

ALTUS

Mother's Day High Tea Menu

Sandwiches

Stracciatella mousse, basil and cucumber spheres, finger brioche
Smoked salmon mousse on charcoal bread with finger lime cream cheese
Chicken remoulade, wattleseed emulsion, bush apple gel
Victorian Black Angus pinwheel, horseradish, Quantong cream, balsamic
pomegranate pearls

Savouries

Chef's saltbush homemade empanadas
Blue cheese and mushroom croquette

Patisserie

Single origin grand cru chocolate cake with
hazelnut & aniseed myrtle croustillant
Green apple, yuzu and ginger crèmeux with pistachio dacquoise
Raspberry, vanilla and white chocolate tart
Blood orange, cardamom and saffron parfait with bee pollen crumble and
finger lime

Scones

Buttermilk
Sweet orange with chocolate
Both served with Yarra Valley clotted cream,
macarated strawberry preserve and lemon curd

Live stations

Caviar and blinis tasting experience
Liquid nitrogen Vanilla ice cream atelier

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish. Please advise of any dietary requirements.