



THE 1872 CLIPPER TEA CO.



# Afternoon High Tea

MOTHER'S DAY EDITION

**\$48++PP | \$56++ PP WITH PROSECCO (MIN. 2 PAX)**  
1 - 31 MAY 2026 | 12PM - 5PM

## Savoury Bites

### SMOKED KING SALMON & SAVOURY WAFFLE

Smoked King Salmon | Waffle | Citrus-Zest Cream Cheese | Black Tobiko

### TRUFFLED FARM-EGG CROISSANT

Farm-Fresh Eggs | Black Truffle Aioli | Garden Herbs | Hand-Laminated Buttery Croissant

### CUMIN-SPICED HERITAGE CHICKEN PIE

Cage-Free Chicken | Cumin | Olives | Farm Eggs | Mashed Potato

### PARMA & SUN-RIPENED CHUTNEY ROLL

Salt-Cured Parma Ham | Caramelised Tomato Chutney | Butter-Toasted Soft Roll

### COASTAL BISQUE & POACHED SEAFOOD MEDLEY

Lobster Reduction | Butter-Poached Prawns | Sweet Clams

### FOREST MUSHROOM & WILTED SPINACH QUICHE

Forest Mushrooms | Baby Spinach | Whipped Ricotta | Aged Parmesan

## Sweet Treats

### MOLTEN VALRHONA CHOCOLATE FONDANT

Valrhona Dark Chocolate | Molten Cocoa Core | Delicate Sponge

### PETIT BLACK FOREST

Chocolate Sponge | Kirschwasser-Infused Cream | Dark Morello Cherries

### LAVENDER MACARON

Almond-Flour Shell | 34% Cacao White Chocolate Ganache | Organic Lavender Buds

### ZESTY LEMON CHEESE SPONGE & CURD

Chiffon Sponge | Citrus-Infused Cream Cheese | House-Made Lemon Curd

### COFFEE & DARK CHOCOLATE GANACHE CONE

Hand-Rolled Vanilla Bean Waffle Cone | Bittersweet Espresso | Dark Chocolate Ganache

### WILD RASPBERRY FINANCIER

Scorched Butter | Ground Almonds | Summer Raspberries



## CHOICE OF COFFEE OR TEA FROM THE 1872 CLIPPER TEA & CO.

### PEACH BREEZE

Peach Breeze combines white and green teas with luscious peach and lychee, creating a creamy, refreshing summer infusion

### TIMELESS EARL GREY

Bright bergamot dances across robust black tea, while delicate cornflower petals and a whisper of cream create a refined, aromatic harmony

### ETERNAL GARDEN

Ceylon black tea infused with velvety rose petals, each sip unfolding a fragrant, floral journey of elegance and indulgence

### JASMINE BLOSSOM

here premium Yunnan green tea meets fragrant jasmine blossoms, delivering a smooth, floral taste with a refreshing, subtly sweet finish

### BLISSFUL BERRIES

Crimson hibiscus and sun-ripened berries swirl in every cup, their bright, tangy aroma. A caffeine-free escape to pure bliss

## FROM LOUNGE'S KITCHEN

Daily | 12pm - 4.30pm

### SMOKED KING SALMON | \$26

Buttery Croissant Roll | House-made Avocado Guacamole Japanese Cucumber Garden Greens Supplement \$6 For 10gm of Avruga Caviar

### BLACK TRUFFLE AND FARMED EGG MAYONNAISE (V) | \$22

Buttery Croissant Roll | Garden Greens | Fresh Herbs Supplement \$6 Choice of Parma Ham, Jamón Serrano, or Ibérico Chorizo

### SLOW-COOKED IBERICO PORK BELLY | \$26

Buttery Croissant Roll | Grilled Pineapples | Pickled Onions Honey and Aji Amarillo Aioli

