

# AFTERNOON TEA

THE TWELVE APOSTLES HOTEL AND SPA

Created and Inspired by Head Pastry Chef  
Gina Marziani

## SELECTION OF HOMEMADE SANDWICHES

Honey mustard mayonnaise, gherkin & salted beef,  
on a pretzel roll (D, G, E)

Smoked salmon with chive cream cheese  
on a seeded bagel (D, G)

Coronation chicken on farm-style bread (D, G)

Basil pesto with slow-roasted tomato &  
cheddar cheese on tomato bread (V, D, G, N)

Caramelised onion & feta quiche (V, D, G)

Cucumber & dill with cream cheese  
on soft milk bread (V, D, G)

## FRESHLY BAKED SCONES

Mature cheese scones & plain scones served with  
Chantilly cream, mascarpone &  
berry compote (V, D, G, E)

## SWEET TREATS

12A signature cheesecake with cream &  
berries (V, D, G, E)

Lavender & white chocolate macaron (V, D, N, E)

Almond & chai-spiced slice (V, D, N, G, E)

Fudge chocolate brownie (V, D, G, E)

Citrus Milk tart tartlet (V, D, G, E)

Coffee & chocolate choux puff (V, D, G, E)

**V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten | A-Alcohol | E-Egg**

Please advise a member of our service team before ordering if  
you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate.

A discretionary 12.5% service charge will be added to your bill

Thank you for your generosity..

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THE TWELVE APOSTLES HOTEL AND SPA

## VEGAN HIGH TEA

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Gina Marziani

### SELECTION OF HOMEMADE SANDWICHES

Cured carrot, vegan cream cheese & pickled  
cucumber on a seeded bagel (VG, G)

Vegan tuna mayo, chickpeas & celery with vegan aioli  
on brown bread (VG, G)

Spicy artichoke, avocado & charred peppers  
on a whole wheat wrap (VG, G)

Cape Malay spiced vegan egg mayonnaise  
on ciabatta (VG, G)

Sliced tomato & vegan cheddar cheese  
on tomato bread (VG, G)

Panzanella salad of tomato, vegan mozzarella &  
cucumber with crispy croutons &  
balsamic reduction (VG, G)

### FRESHLY BAKED SCONES

Vegan scones served with coconut crème &  
berry compote (VG, G)

### SWEET TREATS

Vanilla & berry slice (VG, G)

Mango & passion fruit crèmeux (VG)

Fudge chocolate brownie (VG, G)

Seasonal berry pavlova (VG)

Citrus & coconut panna cotta (VG)

Butternut & cinnamon cookie (VG, G)

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