

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..

AFTERNOON TEA

THE TWELVE APOSTLES HOTEL AND SPA

VEGAN HIGH TEA

Created and Inspired by Head Pastry Chef
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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