

PETER
ROWLAND
— EST. 1962 —



High Tea

MENU

2019 – 2020



HIGH TEA MENU

Classic Sandwich

Smoked trout, dill gribiche, crisp lettuce
Goat's cheese, cucumber, tapenade, rocket *v*
Chicken, wild herb mayonnaise
Honey smoked ham, green mango relish
Egg, celery, parsley mayonnaise *v*

Savoury Selection

Vanilla and pink peppercorn cured salmon, blinis, lemon crème fraîche and roe
Leek, cherry tomato, crème fraîche, chervil and gruyère galette *v*
Chicken, tarragon and fontina sausage roll, cranberry relish

Scones

Classic butter milk scone
Raspberry jam
Lemon curd
Dairy fresh pure cream
Rose butter

Sweet Selection

Lemon butter cream sponge
Strawberry clotted cream cheesecake tart, vanilla floss
Passionfruit lamination with wild rosella jam
Chocolate éclair, vanilla cream
Lavender macaron *lg*

Drinks

Sparkling on arrival
Freshly brewed tea & coffee
Orange juice
Sparkling & still water



Since 1962 we have been dedicated to crafting events, whether it's a wedding, cocktail party, conference or a gathering of friends. Each event is special to us and we bring the same sense of fun, creativity, style and imagination to everything we do. See our event packages or let us customise a package and menu specially for you.

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