

TWR

THE WAITING ROOM

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

CHAMPAGNE HIGH TEA
SATURDAY TO SUNDAY 2 PM - 5 PM

- \$150 Per Person with a Glass of Ruinart Blanc de Blancs
- \$140 Per Person with a Glass of Veuve Clicquot Rosé
- \$125 Per Person with a Glass of Piper-Heidsieck 'Essentiel' Brut
- \$115 Per Person with a Glass of Lark Hill Blanc de Blancs
- \$105 Per Person with Choice of Tea or Coffee

M E N U

Sandwiches

- Crab Salad Sandwich (SFA)
- Tiger Prawn Roll, Pickled Fennel (SFA)
- Truffle and Gruyere (V)
- Heirloom Tomato, D'Affinois and Mizuna (V)

Bites

- Lobster Bon-Bon, Charred Lime Aioli (SFA)
- Chicken Liver Parfait, Pickled Watermelon Rind
- Cauliflower and Montgomery Cheddar Tartlet (V)
- Cured Ocean Trout, Yoghurt and Radish (SFA)

Sweet

- Mandarin Cheesecake Mille Feuille (V)
- Vanilla Mascarpone, Strawberry confit and Champagne (LG, V)
- Yuzu Meringue Tart (V)
- Crunchy Praline, Whipped Milk Chocolate (V)

Scones, Cream & Honey

- Apricot & Plain Scones (V)
- Strawberry Jam, Clotted Cream

V = vegetarian | VG = vegan | LG = low gluten | LD = low dairy | SFA = contains seafood/shellfish
Champagne and Sparkling Wine option also includes choice of tea or coffee.