

BUVETTE

BISTRO & WINE BAR

— BUVETTE BISTRO HIGH TEA —

\$105 FREE-FLOWING CHAMPAGNE | \$70 CHAMPAGNE | \$60 QUINTESSENTIAL | \$50 TRADITIONAL HIGH TEA

— SANDWICHES —

Curried chicken sandwich, celery, baby gem heart, raisins

Provencale quiche

San Daniel prosciutto & provolone butter croissant

Tasmanian smoked salmon, cucumber, cream cheese & dill

— SWEETS —

Assorted Macarons

Dark chocolate mousse heart, raspberry puree, chocolate sable

White delice gateau, mango & passion fruit gelée, coconut sacher

Fruit curd tarte, caramelised meringue

— SCONES —

Buttermilk scones, plain & raisins

Jasmine Tea scone

Homemade jam & whipped cream

** Please note items may vary due to availability*

— TWG TEA MENU —

— RED OF AFRICA —

Delicate red rooibos from South Africa blended with sweet spices and marigold. This theine-free tea can be served warm or iced, at any time of the day and is ideal for children.

— FRENCH EARL GREY —

A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers.

— MOROCCAN MINT —

A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

— BLACK CHAI —

This robust back chai blend reveals a remarkable union of rare and aromatic Indian spices. A warm yet soothing TWG Tea, delicious alone or with a dash of milk.

— LOVE ME TEA —

This engaging love potion of fine green tea is delicately enhanced with a bouquet of fragrant floral blossoms. A charming adventure for the senses.

— NAPOLEON —

This tea of destiny combines a high quality black tea with a sophisticated blend of sweet French spices with a hint of vanilla, giving a most extraordinary and fully developed aroma. A tea of sensual warmth and sweetness.

— ENGLISH BREAKFAST —

This classic was originally blended as an accompaniment to the traditional English breakfast. This broken-leaf black tea is very strong and full-bodied with light floral undertones.

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— BEVERAGE MENU —

— CHAMPAGNE —

<i>Piper-Heidsieck Cuvée Brut NV</i> <i>Reims, France</i>	21 / 99
<i>Piper-Heidsieck Rosé Sauvage NV</i> <i>Reims, France</i>	125
<i>2006 Piper-Heidsieck Vintage Brut</i> <i>Reims, France</i>	195

— SPARKLING —

<i>Hentley Farm Blanc de Noir Sparkling</i>	13 / 60
<i>La Gioiosa Prosecco</i> <i>Veneto, Italy</i>	13 / 60

— WHITE WINE —

<i>Chain of Fire, Sauvignon Blanc Semillon</i> <i>Western Australia</i>	9 / 39
<i>2018 Ross Hill Pinnacle Pinot Gris</i> <i>Orange, New South Wales</i>	13 / 60

— RED WINE —

<i>Chain of Fire, Shiraz Cabernet</i> <i>Western Australia</i>	9 / 39
<i>2017 Delas Saint Esprit, Côte du Rhône</i> <i>Rhone Valley, France</i>	13 / 60

— BEER —

<i>Bentspoke Barley Griffin</i>	8.5
<i>Capital Brewing Co Coast Ale</i>	8.5

— NON ALCOHOLIC —

<i>Coke / Diet Coke / Sprite / Lift / Tonic</i>	4
<i>Apple Juice / Orange Juice</i>	4

— SPIRITS —

G & TEA 10

Tea infused Hendricks gin, served with cucumber skin and black pepper

Basic spirits available upon request.

— COCKTAILS —

SMALL POT 1-2 SERVES: \$14

LARGE POT 4-5 SERVES: \$40

— SHADES OF GREY —

A slowly poured tryst of London Dry Gin, French Earl Grey Tea, honey and fresh lemon. With dried lavender thrown through to finish.

— GINGER CHAI MAI TAI —

Spiced green apple rum, built tall with a ginger beer float, rolled with iced Black Chai and apple juice.

— THE QUEENS MOJITO —

A vigorous stir of almond liqueur and English Breakfast Tea. Complimented by fresh mint and lime juice. Topped with sweet soda.

— TAKE ME NAPOLEON —

Some short smooth shakes of French Cognac, Cranberry and Orange juice. Mixed with iced Napoleon Tea with hints of sweet vanilla.

— FROM FLOWERS WITH LOVE —

Florally balanced. With our iced Love Me Tea, stirred down with Elderflower liqueur, lemon and fresh lime juice.