# F E S T I V E



Please note, all special festive offers including set menus, à la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

Should you have any special dietary requirements or allergies, please inform your waiter.

We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

An additional service fee of 10% applies to bookings of 10 people or more.

# TWR FESTIVE HIGH TEA SATURDAY TO SUNDAY 25 NOVEMBER - 22 DECEMBER 2024

\$125 Per Person with choice of Tea or Coffee \$135 Per Person with one glass of Bunnamagoo Blanc de Blancs Sparkling Wine \$145 Per Person with one glass of Piper Heidsieck 'Essential' Brut Champagne

### MFNU

# Savoury

Foie Gras Tart, Cocao Nib, Freeze Dried Mandarin, Raspberry Veil
Wagyu Tartare, Oyster Emulsion, Horseradish, Nori (LG, LD)
Lamb Slider, Dukkah, Harissa, Rocket, Goat's Cheese, Brioche
Heirloom Tomato Sandwich, Tomato Bread, Stracciatella, Balsamic, Basil (V)
Stuffed Zucchini Blossom, Ricotta, Olasagasti Anchovy (SFA, LG)
Whipped Pistachio, Beetroot Crostini, Champagne Gel, Dill & Chervil (VG, LG)
Prawn Croquette, Marie Rose, Lemon Gel (SFA, LD)
Salmon Rillette Gougère, Salmon Roe, Crème Fraîche, Fried Capers, Pickled Eschalot (SFA)

### Sweet

Wild Strawberry, Pistachio Praline, Lemon Vanilla, Verbena (V)
Espresso Martini, Coffee Creme Brûlée, Yuzu Gel, Shiso (V, LG)
Eggnog, Spiced Caramel Brownie, Muscovado, Gingerbread Trifle (V)
Bûche de Noël, Kirsch Cherry, Double Fermented Chocolate, Rocket Flowers (V)

# Scones

Plain Scone (V)
Gingerbread Scone (V)