### TEMPURA BATTERED FISH AND CHIPS | \$22

Lemon Wedge | Classic Tartar Sauce

### SMOKED CHICKEN AND WILD MUSHROOM MAC AND CHEESE | \$20

Aged Parmesan | Mozzarella | Parsley

### BRAISED WAGYU BEEF CHEEKS | \$28

Sautéed Forest Mushrooms | Truffle Potato Purée | Red Wine Jus

## SEASONAL FIRE'S GRILL

Weekdays | 12pm - 2.30pm

### GRILLED PEACH AND SEASONAL HEIRLOOM TOMATO SALAD | \$26

Mesclun Salad | Serrano Ham | Sesame Crisps | Arugula Pesto

### PAN FRIED CRISPY POTATO GNOCCHI (V) | \$32

Salsa De Tomate | Baby Heirloom Tomatoes | Aged Parmesan | Basil Oil

### PLANCHA SEARED LINE-CAUGHT SEA BASS | \$32

Caponata Stew | Shaved Fennel Salad

### ARGENTINIAN GRASS-FED STRIPLOIN | \$40

Grilled Vine Ripe Tomatoes | Red Chimichurri

### GRILLED ARGENTINIAN GRASS-FED RIBEYE 300g | \$45

Grilled Vine Ripe Tomato | Red Chimichurri

## SEASONAL FLNT'S KITCHEN

Weekdays | 12pm - 2.30pm

### YASAI DON (V) | \$25

Cabbage | Grilled Capsicums | Onions | White Corn | Carrots King Oyster Mushrooms | Crispy Seaweed | Sesame Seeds | Aji Amarillo

### ANTICUCHO RAMEN | \$30

*Hand-Pulled Fresh Ramen Noodles*

Anticucho Chicken Skewers | Jalapeño | Aji Panca | Ajitsuke Tamago Leeks | Spring Onions | Chicken Collagen Broth | Black Garlic Oil

### YAKINIKU DON | \$30

Sliced Wagyu Short Ribs | Pickled Tomatoes | Aji Amarillo | Leeks

### NIKKEI BARA CHIRASHI DON | \$32

*Chef's Selection of Fresh Sashimi*

Tomatoes | White Corn | Ikura | Yuzu Wasabi | Aji Amarillo

## TAPAS

Daily | 5.30pm - 10pm

## SMALL BITES

### BEEF EMPANADA | \$4.50

Hand-cut Beef | Cumin | Aji Molido | Served with Yasgua Sauce

### CORN AND CHEESE EMPANADA | \$4.50

Charred Corn | Mozzarella | Paprika | Served with Yasgua Sauce

### PATAGONIAN RED PRAWNS EMPANADA | \$4.50

Onions | Leeks | Béchamel | Cream Cheese | Served with Yasgua Sauce

### BOMBAS DE PATATA CON CHORIZO | \$7

Sweet Potato | Breadcrumbs | Smoked Paprika Aioli

### PATATA BRAVAS (V) | \$10

Smoky Salsa Brava | Garlic Aioli

### CRISPY BATTERED SEA BASS | \$12

Corn Criolla Salsa | Smoked Paprika Aioli

### RED WINE BRAISED WAGYU BEEF CHEEKS | \$16

Tomato Chutney | Heirloom Tomato | Red Wine Jus

### CROQUETAS DE BACALAO | \$8

Cod Fish | Potato | Chives | Béchamel | Garlic Aioli

### PAN TUMACA | \$10

Ciabatta Romano | Jamon Serrano | Grated Fresh Tomatoes

## SHARING BITES

### TRUFFLE AND AGED PARMESAN FRIES | \$16

Black Truffle Mayonnaise

### CRISPY WINGLETS | \$22

Lime & Paprika Aioli Sauce

### CALAMARES FRITOS | \$20

Whole Baby Squids | Parsley | Salsa Golf

### CHARCUTERIE BOARD | \$39

Jamon Serrano | Iberico Chorizo | Parma Ham Caperberries | Gherkins Stuffed Olives | Grilled Palermo | Sesame Crisps

### DAILY SELECTION OF THREE ARTISANAL CHEESES | \$35

Dried Fruits | Toasted Walnuts Crackers | Quince Jam

### ATICO GRANDE PLATTER | \$58

Selection of Cold Cuts & Seasonal Cheeses Accompanied with Condiments, Bread and Crackers

## LOCAL BITES

### CHICKEN SATAY | \$25

Japanese Cucumbers | Spanish Onions Ketupat | Peanut Sauce

### GOLDEN CRAB CAKE | \$24

Lime | Chili Crab | Sauce | Coriander Cress

### SALTED EGG FRIES | \$16

Curry Leaves | Kaffir Lime Zest | Kaffir Lime Aioli