

HIGH  
*Socie Tea*  
MENU

Melbourne's most decadent high tea, incorporating the finer things in life - cheese, chocolate, caviar and champagne.

## CHEESE

### **Baked Le Conquérant camembert, lemon thyme and truffles** <sup>(CD)</sup>

Decadent camembert cheese slow baked and topped with locally sourced winter truffles, served with white chocolate muscatels and date apricot toast

### **Murray region pulled lamb, Woodside saltbush chèvre chaud** <sup>(H, CD)</sup>

8-hour braised Victorian lamb shoulder tossed with Chef's secret sauce blend, served over soft brioche buns and flash broiled with chèvre and micro greens

### **Croque Monsieur, L'Artisan Organic Mepunga Gruyere, caramelised onion, 18-month aged prosciutto, bacon dust** <sup>(CD, CN)</sup>

Warm Victorian butter croissant with prosciutto and cheese

## CHOCOLATE

### **Paris-Brest, Valrhona Caramelia, Frangelico gel** <sup>(CN, CD, V)</sup>

Our take on the French classic

### **Bourdaloue pear and Brazilian cocoa tart** <sup>(CD, CN)</sup>

Rich chocolate tart made with single origin Valrhona Hukambi 53% and saffron-poached baby pears and almonds

### **Valrhona Amatika madeleine, raspberry, and Olsson's red gum salt** <sup>(V, GF, CD, CN)</sup>

A refreshing madeleine dipped in plant-based chocolate with smoked salt and raspberry

## CAVIAR

### **Juniper cured Óra king salmon, wild scampi caviar and handmade charcoal tart** <sup>(CD)</sup>

48-hour house-cured thinly sliced king salmon steeped in juniper and Champagne, served with avocado and Meander Valley crème fool

### **Black Pearl Siberian Royal Gold Caviar, Brillat Savarin cheese scone** <sup>(CD)</sup>

Sustainably sourced buttery oscietra caviar served over deliciously creamy cheese and homemade fennel-scented scones, served with whipped Mauri mascarpone cream and 12-carat gold leaf

## CHAMPAGNE

### **NV Moët & Chandon Impérial Brut**

Épernay, France

30 | 170

## WINES & WHISKY

### **William Fevre Petit Chablis**

Burgundy, France

19 | 90

### **Chateau Minuty Prestige Rosé**

Côtes De Provence, France

16 | 80

### **La Noblesse Cabernet Franc**

Loire Valley, France

15 | 68

### **Starward Two-Fold Double Grain**

Melbourne, Victoria

14 single | 28 double

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

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**GF = Gluten Free, V = Vegetarian, VG = Vegan, CD = Contains Dairy, CN = Contains Nuts, H = Halal**

Unfortunately we are not able to accommodate to allergies or intolerances in this special menu, please advise an associate and assess your own level of risk before dining.