



D&D High Tea
\$ 65 PP

MENU

TIER 1 SWEETS

Chocolate profiterole with espresso cream

Matcha and coconut panna cotta, vanilla
cream, blueberries

Traditional Macaron

Crème brûlée tartlet

TIER 2

House baked scone

Grainge raspberry jam, cream

TIER 3 SAVOURIES

Mini brioche roll, smoked chicken, cream cheese,
mustard

Mini croissant, brie, quince

Roast Pumpkin arancini, aioli

Whipped feta tartlet, pomegranate, pistachio dukkah

Melon and parma ham

Vegetarian and gluten-free options available (different from the regular menu); please inform us of any nut allergies (specify the type of nut).

Note: The menu may vary according to the season, and D&D reserves the right of final interpretation.



D&D High Tea

DRINK

COFFEE, ETC.

Flat White
Cappuccino
Long Black
Hot Matcha
Chai Latte
Hot Chocolate

TEA

English Black Tea(Dandelion)
English Black Tea(Driftwood)
French Earl Grey
Sticky Toffee Pudding
Melon Green Tea
Peppermint Tea

WINE

(REQUIRES ADDITIONAL PAYMENT)

LA ZONA PROSECCO NV \$16 Glass
JULES TAYLOR SAUVIGNON BLANC \$15 Glass
MIMOSA MORNINGS \$18 Glass
GIN TONIC \$22 Glass

Note: Products not listed on this menu will incur an additional charge.



Sparkling High Tea \$70pp

MENU

TIER 1 SWEETS

Chocolate profiterole with espresso cream
Matcha and coconut panna cotta, vanilla cream,
blueberries

