centre enveloped in a Callebaut gold chocolate mousse on a peanut butter genois

### **Equateur chocolate marquis**

Dark Equateur chocolate marquis infused with wasabi, served with whipped banana cream and a cacao nib tuile

### **Lemon tart**

Classic lemon tart with flamed meringue and confit lime zest



Enjoy two hot beverages as part of your Twisted High Tea experience. Our team are more than happy to talk you through our selection, including our Zealong Tea range below.

### **LADY GATSBY**

An elegant, vibrant Zealong Green tea blend with the floral notes of rose petal, the woody spice of manuka and the lingering sweetness of cinnamon

### **SWEET AMBER**

A comforting blend of warming ginger and tangy lemon that naturally enhances the honey sweetness in Zealong's Black tea

### **FIRE & ICE**

A smooth contrast of flavours: Zealong Black tea, ginger and manuka bring underlying warmth and spice while spearmint and peppermint offer fresh complexities

### **ICE BREAKER**

The silky liquor of Zealong Green is enlivened with the coolness of peppermint, a sweet hint of spearmint and the peppery notes of kawakawa. A most refreshing tea

### **ZEALONG'S OWN BREAKFAST**

A smooth and mellow Zealong tea with a hint of citrus and a sweet honey aftertaste. Delicious with or without milk at any time of the day

### **ZEALONG'S OWN GREY**

A unique take on a classic blend, Zealong's own Grey is a delicate combination of well-loved herbs and flavours and just a slight hint of bitter citrus

### **ZEALONG'S OWN CHAMOMILE**

This distinctive blend of dreamy Chamomile with a touch of lavender and low caffeine Zealong Black will calm and soothe you while you relax and unwind

### **GREEN**

A silky liquor with rich floral notes, a hint of toasted chestnuts and a subtle, sweet finish