

O L D
E L E P H A N T
H O U S E

MOTHER'S DAY HIGH TEA

Standard High Tea: Includes unlimited Harney & Sons Tea

Premium High Tea: Includes unlimited Harney & Sons Tea + a glass of Prosecco

CHEF'S SELECTION OF PETIT FOURS

Pandan custard meringue tart with kaya filling (V)

Mini apple turnover (V)

French macarons (V)

Cinnamon roll (V)

SAVOURY BITES

Pea & dill fritters with smoked salmon

Wild mushroom & blue cheese Vol-au-vent (V)

Chicken finger sandwiches filled with salad cucumber & cream cheese

Pulled beef brisket croquette with saffron, garlic & aioli

ADD ON

Bottle of Mumm Champagne \$130

KID'S PLATE

Bacon, banana & berry pancake

Yummy chocolate milkshake

(V) Vegetarian – (VG) Vegan – (D) Made without dairy – (G) Made without gluten –
(E) Made without egg

We are pleased to offer a menu to accommodate GF and vegan dietary requirements. Please note that no additional modifications can be made to the menu, and we ask that you pre-book in advance.

Our meals are prepared in a kitchen that also handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

Additional beverages such as wine, cocktails, bubbles, coffee, soft drinks, juice can be purchased on the day. Please check the website for the full terms and conditions.

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MOTHER'S DAY HIGH TEA

VEGAN AND GLUTEN FREE

Standard High Tea: Includes unlimited Harney & Sons Tea

Premium High Tea: Includes unlimited Harney & Sons Tea + a glass of Prosecco

CHEF'S SELECTION OF PETIT FOURS

Almond chocolate dome (G, VG)

Raffaello almond & coconut balls (G, VG)

Chocolate cupcakes with 70% cocoa & pistachio icing (G, VG)

Choc-esspresso tiramisu mousse (G, VG)

SAVOURY BITES

6-seed sandwich with mango chutney, tomato, avocado & cucumber (G, VG)

Arancini balls with garden peas, spinach & wasabi mayo (G, VG)

3-mushrooms paté, parsley & fig on crostini (G, VG)

Sweet potato croquette bite with truffle mayonnaise (G, VG)

ADD ON

Bottle of Mumm Champagne \$130

KID'S PLATE

Banana flambé pancakes with coconut and berries* (G, VG)

Chocolate cupcakes with 70% cocoa & pistachio icing (G, VG)

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*Banana flambé is cooked with lemon juice and sugar.