

THE WINDSOR

MELBOURNE

SUMMER AFTERNOON TEA BY HEAD PASTRY CHEF JÉRÉMIE PARMENTIER

PETITE SAVOURY PASTRIES

Chilled lychee, avocado & coconut soup
Parmesan sablé with Huon Valley salmon roe

RIBBON SANDWICHES

Roast chicken with celery & chopped walnuts
Tasmanian salmon with radishes, squid ink bun
Egg with mayonnaise, horseradish & Dijon mustard
Cucumber & ricotta cheese with herbs

SEASONAL PATISSERIE

RASPBERRY & TONKA ENTREMET

Raspberry confit, Guanaja & tonka bean cremeux,
vanilla ganache, almond crumble

FIG & WALNUT TART

Confit fig, walnut paste, hazelnut shortbread,
vanilla cream

SEASONAL MACARON

Apricot marmalade, rosemary ganache

TRADITIONAL & ORANGE PEEL SCONES

with Windsor strawberry jam & thick double cream

- MENU IS SUBJECT TO CHANGE -

