

S O F I T E L



SPRING INSPIRED HIGH TEA MENU 25TH SEPTEMBER 2025

SAVOURY

ULLADULLA BLUE FIN TUNA CONE, CHILLI AND LIME

BRIOCHE TOAST, PARMESAN CUSTARD, STONE AXE BEEF BREASOLA

SPRING ASPARGUS & FETA PUFF PASTRY

PEA AND PRESERVED LEMON TARTLET, GOATS CURD, MACADAMIA

SANDWICHES

MINI LOBSTER ROLLS

HUON SMOKED SALMON, HERB MAYONNAISE, ON RYE BREAD

CORNED CHICKEN WITH LEMON & THYME MAYONNAISE ON WHITE BREAD

EGG AND CHIVE SALAD ON MULTIGRAIN BREAD

SWEET

FRESHLY BAKED SCONES, WHIPPED CREAM & PRESERVES

MANGO PAVLOVA

BLUEBERRY CHEESECAKE

MANDARIN SPHERE

CARROT CAKE