

# Seasonal

## H I G H T E A M E N U

Enjoy three tiers of seasonal treats, handcrafted on premise by our culinary team.

### Savoury Temptations

Warm Pea and Potato Soup (CD, GF, V)

Forest Mushroom, Truffle and Cream Cheese Tart (CD, CN, V)

*Salted caramel walnut*

Poached Chicken Mayo and Candied Lemon Tea Sandwich (CD, H)

Open Croque Monsieur (CD, P)

*18-month aged prosciutto, gruyère, Champagne, sourdough*

Baked Filo Triangle (V, CD)

*Baby spinach and whipped ricotta*

### Sweet Delights

Ube Swiss Roll (CD)

*Strawberry and rose Chantilly filling*

Milk Chocolate Tart (CD)

*Pear and pickled ginger jelly, 55% milk chocolate pear crèmeux, feuilletine*

Apricot Slice (CD, CN)

*Apricot and almond cake, confiture, whipped white chocolate mousse*

Blood Orange Crème Brûlée (CD, GF)

*Smoked maple crème anglaise*

### The Scone

Blackcurrant and Raisin Scone

Vanilla Scone

*Served with jam and whipped cream*

*Served with unlimited Vittoria coffee blends, loose-leaf tea and hot chocolate.*

*This will be accompanied by your chosen beverage package if you have selected one.*

*Additional refreshments are available upon request for a fee.*

V vegetarian | GF gluten free | CD contains dairy | CN contains nuts | P contains pork | H Halal

*Menu is subject to change due to the seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.*

Please note a surcharge of 10% applies on Weekends, and a surcharge of 15% applies on Public Holidays.