



The Clarke Sisters' Tea Party

Bubbles

Perrier-Jouët Grand Brut
Or a Deconstructed Champagne Cocktail

To Begin

Rare roast beef finger sandwich
Open face cucumber sandwich
Salmon and cream cheese mini bagel
Mini duck liver pate en croute
Bay bugs on mini brioche roll

To Finish

SCONES

Freshly baked buttermilk scone with strawberry jam and double cream
Freshly baked fruit scone with butter

TWG TEA

English Breakfast | French Earl Grey | Moroccan Mint | Silver Moon

The Rialto Dessert Trolley

Lemon Tart by Le Petit Gateau

Berry Tart by Le Petit Gateau

White Chocolate Cheesecake by Merchant Osteria Venice

Flourless Chocolate Cake (GF) by Merchant Osteria Venice
Vue de Monde Lamington



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Meet The Clarke Sisters

Step into the high society world of the Clarke Sisters, these ladies would often be found spending lavish afternoons swapping stories over fine china teacups in one of the neo-gothic balconies overlooking Collins Street in the mid-1800s.

In 1869, Miss Emma Clarke married Patrick McCaughan who commissioned the original Rialto building. After Miss Emma's untimely passing in 1872, the undeterred Patrick went on to marry her sister Miss Margaret Clarke.

Join us on this culinary journey back in time and indulge in our decadent recreation of Afternoon Tea.

Discover Our Local Loves

Our Rialto Precinct Dessert Trolley features sweet treats from local restaurants we love.

Le Petit Gâteau's irresistible cakes and tarts are very indulgent and especially designed to impress the most discerning cake lover.

The inspiration for Merchant evolved from the rich Venetian culture, bringing delicate Italian treats to life, such as the mouth-watering White Chocolate Cheesecake.

The Melbourne icons at Vue de Monde take on the humble lamington – a stunning sponge cake dipped in chocolate, infused with jam and rolled in coconut.



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