



MAD HATTER'S HIGH TEA

ADULT MENU \$79

SANDWICHES & SAVOURIES

Jamon Serrano, piquillo cream, manchego snow, milk bread (NF)

Beetroot cured smoked Tasmanian salmon, Beechworth honey cream cheese (NF)

Lillydale Chicken, smoked apple gel, baby brioche (NF)

House made hummus, marinated heirloom cherry tomatoes, aged balsamic (DF, V)

Slow cooked beef brisket pie (DF, NF)

Leek croquette (NF, V)

PATISSERIE

Mad Hatter Gianduja crèmeux (NGI)

Chocolate pyramid cake (NF)

Salted caramel and passion fruit bombe (NGI)

Raspberry, vanilla white chocolate tart (V)

SCONES

Buttermilk (V, NF)

Sweet orange & white chocolate (V, NF)

Served with strawberry preserve, vanilla chantilly cream, lemon curd ((V, NGI, NF)

(V)Vegetarian (NGI) No gluten ingredients (NF) Nut free (DF) Dairy free
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 practices reasonable service of alcohol.