



HIGH TEA AT ALTUS MENU

sandwiches + savouries

straciatella mousse, basil and cucumber spheres, finger brioche
smoked salmon mousse on charcoal bread with finger lime cream cheese
charcoal roll with roast beef horseradish cream, candied fig and truffle mayo
victorian black angus pinwheel, horseradish, quandong cream, balsamic
pomegranate pearls

hot bites

chefs saltbush homemade empanadas
leek and parmesan croquets

patisserie

single origin grand cru chocolate cake with hazelnut &
aniseed myrtle croustillant
green apple, yuzu and ginger crèmeux with pistachio dacquoise
raspberry vanilla white chocolate tart
blood orange, cardamom and saffron parfait with bee pollen crumble and finger
lime

scones

sweet orange with chocolate
butter milk
served with with yarra valley clotted cream, macerated strawberry preserve
and lemon curd

(v)vegetarian (ngi) no gluten ingredients (cn) nuts contained throughout the dish.
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish. Please advise of any
dietary requirements.

english breakfast	<i>This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones.</i>
french earl grey	<i>A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers.</i>
black chai	<i>This robust chai black tea blend reveals a remarkable union of rare and aromatic Indian spices. A warm yet soothing TWG Tea, delicious alone or with a dash of milk</i>
bain de roses	<i>In the month of May, the roses of Grasse come into bloom, enveloping Provence with an incomparable and luxurious perfume. This sensual Darjeeling is a magical union of extraordinary roses and hints of vanilla.</i>
moroccan mint	<i>A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.</i>
silver moon	<i>A blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice. A tea for that special moment.</i>
chamomile	<i>Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.</i>
jasmine pearl	<i>A suave cup of elegantly fragrant green tea lavishly blended with TWG tea jasmine blossoms. The tender, silvery buds are intricately rolled into 'pearls' and then died amid fresh, aromatic jasmine flowers. The pearls magically unfurl in the tea cup.</i>
oolong prestige	<i>The sublime green leaves of this Vietnam oolong produce a fresh and mineral flavour with an enchanting aroma reminiscent of Chinese savoir-faire. This TWG Tea blue tea leaves the palate with an enduring sense of serenity</i>

cocktail

bain de roses spark	24
Bain De Roses Tea, is married with watermelon liqueur, Cointreau and orange juice and topped up with Italian prosecco to give a new twist to the old favourite, the Mimosa	

mocktail

berry ice-tea	17
This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones with Berries & sweetened with Sucre De Canne	

champagne + sparkling wine

NV Veuve Clicquot Brut Yellow Label, Reims, France	22
NV Chandon Brut, Yarra Valley, Victoria	19
NV Riva Dei Frati Prosecco Brut, Veneto, Italy	17