



A MARTINI AFFAIR  
**GATSBY  
HIGH TEA**

**SAVOURY**

CONFIT DUCK PITHIVIER

confit duck maryland, carême puff pastry

EGG SALAD FINGER SANDWICH

dijon, soft white bread, chives

MORTADELLA STRACCIATELLA SLIDERS

saison mortadella, stracciatella, olive tapenade

SMOKED SALMON BLINI

house cured & smoked salmon, dill cream cheese,  
yarra valley salmon roe

**SWEET**

FRESH BERRY BLONDIE

white chocolate, macadamia, raspberry buttercream

OLIVE OIL CAKE

whipped fetta, local honey, orange blossom



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**MINI MARTINIS**

VESPER LYNN

vodka, gin, lillet rose, lemon twist

MARTINI LIMON

gin, cinzano 1575, limoncello, lemon twist

CUCUMBER ROSE

cucumber infused in, st germain elderflower,  
rosewater, prosecco, cucumber ribbon

**SIGNATURE TEAS**

Sip your way through a curated selection of bespoke blends, each  
chosen to complement the decadence of the day

**A LITTLE MORE?**

Craving something else? If you're after wine, beer, or a different  
cocktail, just ask — our team is happy to pour your perfect match

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