



Spring Spritz

HIGH TEA

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

THE SCONE

Cloth aged cheddar scone
Served with whipped rosella plum butter

SAVOURY TEMPTATIONS

Bresaola Valtellina, Meredith dairy goats cheese with caramelized onions
and toasted macadamia Hokkaido milk bun

Gippsland smoked duck, dried beets and cream cheese beetroot slider

Chorizo and corn madeleines with bush tomato and pepper relish

Le Dauphin double crème served with spiced apricot chutney and house made crackers
Spring vegetables and mushroom pithivier

SWEET DELIGHTS

Chandon spritz jelly, green apple and white chocolate verrine

Coeur a la crème with mango and passionfruit compote,
crispy pineapple and lavender

Raspberry and rhubarb religieuse
Preserved blackberries and cream delice

*Pour yourself a glass of Chandon Spritz over ice, garnish with
preserved orange slice, rosemary, stir and sip*

THE WESTIN
MELBOURNE

CHANDON

Snap, share and follow



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