



Veuve Clicquot

■ REIMS FRANCE ■

HIGH TEA

Glass of Veuve Clicquot Champagne

Buttermilk Scones | Mascarpone Chantilly | Strawberry Jam

Assorted Macarons

Hand Crafted Petite Sweets | Mini Tropezienne

Mini Crumpet | Spanner Crab Salad | Oscietra Caviar

King Prawn Brioche | Yuzu Mayo | Piment D'espelette | Chive

Harrys Bar Chicken Sandwich | Celery | Walnut

Duck Liver + Foie Gras Cornette | Port Gel | Glazed Fig

Truffled Egg & Watercress Roulade

Vol a Vent | Smoked Salmon Mousse | Salmon Caviar | Horseradish Gel

Sundried Tomato & Cave Aged Cheddar Quiche

\$110pp



CUSTOMS HOUSE
— BRISBANE —



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TEA SELECTION

La Maison Du Thé English Breakfast

A robust full-bodied cup with a concentrated character of malt and deep undertones that welcome a bit of milk and sugar.

La Maison Du Thé Earl Grey

An exceptionally aromatic tea. It is fruity and flowery with notes of bergamot orange.

La Maison Du Thé Camomile

This soothing herbal tea is smooth and floral with honey undertones throughout.

La Maison Du Thé Green

Originating from China this tea gives a vivid yellow infusion. Fresh and cleansing with fruity highlights.

La Maison Du Thé Peppermint

This strong and pure herbal tea is refreshingly minty and crisp.

Lemon Ginger

Tea with the spicy notes of the ginger pieces and the tangy character of the lemon

COFFEE

Bellissimo Coffee

Cappuccino, Flat White, Long Black, Latte, Piccolo, Chai Latte
Alternative Milk: Lactose Free, Oat Milk, Almond Milk



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