

# THE WINDSOR

MELBOURNE

## AFTERNOON TEA

with savouries by Executive Chef, Tom Brockbank, and  
desserts by Head Pastry Chef, Jérémie Parmentier

## SEASONAL SAVOURY CANAPES

Roasted jerusalem artichoke tart, ricotta, thyme, fine herbs  
Parmesan crusted gougère, Gruyère fondue

## SEASONAL PATISSERIE

### PISTACHIO MACARON

*Macaron biscuit, roasted pistachio, Sicilian pistachio ganache*

### VANILLA & YUZU RELIGIEUSE

*Vanilla bean mousse, yuzu sauce & crèmeux, mirliton (almond) sponge*

### LONGCHAMP

*Milk chocolate mousse, hazelnut praline & crispy*

## RIBBON SANDWICHES

Free range egg with saffron aioli & mustard  
Waldorf smoked chicken salad with Victorian walnuts  
Cucumber with peperonata & Yarra Valley fetta

## TRADITIONAL & SULTANA SCONES

Baked fresh daily and served with housemade strawberry jam  
and thick double cream

*\*Menu is subject to change*

