



# *High Tea*

## **Hardy's Verandah Restaurant**

### *“High Tea at Lofty Heights”*

*Embark on a serene journey through the enchanting English style gardens of Mount Lofty House Estate, with its incredible views across the undulating Piccadilly Valley below. As you stroll along the manicured pathways, the aromatic floral scents embrace you, before indulging in the refined elegance of High Tea at Hardy's Verandah Restaurant, savouring delicate treats and exquisite tea blends.*

Lemon balm compressed cucumber and cream cheese  
Coronation chicken choux, apricot, coriander  
Crispy bacon and egg wasabi mayonnaise  
Smoked salmon rillettes, micro watercress, fresh horseradish

Lemonade Scone, summer berry jam, mascarpone cream

Martha's lemon drizzle cake, lemon myrtle, yuzu curd  
Bread and butter pudding, spiced cherry puree, macerated cherries  
Tonka bean Whipped cheesecake, vino cotto  
HVR Oreo, ruby chocolate ganache, strawberry gel

*Be captivated by the meticulously curated assortment of premium teas on offer. Each brew is a symphony of flavours and aromas, meticulously sourced and crafted. From delicate green teas to robust black teas, herbal infusions to rare blends, the tea connoisseur in you will be delighted by the unparalleled selection, elevating your High Tea experience to new heights.*

**\$89 per person**

### **add some sparkle to life**

*The Estate Sparkling - \$19 a glass*

*Charles Heidsieck Champagne - \$29 a glass*

*Afterward, relax outside at our Terrace Bar by the firepits roasting marshmallows, or venture down to our Arthur Waterhouse Lounge serving cognac, whiskey, cigars and aperitifs. With open fireplaces, cosy chesterfields, and a Billiards Table, you can relax and unwind after dinner and really soak in the luxurious surrounds of Mount Lofty House Estate.*

**Matt Rogers**  
Head Chef

*M Rogers*

**Simone Sartori**  
Restaurant Manager

*S Sartori*

