

FATHER'S DAY HIGH TEA WITH BURN CITY POP-UP

SATURDAY 2ND SEPTEMBER 2017, 12:30PM – 2:30PM, 3:30PM – 5:30PM

SUNDAY 3RD SEPTEMBER 2017, 3:30PM – 5:30PM

75 PER ADULT, 37.50 PER CHILD

SERVED WITH A GLASS OF CHANDON NV SPARKLING BRUT

SERVED TO YOUR TABLE

CURRIED EGG

Chive, crispy chicken skin

CURED SALMON

Buttermilk blini, cottage cheese, smoked roe

PORK BÁNH MÌ

Chicken liver pâté, pickled vegetables, coriander, sriracha mayonnaise

SPANNER CRAB TACO

Avocado, chipotle mayonnaise, lime

BURRATA TOSTADA (V)

Tomatillo salsa, pickled jalapeño

THYME GOUGÈRES (V)

Mepunga Gruyère, black salt

FRESHLY BAKED SCONES

Stefano's jam, whipped cream

FROM THE HOT SELECTION

Chef's selection

8 HR SMOKED TASMANIAN SHORT RIB

Chimichurri, empanada

14 HR SMOKED BRISKET SLIDERS

BBQ sauce, mustard, McClure's pickles

KANGAROO SAUSAGE ROLLS

Salsa verde, bush tomato chutney

DUCK SMOKED TWO WAYS PANCAKE

Burn City Smokers plum sauce, pickled carrot

PULLED PORK STEAMED BUN

Pickled cucumber, sriracha

CREAMED CORN CROQUETTE (V)

Miso, mustard

FROM THE PATISSERIE

SALTED CARAMEL CIGAR

MOCHA CHOUX

CHOCOLATE AND STRAWBERRY LAMINGTONS

PEANUT BUTTER AND RASPBERRY CAKE

HAMBURGER MACARONS

BAILEYS BRÛLÉE

HONEY PECAN TART

SMOKEY CHOCOLATE CAKE

PINEAPPLE CRUMBLE

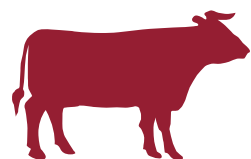
EDIBLE DESSERT GARDEN, APPLE, ALMOND AND RICOTTA

CHOCOLATE FOUNTAIN, CHURROS AND STRAWBERRIES

"A LA MINUTE" WAFFLES AND PANCAKES, SMOKED MAPLE SYRUP

TOASTED MARSHMALLOW STATION

SELECTION OF ICE CREAM AND SORBET



#BurnCityPopUp

#GrandHyattMelbourne



(V) = VEGETARIAN