High Tea at THE DINING ROOM

Add $30 to include Munro Valley Sparkling Brut served throughout your High Tea.

TIER ONE | A curated selection of finger sandwiches

Poached chicken, tarragon, lemon *(DF)*
Cucumber, herbed cream cheese, chives *(V)*
Smoked salmon, crispbread, cottage cheese, capers, dill *(A, GF)*

TIER TWO | A curated selection of savoury bites

Artisan sausage roll, tomato relish
Chicken parfait savoury profiterole, quince gel
Spanner crab crumpet, apple remoulade, fine herbs *(A)*
Miniature asparagus tartlet, pea purée, preserved lemon, almond *(V)*

TIER THREE | A curated selection of petits fours

Pistachio choux bun *(V)*
Dark chocolate and orange mousse tartlet *(V)*
Raspberry cheesecake, vanilla shortbread *(V)*
Apple crumble tart, cinnamon diplomat *(V)*

Don't forget the scones

House-made scones served with jam and cream *(V)*

A curated selection of teas from T2

T2 English Breakfast
T2 Earl Grey
T2 Lemongrass & Ginger
T2 Camomile
T2 Sencha



Dietary *DF* Dairy free *GF* Gluten free
GFO Gluten free option *V* Vegetarian *VG* Vegan

Seafood origin *A* Australian *I* Imported
M Mixed

Please note all dishes may contain traces of nuts.

Arts Centre Melbourne is a cashless experience.
We accept card-only payments.

High Tea at

THE

DINING ROOM

SPARKLING	150ml	250ml	Bottle
Taittinger Brut Reserve Champagne *France*	30		150
Munro Valley Sparkling Brut *Victoria*	14	22	65
WHITE			
Cloud St Sauvignon Blanc *Victoria*	14	22	65
Motley Cru Chardonnay *King Valley, Victoria*	14	22	65
ROSE			
Shadowfax Rose *King Valley, Victoria*	14	22	65
RED			
Fat Bastard Pinot Noir *Languedoc, France*	14	22	65
Head Heart & Home Shiraz *Barossa, South Australia*	14	22	65

Arts Centre Melbourne is a cashless experience. We accept card-only payments.

LERNER & LOEWE'S
MY FAIR LADY
DIRECTED BY
KAREN JOHNSON MORTIMER
BASED ON THE 2016 PRODUCTION BY
JULIE ANDREWS