



**SEASONED BY
QUEENSLAND**

Local flavours expertly crafted

MORNING & AFTERNOON TEA

Voted 'Australia's Best'
for Banqueting and Catering

Proud to be an #eatqld partner
promoting Queensland produce
and supporting local growers.

Menus are subject to seasonal
fluctuations and some of those
illustrated are from
bespoke menus.



MORNING & AFTERNOON TEA

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Minimum of 30 guests;
chef's daily menus
available for smaller
groups.

30 minute duration

Includes coffee and tea.
30 minute duration.

Please select two hot
savoury items for morning
tea, or two sweet items
for afternoon tea.

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,
products containing gluten,
fish, crustacean, soybean, lupin,
sesame seeds and nut products.
Please advise your Event
Planning Manager of your guests'
food allergies or intolerances.

Menus valid to 30 June 2023.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE

Coffee & tea

Coffee on arrival, morning tea or afternoon tea \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Coffee and tea with orange juice \$7.5

Fresh orange juice

Locally roasted, freshly ground Arabica coffee and a selection of teas

Platinum \$12.9

To include orange juice **add \$2.0**

Savoury morning tea

Mini grass-fed beef pie

Roasted vegetable, spinach and fetta gözleme **v**

Chicken and smoked paprika sausage roll

Leek, herb and goat's cheese tartlet **v, GF**

Black bean and corn empanada **VEGAN**

Roasted vegetable and ricotta quiche **v**

Sweet afternoon tea

Raspberry crumble croissant **v**

Sultana blondie cake **VEGAN, GF**

Burnt orange cheesecake brownie **v, GF**

Custard Danish **v**

Fig and pecan scone with butter **v**

Raspberry lemon coconut slice **v, GF, DF**

In-house patisserie selection of cookies **v**

Sticky date cake **VEGAN, GF**

Seasonal and tropical fruit **VEGAN, GF**

Pecan and cranberry pie **v, GF**

Macadamia nut brownie **v, GF**

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Includes coffee and tea.
30 minute duration.

Please select two hot
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Gold \$12.4

To include orange juice **add \$2.0**

Savoury morning tea

Mini Kingaroy bacon and egg pie

Miso roasted pumpkin, onion and fetta quiche **v**

Cheese and tomato chutney pin wheel **v**

Shiitake mushroom pastie **VEGAN, GF**

Ham and three cheese brioche toastie

Mini chicken and leek pie

Sweet afternoon tea

Portuguese tart **v**

Mini doughnut **v**

Raspberry, coconut marshmallow, sable biscuit

Cocoa financier **v**

Cinnamon scroll **v**

Mini ice cream **v**

Banana bread **v, GF, DF**

Sultana brioche

Muffin selection: lemon thyme and poppy seed, triple chocolate, carrot and ginger

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