



## A TRADITIONAL HIGH TEA IN THE HEART OF ADELAIDE.

There's always something special about afternoon tea  
in the company of close friends.

INTERCONTINENTAL ADELAIDE  
North Terrace, GPO Box 2338,  
Adelaide 5000 Australia  
T: +61 8 8238 2400  
E: [reservations.adelaide@ihg.com](mailto:reservations.adelaide@ihg.com)  
W: [icadelaide.com.au](http://icadelaide.com.au)

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 INTERCONTINENTAL.  
ADELAIDE

Whether you're celebrating a special occasion, socialising with friends or spending time with loved ones, InterContinental Adelaide's High Tea offerings are the perfect complement to an afternoon in Adelaide.

Each of our High Tea packages include a range of gourmet sandwiches or lunch offerings, a selection of delectable pastries, fresh-baked scones and a premium selection of loose leaf tea.



## High Tea Menu

### \$39 per person

Includes a glass of sparkling wine upon arrival and continuous coffee and loose leaf tea

### \$49 per person

Includes a glass of G.H MUMM Champagne upon arrival and continuous coffee and loose leaf tea

#### SANDWICHES

- Pulled chicken with tarragon and apple mayonnaise
- Cucumber with sour cream and chervil
- Prosciutto with hot Bavarian mustard and cornichons in sourdough

#### PASTRIES

- Mini cone waffles
- Frangipane tart
- French macaron
- Lemon meringue tart
- Hazelnut filled profiterole

#### SCONES

Served with a selection of Beerenberg jam, butter and whipped cream.

- Plain
- Sultana

#### PIES

- Mini beef pie
- Mini vegetarian quiche

## Lunch High Tea Menu

### \$46 per person

Includes a glass of sparkling wine upon arrival and continuous coffee and loose leaf tea

### \$56 per person

Includes a glass of G.H MUMM Champagne upon arrival and continuous coffee and loose leaf tea

#### LUNCH

##### CHOICE OF ONE OPTION

- Club wrap with poached chicken breast, grilled bacon, fried egg, avocado, tomato and mayonnaise
- Spiced crisp chicken wings with chipotle mayonnaise and rocket salad
- Fish of the day with black garlic cream and a burnt cucumber and leek dressing
- Arancini with cashew butter and sage cream
- Soup of the day with Turkish garlic bread
- King fish with chipotle mayonnaise, rye and nori crumble and shiitake pickle

#### PASTRIES

- Mini cone waffles
- Frangipane tart
- French macaron
- Lemon meringue tart
- Hazelnut filled profiterole

#### SCONES

Served with a selection of Beerenberg jam, butter and whipped cream.

- Plain
- Sultana

#### PIES

- Mini beef pie
- Mini vegetarian quiche

## Indulgent High Tea Menu

### \$53 per person

Includes a glass of sparkling wine upon arrival and continuous coffee and loose leaf tea

### \$63 per person

Includes a glass of G.H MUMM Champagne upon arrival and continuous coffee and loose leaf tea

#### SANDWICHES

- Pulled chicken with tarragon and apple mayonnaise
- Cucumber with sour cream and chervil
- Prosciutto with hot Bavarian mustard and cornichons in sourdough

#### TAPAS

- Steamed prawn with fresh capsicum salsa
- Pan fried scallops with hummus and chorizo
- Green beans with prosciutto and feta cheese
- Seared tuna with sundried tomato and chimichurri

#### PASTRIES

- Mini cone waffles
- Frangipane tart
- French macaron
- Lemon meringue tart
- Hazelnut filled profiterole

#### SCONES

Served with a selection of Beerenberg jam, butter and whipped cream.

- Plain
- Sultana

#### PIES

- Mini beef pie
- Mini vegetarian quiche