

ALIBI

BAR & DINING

HIGH TEA



HIGH TEA 79PP

High Tea passionately crafted by the master
of plant-based dining, Shannon Martinez.

SAVOURIES

- Quiche Lorraine
- Sausage roll with tomato relish
- Mushroom and truffle tart
- Pickled cucumber sandwich with whipped cheese and dill
- Fried zucchini flower stuffed with fresh cheese curds

SWEETS

- Limoncello and basil meringue tart
- Chocolate mousse with Chantilly cream
- Spiced apple tart with raspberry chocolate
- Cannoli with creamy ricotta filling
- Warm jam doughnuts

ADD ON 2 HOURS OF FREE FLOWING BUBBLES

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| DAL ZOTTO 'PUCINO' PROSECCO
King Valley, VIC | 60 |
| DEVIATION ROAD SPARKLING ROSÉ
Adelaide Hills, SA | 80 |
| TAITTINGER 'CUVÉE PRESTIGE' CHAMPAGNE
Epernay, FR | 140 |

JUST FOR ME

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| I WANNA GO TO MARRAKECH
Green tea, Tanqueray, peppermint, curry, lime | 22 |
| NICE'S GARDENS
Rooibos tea, Wheatley Vodka, raspberry, lemon myrtle | 21 |
| SECRET OF JEREZ
English breakfast, dark rum, Cognac, PX sherry, Salted Caramel | 24 |

TEA SELECTION BY TEA DROP

All packages include free flowing Tea Drop tea and St. Remio Coffee for 2 hour seating.

ENGLISH BREAKFAST
Full bodied with a smooth finish

HONEYDEW + APRICOT GREEN TEA
Green tea with highlights of melon and apricot

SUPREME EARL GREY
Elegantly balanced with a twist of citrus

LEMONGRASS GINGER
Citrus overtones with a subtle spicy finish

SWEET PEACH
Light hues of peach

STRAWBERRY GUAVA
Sour with fruity notes of guava

PEPPERMINT
Minty and fresh

All of our dishes are vegan friendly and are designed to be shared. Whole table participation is required.
Please speak to our team regarding any dietary requirements. Service charge of 10% is applicable for groups of 8 or more.