

# Summer

## HIGH TEA MENU

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

### The Scone

Vanilla bean scone (CD)

Blueberry, white chocolate and lemon scone (CD)

*Served with fresh cream and berry conserve*

### Savoury Temptations

Corn-fed brined chicken and field mushroom quiche (CD, H)

Hot smoked salmon, chive and saffron tartare, charcoal bun (CD, H)

Summer vegetable panzanella crostini and dehydrated fetta (V, CD, H)

Cucumber, green apple and verjuice gazpacho (V, GF H)

Corn chorizo and manchego Sambousek (CD, P)

### Sweet Delights

Dark chocolate and cold pressed coffee tea cake, walnut praline,  
plums and cream cheese (CD)

Coconut pannacotta, white peach jelly, meringue and lychees (GF)

Matcha chiffon cake, mascarpone, mandarin and black sesame (CD, H)

Mango cheesecake parfait ice cream sandwich, macadamia and ginger cookie (CD, CN)

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.

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Snap, share and follow



@westinmelbourne #westinmelbourne

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.