

# BUVETTE

BISTRO & WINE BAR

## — BUYETTE BISTRO HIGH TEA —

\$105 FREE-FLOWING CHAMPAGNE | \$70 CHAMPAGNE | \$60 QUINTESSENTIAL | \$50 TRADITIONAL HIGH TEA

### — SANDWICHES —

*Curried chicken sandwich, celery, baby gem heart, raisins*

*Provencale quiche*

*San Daniel prosciutto & provolone butter croissant*

*Tasmanian smoked salmon, cucumber, cream cheese & dill*

### — SWEETS —

*Assorted Macarons*

*Dark chocolate mousse heart, raspberry puree, chocolate sable*

*White delic gateau, mango & passion fruit gelée, coconut sacher*

*Fruit curd tarte, caramelised meringue*

### — SCONES —

*Buttermilk scones, plain & raisins*

*Jasmine Tea scone*

*Homemade jam & whipped cream*

### — TWG TEA MENU —

#### — RED OF AFRICA —

*Delicate red rooibos from South Africa blended with sweet spices and marigold. This theine-free tea can be served warm or iced, at any time of the day and is ideal for children.*

#### — FRENCH EARL GREY —

*A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers.*

#### — MOROCCAN MINT —

*A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.*

#### — BLACK CHAI —

*This robust back chai blend reveals a remarkable union of rare and aromatic Indian spices. A warm yet soothing TWG Tea, delicious alone or with a dash of milk.*

#### — LOVE ME TEA —

*This engaging love potion of fine green tea is delicately enhanced with a bouquet of fragrant floral blossoms. A charming adventure for the senses.*

#### — NAPOLEON —

*This tea of destiny combines a high quality black tea with a sophisticated blend of sweet French spices with a hint of vanilla, giving a most extraordinary and fully developed aroma. A tea of sensual warmth and sweetness.*

#### — ENGLISH BREAKFAST —

*This classic was originally blended as an accompaniment to the traditional English breakfast. This broken-leaf black tea is very strong and full-bodied with light floral undertones.*

*\* Please note items may vary due to availability*

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## — GLUTEN FREE MENU —

\$105 FREE-FLOWING CHAMPAGNE | \$70 CHAMPAGNE | \$60 QUINTESSENTIAL | \$50 TRADITIONAL HIGH TEA

### — SANDWICHES —

*Curried chicken sandwich, celery, baby gem heart, raisins*

*Provencale quiche*

*San Daniel prosciutto & provolone butter croissant*

*Tasmanian smoked salmon, cucumber, cream cheese & dill*

### — SWEETS —

*Assorted Macarons*

*Dark chocolate mousse heart, raspberry puree, chocolate sable*

*White delice gateau, mango & passion fruit gelée, coconut sacher*

*Fruit curd tarte, caramelised meringue*

### — TWG TEA MENU —

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## — BEVERAGE MENU —

### — CHAMPAGNE —

<i>Piper-Heidsieck Cuvée Brut NV</i> <i>Reims, France</i>	21 / 99
<i>Piper-Heidsieck Rosé Sauvage NV</i> <i>Reims, France</i>	125
<i>2006 Piper-Heidsieck Vintage Brut</i> <i>Reims, France</i>	195

### — SPARKLING —

<i>Hentley Farm Blanc de Noir Sparkling</i>	13 / 60
<i>La Gioiosa Prosecco</i> <i>Veneto, Italy</i>	13 / 60

### — WHITE WINE —

<i>Chain of Fire, Sauvignon Blanc Semillon</i> <i>Western Australia</i>	9 / 39
<i>2018 Ross Hill Pinnacle Pinot Gris</i> <i>Orange, New South Wales</i>	13 / 60

### — RED WINE —

<i>Chain of Fire, Shiraz Cabernet</i> <i>Western Australia</i>	9 / 39
<i>2017 Delas Saint Esprit, Côte du Rhône</i> <i>Rhône Valley, France</i>	13 / 60

### — BEER —

<i>Bentspoke Barley Griffin</i>	8.5
<i>Capital Brewing Co Coast Ale</i>	8.5

### — NON ALCOHOLIC —

<i>Coke / Diet Coke / Sprite / Lift / Tonic</i>	4
<i>Apple Juice / Orange Juice</i>	4

### — SPIRITS —

#### G & TEA 10

*Tea infused Hendricks gin, served with cucumber skin and black pepper*

*Basic spirits available upon request.*

### — COCKTAILS —

SMALL POT 1-2 SERVES: \$14

LARGE POT 4-5 SERVES: \$40

#### — SHADES OF GREY —

*A slowly poured tryst of London Dry Gin, French Earl Grey Tea, honey and fresh lemon. With dried lavender thrown through to finish.*

#### — GINGER CHAI MAI TAI —

*Spiced green apple rum, built tall with a ginger beer float, rolled with iced Black Chai and apple juice.*

#### — THE QUEENS MOJITO —

*A vigorous stir of almond liqueur and English Breakfast Tea. Complimented by fresh mint and lime juice. Topped with sweet soda.*

#### — TAKE ME NAPOLEON —

*Some short smooth shakes of French Cognac, Cranberry and Orange juice. Mixed with iced Napoleon Tea with haunts of sweet vanilla.*

#### — FROM FLOWERS WITH LOVE —

*Florally balanced. With our iced Love Me Tea, stirred down with Elderflower liqueur, lemon and fresh lime juice.*