

# Champagne HIGH TEA

AT CUSTOMS HOUSE

*Celebrate your next event with a Champagne High Tea.*

*Enjoy a sophisticated occasion with art deco high tea stands and elegant handcrafted petite desserts. Champagne High Tea's are hosted on Patina's restaurant terrace with fantastic views overlooking the Story Bridge and the river or inside in the contemporary internal dining room.*

**\$92 per person**

Buttermilk Scones | Mascarpone Chantilly | Strawberry Jam  
Assorted Macarons

Hand Crafted Petite Sweets | Mini Tropezienne

King Prawn Brioche | Yuzu Mayo | Piment D'espelette | Chive  
Harry's Bar Chicken Sandwich | Celery | Walnut  
Beetroot Cornette | Goat's Cheese | Glazed Fig  
Truffled Egg & Watercress Roulade

Vol au Vent | Smoked Salmon Mousse | Salmon Caviar | Horseradish Crème Fraiche  
Sundried Tomato + Cave Aged Cheddar Quiche

Bellissimo Espresso coffee

La Maison du Thé – French handcrafted tea selection

Glass of Taittinger Champagne



*Patina*  
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**To Book: [patinarestaurant.com.au/high-tea](https://patinarestaurant.com.au/high-tea)**

*By prior appointment • Bookings Essential with 24 hours notice • Minimum of 2 persons*

*Available Tuesday 3pm and Wednesday to Sunday 10.30am or 3pm • Champagne Tea Parties are of 1.5 hour duration*

*High tea bookings are **non-refundable** and cannot be modified or exchanged*

*Full pre-payment required when booking • Price valid until 20 December 2026*

*Dietary Requirements: We can **only** cater for gluten free and vegetarian*