

Nº35

Weekend High Tea

Sweets

Blueberry profiterole (*ngi, v, h*)
Genmaicha & yuzu gel cone (*h*)
Dark chocolate & rosemary tartlet (*ngi, h*)
Raspberry madeleine (*ngi, v, h*)
Citrus duo torte, gin & tonic emulsion (*ngi*)

Freshly baked sultana scones served with
Meander Valley clotted cream & lemon curd,
homemade strawberry lavender preserve (*h*)

Savoury

Tartelette of caramelised pumpkin with
maple ricotta swirl & toasted pepitas (*v, h*)
Double smoked ham, olive tapenade,
artichoke mayonnaise, Swiss cheese
Bridgewater chicken, tarragon & chardonnay mayonnaise (*ndi*)
Tasmanian smoked salmon, lemon & chive cream cheese (*h*)
Meredith goats cheese brulée
with balsamic grape compote (*v, h*)
Gruyere cheese & corn fritter with red onion jam (*v*)
Beef & red wine pie with rose, pear & fig relish
Warm truffled porcini baked custard tart with
golden enoki mushrooms & corn blossom (*ngi, v*)

Free Flowing Beverage Selection

Madame Flavour Loose Leaf Tea

Noir: Black Teas
Madame's English Breakfast
French Earl Grey
Sultry/Rajasthani Chai

Vert: Green Teas
Green Jasmine & Pear

Tisane: Herbal Teas
Organic Mints & Lavender
Chamomile
Deeply Relaxing
Lemongrass, Lime & Ginger

Espresso Coffee

Espresso
Cappuccino
Cafe Latte
Flat White
Long Black
Macchiato

Please speak to your waiter about our free flowing sparkling wine offering - \$125pp

Or sign up to our **Accor ALL** membership and receive another complimentary glass of sparkling wine*

(v) Vegetarian (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish (h) Halal
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood. Please advise of any dietary requirements.
Menu is seasonal & subject to change without notice. 15% surcharge applies to entire bill on public holidays. *Only valid for new ALL members.

@no35restaurant @sofitelmelbourneoncollins