

# ALTUS



## FESTIVE HIGH TEA

### SANDWICHES & SAVOURIES

Beetroot cured Tasmanian smoked salmon on Macha bread, lemon myrtle cream cheese (NF)

Roasted Victorian Black Angus pinwheel, horseradish relish, salad cress, citrus cream (NF)

Two cheese mousse, cranberry caviar, cranberry gel (V) (NF)

Honey glaze turkey sandwich, yuzu mayo, petite brioche (DF)

### HOT BITES

Slow cooked wagyu beef pie, onion and mango jam

Butternut pumpkin, Meredith goat cheese Arancini (V)

### PATISSERIE

Cointreau Christmas tree (GF)

Cointreau mousse, orange blossom strawberry gel, Cointreau dacquoise

Raspberry Santa hat (NF)

Spiced brulé chocolate tart, raspberry mousse, coconut marshmallow

Salted caramel & ginger petit gateau (NF)

Ginger sablé Breton, salted caramel cream, croustillant

Lavender- blueberry Christmas bauble cake

Lavender cream, blueberry, chocolate pops

### 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 1.4% surcharge. A 15% surcharge applies on all public holidays.

Altus bar practices reasonable service of alcohol.