

BUVETTE

BISTRO & WINE BAR

BUVETTE BISTRO FATHER'S DAY HIGH TEA

\$115 Free-Flowing Beer or Champagne — \$80 Champagne — \$70 Beer or Sparkling — \$65 Traditional High Tea

SAVOURY

Triple crème truffle brie, lavosh, quince paste
Section 28 "Mont Priscilla" cow milk
House-made chorizo sausage rolls & tomato chutney
Tasmanian smoked salmon brioche bun, dill & lemon cream cheese
Wagyu silverside "croque monsieur"

SWEETS

Whisky dark chocolate mousse
Mojito cheesecake & passionfruit curd
Basque custard, cardamom & pistachio syrup
Raspberry clafoutis, mascarpone & Cointreau crème

SCONES

Traditional & strawberry scones
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 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

*Gluten free available on request



DRINKS MENU

CHAMPAGNE

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

SPARKLING

Hentley Farm Blanc de Noir Sparkling	13/55
La Gioiosa Prosecco <i>Veneto, Italy</i>	13/55

WHITE WINE

Chain of Fire, Sauvignon Blanc Semillon <i>Western Australia</i>	9/39
Robert Oatley Signature Series, Sauvignon Blanc <i>Margaret River, Western Australia</i>	12/49

RED WINE

Chain of Fire, Shiraz Cabernet <i>Western Australia</i>	9/39
The Lane Block 5, Shiraz <i>The Adelaide Hills, South Australia</i>	12/49

BEER

Furphy Refreshing Ale	8.5
Capital Brewing Co Coast Ale	8.5
Capital Brewery Co Summit XPA	8.5

NON ALCOHOLIC

Coke/Diet Coke/Sprite/Lift/Tonic	4
Apple Juice/Orange Juice	4

SPIRITS

G & Tea	10
<i>Tea infused Hendricks gin, served with cucumber skin and black pepper</i>	

Basic spirits available upon request

COCKTAILS

<i>Small pot 1-2 serves</i>	14
<i>Large pot 4-5 serves</i>	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.