

ARIA

BAR & LOUNGE

THE CHOCOLATE BAR - SATURDAY & SUNDAY

DESSERT BUFFET

Frangipane, Granny Smith apple and rich white chocolate layered petite cake

Belgian milk chocolate and Vittoria coffee éclairs with caramel pearls

55% Bitter chocolate terrine with raspberry croquant

Dark chocolate and hazelnut tart with gianduja mousse

White chocolate and passionfruit pops with hint of yuzu

Citrus, vanilla and white chocolate mousse sensation

Strawberry jelly and cream cheese layered dome with pistachio sponge

Bailey's Irish Cream panna cotta with coffee crumbs and chocolate spaghetti

Chocolate cannoli filled with coconut, Malibu gel, white chocolate and berry crème

SCONES

Lemon verbena and lavender scones, and buttermilk scones

Served with strawberry and rose petal preserve, lemon curd and clotted cream

WARM DESSERT

Chocolate and raspberry pot au crème

WARM SAVOURIES

Forest mushroom and truffle parsnip cream pie

Braised Wagyu beef fritter with smoked chipotle aioli

Truffle mac and cheese en cocotte with bacon crumbs

REPLENISHED SANDWICHES

Rare roast beef roll with Pommery mustard and horseradish mayo, balsamic onion marmalade

Honey glaze ham, Swiss cheese roll with sweet mango relish

Yarra Valley smoked salmon with calamansi curd, asparagus, and salmon roe on beetroot bagel

Citrus cream cheese, mint and lime compressed cucumber triple decker

SERVED WITH A GLASS OF SPARKLING WINE,
UNLIMITED LEAF TEA, ESPRESSO COFFEE AND HOT CHOCOLATE

DIETARY REQUIREMENTS

Please note we can accommodate gluten free, dairy free or fructose high tea stands if the guest has only ONE of these requirements. We can also accommodate vegetarian and guests with allergies to traces of nuts (not anaphylaxis). Please inform us upon booking including guest/s name.

