

Spring

H I G H T E A M E N U

Enjoy three tiers of seasonal treats, handcrafted
by The Westin Melbourne culinary team.

Poached lobster & wood fire roasted pumpkin in beetroot brioche, macadamia dukkha (CD, H)
Rotollo of Pan-fried chicken, warrigal green & young spinach with jalapeno (H)
Minted Green pea arancini with whipped saffron ricotta (V, H)
Salad of smoked salmon and spring greens, pepe saya crème fraiche, Shiraz gin roe (GF, H)

Sweet

Beurre Noisette, apple & caramel cupcake (CD)
Gippsland Orange, Tonka bean & poppy seed gateaux (CD, CN, GF)
Honey infused Peach and cream cheese tart (CD)
Rose, Watermelon and strawberry petit cube (CD, GF)

Scones

Blueberry and coconut scones (CD)
Vanilla scones (CD)

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.

Snap, share and follow



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

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten.
Whilst all reasonable efforts are taken to accommodate guest's dietary needs,
we cannot guarantee that our food will be allergen free.*