



SUNDAY, 18 OCTOBER, 1-4PM

# Spring High Tea

IN THE  
GARDEN PAVILION

Indulge at our Spring High Tea with a range of sweet and savoury delights on the menu.

## HIGH TEA MENU

### TOP TIER

Scones served with strawberry preserve whipped vanilla cream  
Lemon tarts Petit four  
Passionfruit macaroons

### MIDDLE TIER

Dark chocolate tart  
Apple crumble  
Mandarin yuzu bites  
Fruit cheeseclair

### BOTTOM TIER

Smoked salmon, crème fraîche, dill in brioche  
Chicken waldorf wrap  
Gourmet beef sausage roll with tomato chutney  
Cauliflower pistachio leek jam tart

**Bookings essential, phone 9297 3000 or email [events@vines.com.au](mailto:events@vines.com.au)**

*\*Fully prepaid and non refundable. No further discounts*