Traditional Macaron
Crème brûlée tartlet

TIER 2

House baked scone
Grainge raspberry jam, cream

TIER 3 SAVOURIES

Mini brioche roll, smoked chicken, cream cheese,
mustard

Mini croissant, brie, quince

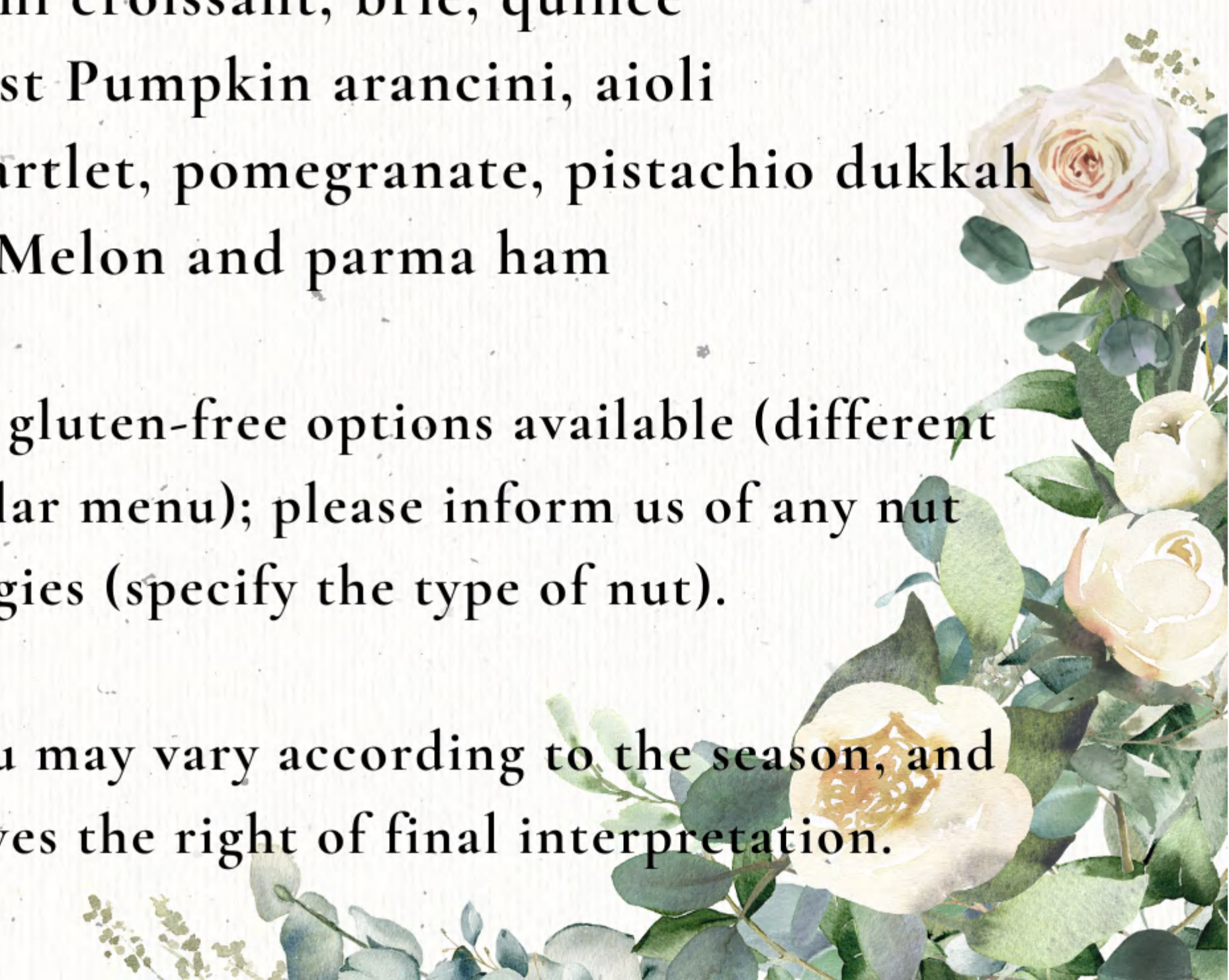
Roast Pumpkin arancini, aioli

Whipped feta tartlet, pomegranate, pistachio dukkah

Melon and parma ham

Vegetarian and gluten-free options available (different
from the regular menu); please inform us of any nut
allergies (specify the type of nut).

Note: The menu may vary according to the season, and
D&D reserves the right of final interpretation.



Sparkling High Tea \$70pp

DRINK
COFFEE, ETC.

Flat White
Cappuccino
Long Black
Hot Matcha
Chai Latte
Hot Chocolate

TEA

English Black Tea(Dandelion)
English Black Tea(Driftwood)
French Earl Grey
Sticky Toffee Pudding
Melon Green Tea
Peppermint Tea

WINE

LA ZONA PROSECCO NV

EDENVALE SPARKLING CUVÉE ZERO ALCOHOL

Note: Products not listed on this menu will incur an additional charge.





Champagne High Tea

\$80 PP

Menu

TIER 1 SWEETS



*Chocolate profiterole with espresso cream
Matcha and coconut panna cotta, vanilla
cream, blueberries
Traditional Macaron
Crème brûlée tartlet*

