



Easter High Tea at Neverland

FINGER SANDWICHES

**Warm mascarpone and marmalade-stuffed French toast.*

**Mushroom filled croissant with truffled goat cheese.*

**Beet and peppered-chevre millefeuille on salted pistachio shortbread.*

Saffron-infused EVOO poached shrimp with tomato on olive palmier

Seared Albacore Nicoise on focaccia with marinated green beans, cured tomato and pea shoots.

PASTRIES

**Vanilla bean and almond Battenburg cake.*

**Salt and pepper chocolate caramel crunch tart.*

Lemon curd cheesecake with thyme and blackberry.

Café Latte millefeuille with praline and Baileys.

TO TAKE HOME

Chick macaron with dark chocolate yuzu ganache.

Served with a traditional scone, strawberry jam and Devonshire cream, and never-ending tea.

Gluten and dairy omitted options are available.

****Indicates items on the demi high tea tower.***

High Tea \$38

Demi High Tea \$24



Gluten and Dairy-Omitted Easter High Tea at Neverland

FINGER SANDWICHES

**Warm marmalade-stuffed cinnamon-raisin French toast.*

**Chicken avocado club sandwich on white.*

**Lyonnise sandwich with a sunny-side Quail's egg.*

Saffron-infused EVOO poached shrimp with tomato on olive frittata.

Seared Albacore Nicoise on herbed bread with marinated green beans, cured tomato and pea shoots.

PASTRIES

**Vanilla bean and almond Battenburg cake.*

**Toasted to order smore's brownie.*

Lemon, thyme and blackberry shortbread bar.

Spicy chocolate crackle cookie.

TO TAKE HOME

Chick macaron with dark chocolate yuzu ganache.

Served with a traditional scone, strawberry jam and Devonshire cream, and never-ending tea.

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