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## APEROL HIGH TEA

Served with Tea and Vittoria Coffee - 89pp

Served with a glass of Piper-Heidsieck 'Cuvée' Brut NV - 109pp

Served with flowing Piper-Heidsieck 'Cuvée' Brut NV (2 hours) - 149pp

### Aperol Spritz Cocktail Taster

#### Scones

Traditional & Raisin Scones (V)

Crème Chantilly, Strawberry & Rhubarb Jam,  
Blood Orange Ruby Grapefruit Marmalade

#### Cold

Poached Chicken Wrap, Buttered Baby Spinach,  
Artichoke & Pecorino Spread

Free Range Egg, Herbed Avocado, Rye Bread,  
Cheddar & Chive Mayonnaise (V)

Eggplant Caponata, Green Olive Ciabatta & Stracciatella,  
Basil Pesto (V)

Tangerine Infused Smoked Trout, Crab & Fennel Salad,  
Beetroot Brioche

#### Hot

Truffle Mushroom & Potato Pie, Caramelised Red Onion Jam (V)

Cod & Chorizo Croquette, Romesco Aioli, Manchego

Tuscan Sausage Roll, Datterino Tomato Chutney, Crispy Arugula  
Sticky Crispy Chicken, Charcoal Bao, Asian Slaw, Pickled Cucumber

#### Dessert

Panna Cotta, Aperol Spritz Jelly

Blood Orange & White Chocolate Finger

Strawberry & Rhubarb Almond Crumble

Lemon Meringue Macaron

### Aperol & Marshmallow Chocolate Gift Box

(V) Vegetarian

Champagne option also includes choice of tea or coffee.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavor to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Crown practises responsible service of alcohol.

## APEROL HIGH TEA

### Cocktails

Aperol Spritz	21
Aperol, Dal Zotto Prosecco, Soda	
Aperol Sour	24
Aperol, Lemon, Simple Syrup, Egg White	
East 8 Hold Up	28
Ketel One Vodka, Aperol, Pineapple, Lime, Passionfruit	

### Sparkling & Champagne by the Glass

St Huberts 'Blanc de Blancs' NV	15
Yarra Burn Vintage 2021	17
Piper-Heidsieck 'Cuvée' Brut NV	30
Piper-Heidsieck 'Cuvée Essentiel' Extra Brut NV	35
Moët & Chandon Imperial Brut NV	36
Moët & Chandon Rosé 'Imperial' NV	38

### Coffee

Café Latte, Cappuccino, Espresso, Double Espresso,  
Flat White, Long Black or Macchiato

### Teas

Perfect Ceylon Tea, Elegant Earl Grey Tea,  
Ceylon Green Tea, Jasmine Ceylon Green Tea,  
Peppermint, Chamomile or Rose with French Vanilla

**TWR**  
THE WAITING ROOM

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**APEROL**  
— 1919 —

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavor to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. Please note: credit card payments incur a service fee of 1.15%. 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). Crown practises responsible service of alcohol.