

H I G H T E A

Served with flowing Piper-Heidsieck 'Essentiel' (2 hours) - 129 pp

Served with a glass of Piper-Heidsieck 'Essentiel' - 99 pp

Served with Tea and Vittoria Coffee - 79 pp

Scones

Traditional & Raisin Scones (V)

Meander Valley Clotted Cream, Raspberry Jam, Dulce de Leche

Cold

Brioche, Prawn cocktail, Watercress (V)

Salmon Rillettes, Dark Bread, Yarra Valley Atlantic Salmon Caviar

Chicken & Celery Triangle

Milawa Goat Cheese Tart, Grilled Asparagus,
Confit Heirloom Beet, Edamame (V)

Hot

Wild Mushroom and Gruyere Quiche, Onion Jam,
Black Garlic Aioli, Enoki Chips (V)

Beef Wellington, Hollandaise, Parsnip Textures

Lobster Thermidor Vol-au-Vents, Saffron Mustard

Duck, Lemongrass & Lime Steamed Bao

Sweet

Pistachio & Cherry Rocher

Citrus & Vanilla Mascarpone Verrine

Raspberry Lychee Jelly Tartlet

Salted Caramel Macarons

V = vegetarian

Champagne and Sparkling Wine option also includes choice of tea or coffee.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavor to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

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Coffee

Café Latte, Cappuccino, Espresso, Double Espresso,
Flat White, Long Black or Macchiato

Teas

Staunton Earl Grey, Ceylon Afternoon Tea, Green Tea,
Peppermint Infusion, Nile Chamomile, Rose & Vanilla

Sparkling and Champagne by the Glass

St Huberts Blanc de Blancs NV
14

Yarra Burn Vintage 2019
17

Piper-Heidsieck 'Cuvee Essentiel' Extra Brut
30

TWR Signature Martini

In-house infused vodka with Davidson plum and
lemon myrtle, sweet vermouth
26

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