



INTERCONTINENTAL.  
ADELAIDE

# HIGH TEA MENU

*Summer in Adelaide menu available from October 30th*

*\$74 per person Sparkling wine on arrival*

*\$89 per person Includes a glass of Mumm Cordon Rouge Brut Champagne NV on arrival*

## Savoury

Asparagus, prosciutto di San Daniele DOP, hazelnut and ricotta tart

Smoked ocean trout cone, beetroot relish, baby watercress, lemon crème fraîche, avruga

Tandoori chicken, green tomato and jalapeno chutney, baby coriander

Semi-dried tomato and bocconcini arancini, saffron aioli, basil

## Sweet

Lemon blueberry tart, lemon balm, yuzu caviar

Chambord and raspberry Eton mess, pistachio

Choux au craquelin with coffee and dulce de leche, salted caramel

Passion fruit and white chocolate cheesecake, passion fruit pearls, micro mint

## Scones

Walnut scone and traditional buttermilk scones with Berenberg jam,

cultured butter and clotted cream

*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may be found due to shared premises and equipment*