



THE RITZ - CARLTON

MELBOURNE

AFTERNOON TEA

A glass of Moët & Chandon Impérial Brut NV

APPETISER

Beef Tenderloin Tartare Tartlet & Oscietra Caviar

SAVOURY

Macedon Ranges Duck Pithivier with Pear Glaze

Poached Banana Prawn Roll with Watercress

Juan Pedro Domecq Ham, Brioche served with Crème Fraiche

Herb Blini with Smoked Trout, Crème Fraiche, Dill and Shiraz Gin Roe

SWEET

Mango Pudding with Coconut Panna Cotta topped with Pineapple Compote

Yogurt Mousse with handpicked local Victorian Strawberry

Hazelnut Cake with Praline and Jivara Milk Chocolate Chantilly

Summer Yuzu Lemon Tart

Just-baked Scones with a selection of accompaniments:

Lavender and Honey Butter

Raspberry Jam

Vanilla Crème Chantilly

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