

# ALTUS

## SANDWICHES & SAVOURIES

Blue swimmer 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

## HOT BITES

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,  
Artisan Chocolate truffles

## SCONES

Warm buttermilk scone  
Orange blossom, white chocolate, lavender scone  
Served with strawberry rose petal preserve, lemon curd, clotted cream

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish.

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

#### CHAMPAGNE + SPARKLING WINE

NV Veuve Clicquot Brut Yellow Label, Reims, France	20
NV Chandon Brut, Yarra Valley, Victoria	18
NV Riva Dei Frati Prosecco Brut, Veneto, Italy	15

All credit card payments incur a 1.4% surcharge. A 15% surcharge applies on all public holidays. Altus bar practices reasonable service of alcohol.