

# ALTUS

## HIGH TEA AT ALTUS MENU

### **sandwiches + savouries**

stracciatella mousse, basil and cucumber spheres, finger brioche (v)

smoked salmon mousse on charcoal bread with finger lime cream cheese

chicken remoulade, wattleseed emulsion, bush apple gel

victorian black angus pinwheel, horseradish, quandong cream, balsamic pomegranate pearls

### **hot bites**

chicken and saltbush homemade empanadas

mac and cheese croquettes (v)

### **patisserie**

single origin grand cru chocolate cake with hazelnut & aniseed myrtle croustillant (cn)

green apple, yuzu and ginger crèmeux with pistachio dacquoise (cn)

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 scone

served with Yarra Valley clotted cream, macerated strawberry preserve and lemon curd

(v)vegetarian, (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 1.1% surcharge. A 15% surcharge applies on all public holidays. Altus bar & lounge practices reasonable service of alcohol.

<b>english breakfast</b>	<i>This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones.</i>
<b>french earl grey</b>	<i>A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers.</i>
<b>black chai</b>	<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>
<b>bain de roses</b>	<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>
<b>moroccan mint</b>	<i>A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.</i>
<b>silver moon</b>	<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>
<b>chamomile</b>	<i>Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.</i>
<b>jasmine pearl</b>	<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>
<b>eternal summer</b>	<i>A fragrant South African 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.</i>
<b>oolong prestige</b>	<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

<b>bain de roses spark</b>	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

<b>berry ice-tea</b>	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 Pommery Brut Apanage, Reims, France	20
NV Chandon Brut, Yarra Valley, Victoria	18
NV Riva Dei Frati Prosecco Brut, Veneto, Italy	15