

High Tea

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 premium selection of loose leaf tea and continuous coffee.

Our **Standard, Lunch and Indulgent high tea** options are available in Riverside Restaurant, Saturdays and Sundays from 12pm - 4pm.

Our **Luxury high tea** is available in The Atrium Lounge, every Saturday and Sunday from 1pm - 4pm.

*Should you have any special dietary requirements or food allergies, please advise our staff when placing your order

V = Vegetarian GF = Gluten Free

STANDARD HIGH TEA

\$39 with a glass of sparkling
\$49 with a glass of G.H MUMM champagne

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
- Sultana
 - Plain

PIES

- Mini beef pie
- Mini vegetarian quiche

LUNCH HIGH TEA

\$46 with a glass of sparkling
\$56 with a glass of G.H MUMM champagne

LUNCH (choice of one option)

Fish tacos - *can be made GF*
with crema cilantro, avocado and lemon wedge

Spiced chicken wings (4)
with black vinegar

Soup of the day - *can be made GF / V*
with Turkish garlic bread

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
- Sultana
 - Plain

PIES

- Mini beef pie
- Mini vegetarian quiche

INDULGENT HIGH TEA

\$53 with a glass of sparkling
\$63 with a glass of G.H MUMM champagne

SANDWICHES

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

TAPAS

- Seared scallops, cherry tomato, chorizo, smashed avocado, sour cream roe
- Mushroom arancini, truffle mayo and parmesan
- Panko crumbed prawn, pickled veg, and chipotle sauce
- Prosciutto, whipped feta and capsicum relish on fennel toast

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
- Sultana
 - Plain

PIES

- Mini beef pie
- Mini vegetarian quiche

LUXURY HIGH TEA

\$90 per person
Includes a premium beverage with each course

FIRST MOMENT - Arrival

- Wagyu Tataki
 - Oyster
- Paired with Mumm Champagne

SECOND MOMENT

- Nigiri Set
- Paired with Sake

THIRD MOMENT - Entrée

- Lobster bun
 - Cucumber sandwich
- Paired with our Signature Gin & Tonic - Fifth Floor Gin, Fever Tree Mediterranean Tonic & Rosemary

FOURTH MOMENT - Main

- Pumpkin Ravioli
 - Braised pork belly
- Paired with Bremerton Batonnage Chardonnay and Torbreck Woodcutters Shiraz

FIFTH MOMENT - Dessert

- Assorted cakes
 - Scones
 - Biscuits
- Paired with Affogato with choice of Frangelico, Kahlua or Baileys with Ice Cream and Espresso