

THE WINDSOR

MELBOURNE

AUTUMN AFTERNOON TEA

with desserts by Head Pastry Chef Jérémie Parmentier

PETITE SAVOURY PASTRIES

Cornish pasty filled with organic vegetables
Confit onion tart, orange reduction, marinated goats cheese

SEASONAL PATISSERIE

APPLE TARTE TATIN

Apple tatin, walnut sablé, vanilla mousse

STRAWBERRY & BASIL SPHERE

Basil mousse, strawberry confit, almond sponge

BUCKWHEAT & DARK CHOCOLATE TART

Buckwheat & 65% dark chocolate cremeux, buckwheat sablé, kalamansi gelée

RIBBON SANDWICHES

Roast chicken with celery & chopped walnuts
Egg with mayonnaise, horseradish and Dijon mustard
Salmon, mayonnaise, dill & gherkins in a milk bun

TRADITIONAL & SULTANA SCONES

Baked fresh daily and served with Windsor jam
and thick double cream



TIMES

MONDAY - SUNDAY
11.30 - 16.30 [2 HOUR SITTINGS]

PRICES

WEEKDAYS: ADULTS \$75, CHILDREN (3-6 YEARS) \$25, (7-12 YEARS) \$40, SENIORS \$64

WEEKENDS: ADULTS \$99, CHILDREN (3-6 YEARS) \$30, (7-12 YEARS) \$50

Includes French sparkling wine on arrival, a selection of specialty teas or coffee. Weekend Afternoon Teas include a chocolate fountain & dessert buffet.



FOR RESERVATIONS, CONTACT 03 9633 6004 OR VISIT
WWW.THEHOTELWINDSOR.COM.AU