

ALTUS

Festive
HIGH TEA

Delight in decadent sweets and savoury treats

ALTUS



FESTIVE HIGH TEA AT ALTUS MENU

sandwiches + savouries

truffled brie and heirloom tomato finger sandwich
poached prawn roll, mayonnaise, preserved lemon, butter roll
rare roast beef, horseradish cream, rocket, finger sandwich
duck liver pate, preserved cherry jam, brioche

hot bites

chicken and chardonnay pie, caramelised onion
smoked cod croquette, lemon aioli sauce

patisserie

the snow flake
mulled wine berry confiture, vanilla-white chocolate chantily, ginger bread biscuit
golden bauble
passionfruit ginger creameux with salted caramel and pistachio jaconde
cocoa antlers
baileys chocolate mousse with wattleseed-gianduja croustillant
chestnut pine
chestnut-mascarpone cream, blueberry gel and nut-brown butter biscuit

scones

gingerbread spice, cranberry and maple scones
traditional buttermilk scone
served with strawberry preserve and cream



All dishes may contain traces of (cn) nuts, (d) dairy, (g) gluten, (e) eggs, (sh) shellfish, (sf) seafood, (v) vegetarian and (al) alliums. Please advise of any dietary requirements. All credit card payments incur a 1.1% surcharge. A 15% surcharge applies on all public holidays. Altus bar & lounge practices reasonable service of alcohol.

teas

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>
white sky	<i>Majestic Yin Zhen white tea leaves lend their crystalline flavour to this celestial blend. Cultivated on the island of the Indian Ocean Archipelago, ylang ylang flower impart their exquisite and fragrant oil to this fruity blend.</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 dried amid fresh, aromatic jasmine flowers. The pearls magically unfurl in the tea cup.</i>
follow me	<i>A beckoning blend of green tea and rare red berry is crowned with alluring notes of succulent royal pineapple.</i>
milk oolong	<i>The sublime green leaves of this Vietnam oolong produce a fresh and mineral flavour with an enchanting aroma reminiscent of Chinese savoir-faire.</i>



champagne + sparkling

Pommery Brut Royal – Champagne, France	25
House of Arras Blanc de Blancs – Tasmania, Australia	18

white wines

Oakridge 'Local Vineyard Series' Chardonnay – Yarra Valley	16
Giant Steps 'Sexton Vineyard' Pinot Gris – Yarra Valley	15

red wines

Yering Station Pinot Noir – Yarra Valley	17
Tellurian Heathcote Shiraz – Heathcote	18

signature cocktail

The Golden Glow	20
<i>Vanilla vodka, spiced ginger syrup, lemon, and sparkling float</i>	

signature mocktail

Mulled Berry Sparkle	12
<i>Spiced berry compote, cinnamon, blood orange, and soda</i>	

digestives

Baileys Irish Cream	12
Seppeltsfield Grand Tawny (21 Year) – Barossa Valley, SA	14

All prices per glass. Please ask our team for bottle options.



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