

VITTORIA HIGH TEA

Served with Tea and Vittoria Coffee - 89pp Served with a glass of Piper-Heidsieck 'Cuvée' Brut NV - 109pp Served with flowing Piper-Heidsieck 'Cuvée' Brut NV (2 hours) - 149pp

Nitro Espresso Martini Taster

Scones

Traditional & Raisin Scones (V) Vanilla Whipped Cream, Blood Plum & Raspberry Jam, Triple Citrus Marmalade

Cold

Coffee Infused Teriyaki Chicken, Caramelized Pineapple, Spinach Wrap

Umami Lobster Brioche, Wakame Salad, Wasabi Tobiko Curried Smashed Egg, Sun-dried Tomato Bread, Kasundi Relish (V) Blini, Smoked Trout, Beetroot Cream Cheese, Salmon Roe

Hot

Lobster & King Prawn Bonbons, Char Grilled Lime Mayonnaise
Truffle Mushroom, Chicken Pie, Sweet Onion Compote
Lamb & Rosemary Sausage Roll, Bush Tomato Chutney
Halloumi & Spinach Roll, Harissa Aioli (V)

Dessert

Mocha Coffee Bean Limoncello Raspberry Rocher Pistachio Ricotta Cannoli Tiramisu Verrine

(V) Vegetarian Champagne 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.

Crown practises responsible service of alcohol.

VITTORIA COFFEE HIGH TEA

Cocktails

Toblerone Vittoria Coffee Liqueur, Frangelico, Baileys, Cream	28
Black Russian Ketel One Vodka, Vittoria Coffee Liqueur, Coke	25
Irish Coffee Vittoria Coffee Liqueur, Raw Sugar, Cream	25
Sparkling & Champagne by the Glass	
St Huberts 'Blanc de Blancs' NV	15
Yarra Burn Vintage 2021	17
Piper-Heidsieck 'Cuvée' Brut NV	30
Piper-Heidsieck 'Cuvée Essentiel' Extra Brut NV	35
Moët & Chandon Imperial Brut NV	36

Coffee

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

Teas

Perfect Ceylon Tea, Elegant Earl Grey Tea, Ceylon Green Tea, Jasmine Ceylon Green Tea, Peppermint, Chamomile or Rose with French Vanilla



Moët & Chandon Rosé 'Imperial' NV





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