

TWR

THE WAITING ROOM

V = vegetarian | VG = vegan | LG = low gluten | LD = low dairy | SFA = contains seafood/shellfish

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.

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MASTERCHEF INSPIRED HIGH TEA

FLOWER POT (VG)

Quinoa, Porcini Cream, Charcoal Crumb, Baby Radish, Fennel, Lavosh

LAMB SLIDER

Balsamic Caramelised Onions, Rocket, Goats Cheese, Brioche

FOIE GRAS PARFAIT (LG)

Cherry Glaze, Dark Chocolate

BEETROOT MACARON (V)

Pickled Beetroot, Beetroot Jam, Whipped Feta

TROUT RILLETTE (SFA)

Crème Fraîche, Kelp Jelly, Salmon Roe

PASTRY

MASTERCHEF GARDEN (LG)

Manjari Ganache, Espresso Brûlée, Coffee Soil, Caramelised Calamansi

BURNT CHEESECAKE (V)

Black Truffle, Frangelico Gel, Smoked Rosemary (Contains Alcohol and Nuts)

RUBY

Blood Orange Vanilla Genoise, Demerara, Bueno Crème (Contains Nuts)

FEIJOA (LG)

Whipped Ganache, Honey Gel, Compressed Apple, Yuzu Meringue

SCONES

Plain Scones

Secret Needle Tea Scones

