

Neverland High Tea

Demi Tea | 25 per person
 Vegan Demi Tea | 26 per person
*Up to two pots of tea and the courses indicated below**

Neverland Grande High Tea | 38 per person
 Neverland Vegan Grande Demi Tea | 40 per person
Never-ending pots of tea and all courses listed below

Bubbles | 10
sparkling wine rosè mimosa

Take your favorite loose-leaf tea home
 100g 12 / 150g 17 *with high tea*

Neverland

SAVORIES

*Thai red curry egg salad with mango chutney, red pepper, red onion & cucumber

*tarragon chicken salad with candied walnuts, salt roasted pears & pickled grapes

*lemon-herb marscarpone, cucumber & arugula

roasted cauliflower & cappicola served with fontina cheese & arugula pesto on ciabatta

mushroom duxelle with brie served warm on a croissant

SWEETS

*cinnamon crumble date square

*fig cheesecake on a brownie base with port wine gel

pistachio & cherry mouse cake

chai maple pecan tart with chai whipped cream

SCONE

*citrus scone with cream & house-made strawberry jam

Gluten & Dairy Omitted

SAVORIES

*Thai red curry egg salad with mango chutney, red pepper, red onion & cucumber

*tarragon chicken salad with candied walnuts, salt roasted pears & pickled grapes

*house-made apple relish & "cheddar"

barbecue pulled jackfruit with vegan ranch & cucumber

avocado, cucumber and house-made cashew butter

SWEETS

*cinnamon crumble date square

*vanilla panna cotta with chai poached pears

lemon bar with blackberry couli

mocha chocolate cake

SCONE

*citrus scone with "cream" & house-made strawberry jam

Vegetarian

SAVORIES

*Thai red curry egg salad with mango chutney, red pepper, red onion & cucumber

*lemon-herb marscarpone, cucumber & arugula

*house-made apple relish & cheddar

avocado, cucumber and house-made cashew butter

mushroom duxelle with brie served warm on croissant

SWEETS

*cinnamon crumble date square

*fig cheesecake on a brownie base with port wine gel

pistachio & cherry mouse cake

chai maple pecan tart with chai whipped cream

SCONE

*citrus scone with cream & house-made strawberry jam

Vegan

SAVORIES

*Thai red curry chickpea salad with mango chutney, red pepper, red onion & cucumber

*lapsang tea & salt roasted carrot lox on house-made chickpea flatbread with pickled red onions & cilantro pesto

*house-made apple relish & "cheddar"

barbecue pulled jackfruit with vegan ranch & cucumber

avocado, cucumber and house-made cashew butter

SWEETS

*cinnamon crumble date square

*vanilla panna cotta with chai poached pears

lemon bar with blackberry couli

mocha chocolate cake

SCONE

*citrus scone with "cream" & house-made strawberry jam

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