TIER 2

*House baked scone
Grainge raspberry jam, cream*

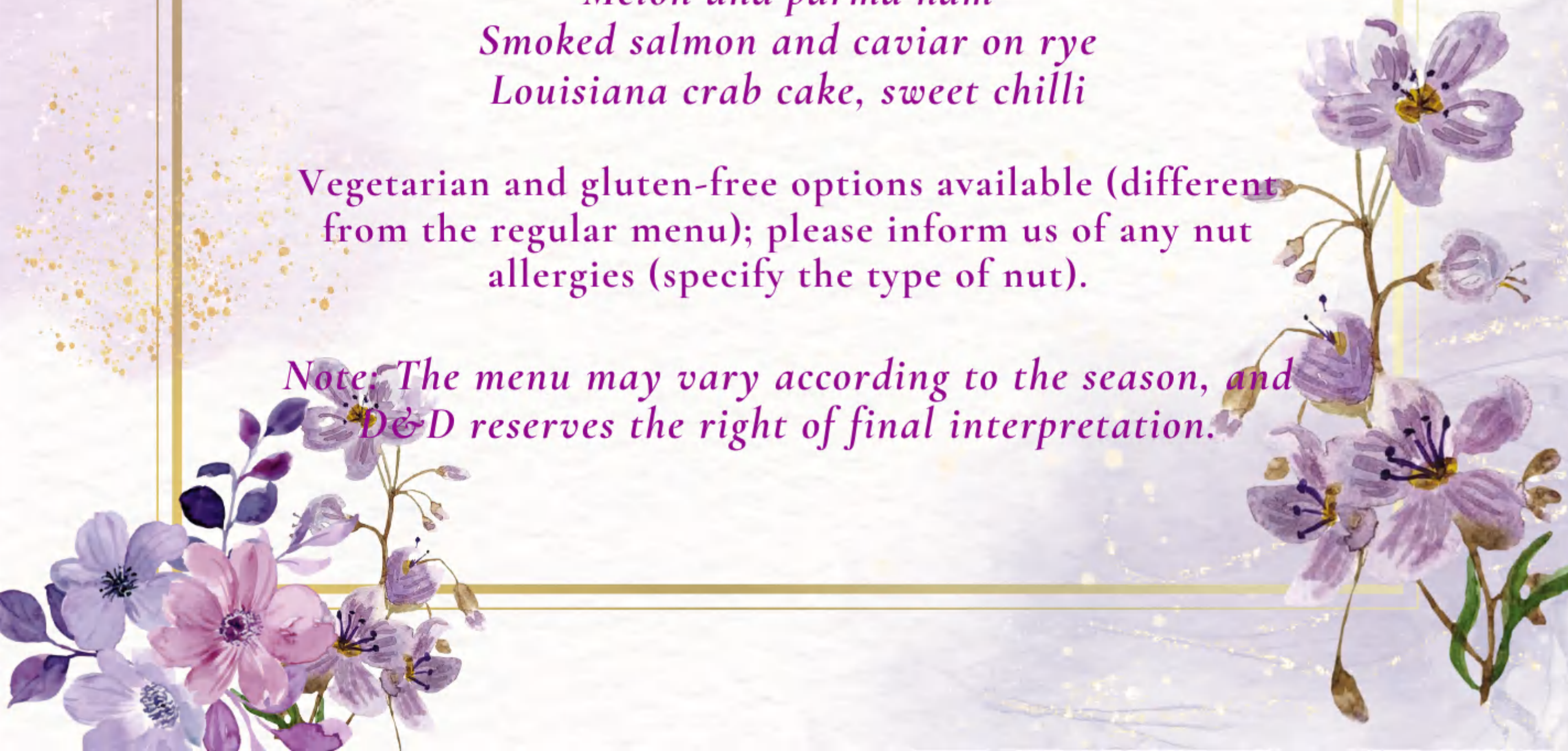
TIER 3 SAVOURIES



*Mini brioche roll, smoked chicken, cream cheese, mustard
Mini croissant, brie, quince
Roast Pumpkin arancini, aioli
Whipped feta tartlet, pomegranate, pistachio dukkah
Melon and parma ham
Smoked salmon and caviar on rye
Louisiana crab cake, sweet chilli*

Vegetarian and gluten-free options available (different from the regular menu); please inform us of any nut allergies (specify the type of nut).

Note: The menu may vary according to the season, and D&D reserves the right of final interpretation.





Champagne High Tea

\$80 PP

Drink

COFFEE, ETC.

*Flat White
Cappuccino
Long Black
Hot Matcha
Chai Latte
Hot Chocolate*

TEA

*English Black Tea(Dandelion)
English Black Tea(Driftwood)
French Earl Grey
Sticky Toffee Pudding
Melon Green Tea
Peppermint Tea*

CHAMPAGNE

Collect Art Deco Premier Brut NV

COCKTAILS

Mimosa Morning

MOCKTAILS

*Tropical Sunrise
Mimosa Morning(non-alcoholic)*

*Note: Products not listed on this menu will
incur an additional charge.*

