

Festive

S e a s o n

TWR

THE WAITING ROOM

Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

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

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

T W R F E S T I V E H I G H T E A

M E N U

Sandwich:

Spanner Crab Biscuit, Truffled Crème Fraîche, Toasted Sesame (SF)
Whipped Pistachio, Champagne Gel, Dill & Chervil (V)
Provolone, Pickled Green Tomato (V)
Wildfire Beef, Whisky Mustard, Miche

Bites

Cured King Salmon Blini, Tonka Bean, Avocado, Charcoal Crumb (SF)
Moreton Bay Bug with Smoky Sour Cream, Finger Lime, Marigold (SF)
Seared Foie Gras, Gingerbread, Caramelised Orange
Porcini Mushroom Cream Tart, Crispy Black Quinoa, Micro Salad (V)

TWR Afternoon Tea 2023 Pastry

Cherry Sphere, Vanilla Mascarpone, Davidson Plum Sable (LG)
Cinnamon Apricot Marmalade, Lavender Cheesecake Mousse
Banana Salted Caramel, Vanilla Crèmeux, Crunchy Feuillantine (Contains Nuts)
Berries Frangipane, Burnt Orange Honey Gel (Contains Nuts)

Scones

Gingerbread Scones (V)
Scones Plain (V)