

THE LANGHAM, MELBOURNE HIGH TEA

Delight in nostalgic Tiffin served on a traditional three-tiered silver stand

*Served with your choice of leaf tea, specialty coffee or hot chocolate
Available from 10:30am to 4:30pm, Monday to Friday only*

LANGHAM CLASSIC - \$39 per person

Smoked salmon, chicken, cucumber, egg & mayonnaise, cream cheese & chive finger sandwiches

Scones with organic fruit jam and clotted cream

Chocolate dipped strawberry, candied fruit tea cake, strawberry fruit tart, chocolate Éclair

CHOCOLATE INDULGENCE - \$43 per person

Smoked salmon, chicken, cucumber, egg & mayonnaise, cream cheese & chive finger sandwiches

Scones with organic fruit jam and clotted cream

Lemon, lime and bitter curd tartlet, Jaffa chocolate shot, chocolate truffle Marquise, almond Florentine with yoghurt chocolate, Amarascata roulade with cocoa nibs

GF: Gluten free

V: Vegetarian

All prices are inclusive of GST (11/10)

Aria Day Menu 8.30 am till 4.30 pm

Breakfast

Bircher Muesli with honey and grated apples	\$13
Low fat natural Yoghurt with seasonal berries (GF)	\$15
Seasonal fresh fruit salad (V)	\$15
Eggs Benedict	\$19
Two free range eggs- Poached, Scrambled or fried with bacon and toast	\$24
Grilled smoked ham and cheese Croissant	\$15
Fruit and nut toast with Lescure butter	\$12
Croissant and Danish Pastries	\$9
Fruit or chocolate muffin	\$9
Selection of freshly squeezed juices Orange, Watermelon, Grapefruit and Pineapple	\$9
Selection of coffees Latte, Flat white, Cappuccino, Short black, Long Black, Long Macchiato, Mochacchino and Hot Chocolate	\$6
Choice of Freshly Brewed Leaf Teas English breakfast, Earl Grey, Chamomile, Peppermint, Relaxation, Tea Party, Apple tree, White rose,	\$6

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Morning and Afternoon tea

Scones with jam and clotted Cream \$15

Appetizers

Goat Cheese and roasted beetroot salad (GF) \$16

Avocado and Cos Leaves with
Dijon mustard dressing (GF) (V) \$12

Caesar salad with Romaine lettuce, Reggiano Parmesan,
crisp bacon and anchovy dressing (GF)
Plain \$18 Grilled chicken \$24 Grilled prawns \$29

Celeriac and fennel soup with porcini mushroom (GF) (V) \$15

Hummus, Baba Ganoush, Tzatziki, marinated olives,
grissini and vegetables crudities with grilled bread (v) \$18

Antipasti with cured Italian meats,
Pecorino cheese and marinated vegetables \$22

Six South Australian Oysters (GF)

Natural \$24

Kilpatrick \$26

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Sandwiches

Fillet steak sandwich with caramelised onion and tomato served with chips	\$29
Club sandwich with bacon, turkey, fried egg, cheese, lettuce and tomato served with chips	\$25
Grilled vegetable sandwich with chickpea puree, avocado and tomato salsa served with chips (V)	\$19
Chicken and chive sandwich with garden salad	\$16
Smoked salmon and chive sandwich with garden salad	\$18
Vine ripened tomato, avocado, beetroot and basil sandwich with garden salad (V)	\$16

Your choice of white, wholemeal, multigrain and gluten-free bread (GF)

Petit Burgers & Vol au vent

Wagyu beef burger with relish, onion, tomato and lettuce served with chips	\$19
Basil herb crusted fish burger with tartar sauce and lettuce served with chips	\$19
Scallops and Moreton bay bugs vol au vent in Pernod cream served with garden salad	\$25
Porcini mushroom and chicken vol au vent with truffle oil served with garden salad	\$19
Hand cut chips with sea salt and tomato Ketchup(V)	\$12

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Dessert

Bitter Chocolate mousse, Griottine cherries (GF)	\$16
Muscat macerated fruit crumble with clotted cream	\$15
Chocolate Truffles and walnut brownies	\$16
Warm almond polenta cake with mascarpone cream (GF)	\$15
Seven deadly sins- bite size sweets	\$20
Sticky fig and ginger pudding with Armagnac custard sauce	\$16
Australian and Imported cheeses with vine muscatels	\$23

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