

# Afternoon Tea

TO EAT

## SWEET

### BRÛLÉE SCONES

Nutella and Vanilla served with Fresh Raspberries and Pepe Saya Clotted Cream

### LEMON MERINGUE BASKETS

Lemon Curd and Dacquoise.

### FRENCH PASTRIES

### CHOCOLATE LOLLYPOPS

### CHOCOLATE OPERA SLICE CHAMOMILE

### MACARON

Passionfruit, Pistachio, Blueberry and Honeycomb.

### SEASONAL TART

Fresh Strawberry and Blueberry Fruits.

### SOFT SERVE SUNDAES

Vanilla Soft Serve, Strawberry Romanov, Mango, Passionfruit, Wafers and Sprinkles.

## SAVOURY

### FRESHLY SHUCKED OYSTERS + \$5EA

Lemon and Mignonette

### SMOKED SALMON CRONUT

Rocket and Crème Fraiche.

### CRAB SALAD BRIOCHE ROLL

Caviar

### JAMON POTATO CROQUETTE

5J Jamon, Saint André Cheese and Maple Syrup.

### PROSCIUTTO GARGONZOLA CRISP

Gorgonzola, Honey and Thyme.

### FETA SPINACH PIE

Filo Pastry, Danish Feta and Baby Spinach.

glass

Please note that all our food may contain nuts, gluten, and dairy. We can accommodate dietary restrictions with advance notice. Please note a 10% surcharge applies on Sundays.

Join us for Melbourne Cup in Glass Brasserie. Ask your waiter for more information

(GF) Gluten Free  
(V) Vegetarian  
(DF) Dairy Free  
(VG) Vegan