

# Summer

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

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

### The Scone

Vanilla scone

Mango and white chocolate scone

*Served with fresh cream and berry conserve*

### Savoury Temptations

Smoked salmon on sour dough with cream cheese and dried summer blossoms

Pickled summer cucumber with whipped feta on dark rye

Prosciutto, chimichurri and gherkin on a milk bun

Bendigo free range egg mayonnaise with fennel pollen on a brioche roll

Spinach, ricotta and wild herb baked pita

### Sweet Delights

Mornington Peninsula strawberry meringue tartlet

Lime and coconut cheesecake verrine

Apricot mousse cake delice

Violet and blueberry opera gâteau

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Served with free-flowing Vittoria Coffee blends, Jing Tea herbal infusions 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.

The Lobby Lounge  
205 Collins Street, Melbourne, Vic,  
3000

*Menu is subject to change due to 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.*