

HIGH TEA AT ALTUS MENU

SANDWICHES & SAVOURIES

Australian spanner crab remoulade with fennel slaw, yuzu, native lime and salmon roe

Yarra valley smoked salmon, calamansi lime curd, and Geraldton wax and mountain pepper

Citrus cream cheese, apple, mint & lime compressed cucumber triple Decker

Roasted chicken, balsamic onion, Davidson plum gel, salt bush and smoked marrow aioli

Mixed exotic mushroom and cheese pie with bush tomato relish

Gruyere and corn fritter with truffle emulsion

PATISSERIE

Salted caramel ganache tart, single origin chocolate, golden hazelnut and Tasmanian berry dust

Red cube – strawberry gum and berry mousse, coconut jelly, with almond pain de gene base

Passionfruit jelly and cream cheese with lemon myrtle layered dome with pistachio sponge

Raspberry crunch and gel, wild berry noodle, wattle seed and yoghurt semi freddo, (gf)

SCONES

Warm buttermilk scone

Orange blossom, white chocolate, lavender scone

Served with strawberry rose petal preserve, lemon curd, clotted cream

(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.

All credit card payments incur a 1.3% surcharge. A 15% surcharge applies on all public holidays.

Altus bar practices reasonable service of alcohol.

ENGLISH BREAKFAST	This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this broken-leaf black tea is perfect with morning toast and marmalade.
FRENCH EARL GREY	A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers.
BLACK CHAI	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.
BAIN DE ROSES	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. Truly an outstanding tea
MOROCCAN MINT	A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.
SILVER MOON	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.
CHAMOMILE	Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.
JASMINE PEARL	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.
ETERNAL SUMMER	A fragrant South Africa red tea embellished with notes of sweet summer rose blossoms accented with raw berries which finish with a lingering aftertaste reminiscent of ripe Tuscan peaches.
OO LONG PRESTIGE	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.

COCKTAIL

Bain De Roses Spark 22

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 16

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

SPARKLING WINE & CHAMPAGNE

NV Riva Dei Frati Prosecco Brut, Glera, Veneto Italy 16

NV Veuve Clicquot Brut Yellow Label, Reims, France 20

NV Chandon Brut, Chardonnay Pinot Noir, Yarra Valley, VIC 15