



# MORNING & AFTERNOON TEA

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When it comes to tea breaks, we have something for all tastes. You may want to keep your energy levels up with a selection of healthy choices, revive with one of our fresh juices or treat yourself with something deliciously decadent.

Whatever you choose from our mouth watering selection, it is all created daily in the Centre's state-of-the-art pastry kitchen overseen by our Chef Pâtissier.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2020.

# MORNING & AFTERNOON TEA

## COFFEE AND TEA

**COFFEE ON ARRIVAL, MORNING TEA OR AFTERNOON TEA** .....\$5.0

### 30 min duration

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

**COFFEE AND TEA WITH ORANGE JUICE** .....\$7.0

### 30 min duration

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

Fresh orange juice

## ICE CREAM BREAK

\$5.5

Selection of Mini Magnums

## PLATINUM

\$12.0

**Includes coffee and tea served from stations**

### Select two

#### SWEET

-  Lemon pannacotta almond crumble tartlets **V, GF**
- Peanut butter cheesecake brownie **V, GF**
- Raspberry and pistachio almond tart **V**
- Vanilla and red currant scones **V**
- Pear and toffee slice **V**
- Almond croissant **V**

-  Blueberry custard brioche **V**

#### HEALTHY OPTIONS

-  Low sugar orange almond cake **V, GF, DF**
-  Passionfruit vanilla cake **V, GF, DF**
-  Fruit and nut slice **VEGAN**
-  Sliced seasonal and tropical fruit **VEGAN, GF, DF, NF**
- Chocolate and date protein bites **VEGAN, GF, DF**
- Doughnut cake **VEGAN**
-  Carrot and celery sticks, baba ghanoush, mixed seed and nut crackers **V, DF**
- Raspberry lemon coconut slice **V, GF, DF**
- Almond, berry, coconut, chia muffin **V, GF, DF**

#### SAVOURY

-  Mini grass fed beef pie
- Chicken, pistachio sausage roll
- Swiss cheese and ham croissants
- Cheese kransky bread pockets
-  Zucchini and roast vegetable slice with tomato jam **V, GF, DF**
- Leek and goat's cheese tartlets **V, GF**
- Cheese, tomato chutney pin wheels **V**
-  Mushroom and corn quiche **V**
-  Sweet potato, spinach and fetta gözleme **V**

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

**V** VEGETARIAN **VEGAN** VEGAN **GF** GLUTEN FREE **DF** DAIRY FREE **NF** NUT FREE

 Signature ingredients sourced within Queensland

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## PLATINUM continued

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### SELECTION OF FINGER SANDWICHES

-  Pastrami, sauerkraut, pickles, Swiss cheese, spicy tomato, mayonnaise
-  Roast chicken, avocado, corn and kidney beans, cheese, chipotle mayonnaise
-  Roast beef, caramelised onion, cheddar cheese, seeded mustard mayonnaise, rocket
- Smoked turkey, avocado, cucumber, cheddar cheese, cranberry aioli, salad leaves
-  Charred and marinated vegetables, goat's cheese, tapenade, pesto and rocket **v**
-  Smoked ham, Swiss cheese, spinach, tomato and tomato chutney

## GOLD

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\$11.5

**Includes coffee and tea served from stations**

**Select two**

### SWEET

-  Mini muffin selection: double chocolate, lemon and poppyseed, carrot and walnut **v**
- Cinnamon scrolls **v**
- BCEC Iced Vovos **v**
- Portuguese tarts **v**
- Butterscotch macadamia nut blondies **v**
- In-house patisserie selection of cookies **v**
- Plain and fruit scones, jam and cream **v**
- Mini lamington **v**
-  Lemon myrtle tea cake **v**
- Mini doughnuts **v**
- Chocolate friands **v, GF**
- Coffee and chocolate sour cream cake **v, GF**
- Custard Danish **v**

### SAVOURY

- Steamed vegetable buns **v, DF**
-  Mini egg and bacon pie
- Mini Thai green curry chicken pie
-  Roasted pumpkin, corn and fetta quiche **v**
- Spinach and ricotta muffin **v**
- Mushroom and chive slice **v**
- Baba ghanoush pin wheels **v**
- Mini Margherita pizza **v**
- Ham and gruyère brioche toasties

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