



A TASTE OF FASHION - HIGH TEA AT ALTUS

SANDWICHES & SAVOURIES

Tasmanian Smoked salmon, Yuzu cream cheese Mousse, rye bread, charcoal honey comb

Vegetable roulade, Grilled spring vegetables, house made hummus, aged balsamic caviar

Lemon myrtle poached Chicken, Milk bread, textures of basil

Free range egg and chives sandwich, Charcoal bread

HOT BITES

Slow cooked beef pie, salsa

Sundried tomato arancini, parmesan snow

PATISSERIE

Blood orange Diamond (GF, NF)

Blood orange cremeaux, pink moscato and coconut tender gel

Bourbon Lady (GF)

78% Single origin chocolate, bourbon whiskey, hazelnut biscuit, mandarin sheets, banana joconde

Ruby Parfum

Ruby rose chocolate mousse, prosecco gel, fresh strawberries, gianduja croustillant and strawberry gum

Passionfruit Pochette-(GF)

Passion fruit mousse, gold chocolate, caramelised white chocolate sponge

SCONES

Buttermilk (V, NF)

Sweet orange & white chocolate (V, NF)

Served with strawberry preserve, vanilla chantilly cream, lemon curd ((V, NGI, NF)

(V)Vegetarian (NGI) No gluten ingredients (NF) Nut free (DF) Dairy free

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish.

All credit card payments incur a 1.1% surcharge. A 15% surcharge applies on all public holidays.

Altus bar practices reasonable service of alcohol.