

High Tea

at the Museum of Sydney Cafe

Saturdays, Sundays & Public Holidays

from 11am - 4:30pm

ribbon sandwiches

cucumber sandwich with aioli & chives
poached chicken, housemade aioli & parsley
smoked salmon, capers & cream cheese
egg, mayonnaise & watercress

baby scones

traditional plain housemade mini scones
mini date scones
with housemade preserves & double cream

mini quiche

smoked leg ham & gruyere
smoked salmon, dill & crème fraiche
poached chicken & asparagus
field mushroom & thyme

petit fours

mini lemon curd tartlet
crème brûlée tartlet topped with balsamic strawberry
dark chocolate cup with hazelnut praline
belgium chocolate dipped strawberries
sweet ricotta filled baby cannoli

choice of tea or coffee any style

\$35pp

sparkling wine package:

includes a glass of n.v chandon (yarra valley)

\$44pp

champagne package:

includes a glass of n.v. moët & chandon imperial (france)

\$52pp

Bookings essential by phone: 9241-3636

Last bookings by midday Friday before each weekend.

Must mention which package you wish to have when booking.

Chef's selected menu from the list above. 10 pieces pp.

The last high tea session starts at 3:30pm.

www.moscafe.com.au

M O S

CAFE

BAR

Black Tea

English Breakfast

Irish Breakfast

Assam

Darjeeling

Orange Pekoe

Russian Caravan

Earl Grey

Chai

Crème Brûlée

Green Tea

Sunpowder Green

China Jasmine

Sencha

Gorgeous Seisha

Marrakech

Sencha Vanilla

K herbal & Fruit

Chamomile

Chamomile & Lavender

Peppermint

Rose

Lemongrass & Ginger

Strawberries & Cream

Citrus Punch

Vanilla Mint

Other

Turkish Apple

Organic

English Breakfast

Peppermint

Lemongrass

Sencha