

# BUVETTE

BISTRO & WINE BAR

## BUVETTE BISTRO HIGH TEA

\$105 Free-Flowing Champagne — \$70 Champagne — \$60 Sparkling — \$50 Traditional High Tea

### SANDWICHES

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Poached prawn & lime sandwich, baby gem heart

Roast vegetable quiche

Tasmanian smoked salmon sandwich, cucumber, cream cheese & dill

Chicken, tarragon & celery wrap

### SWEETS

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Dark chocolate mousse, mandarin curd, blackberry puree

Mango mousse, passionfruit curd, coconut jelly

Matcha & rosewater madeleine

Gin & tonic cheesecake, lime gelee, lemon curd

Strawberry mousse & lychee gel

### SCONES

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Buttermilk, strawberry & plain scones

Homemade jam & whipped cream

### TWG TEA MENU

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*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.