

Local flavours expertly crafted

# MORNING & AFTERNOON TEA

**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



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 2024.** 

V VEGETARIAN VEGAN VEGAN GF GLUTEN FREE DF DAIRY FREE

# Seasoned by Queensland.

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### Coffee & tea break

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

30 min duration	\$5.9
45 min duration	\$6.3
60 min duration	\$6.8
To include orange juice	add \$2.5

## Platinum

INCLUDES COFFEE AND TEA. 30 MINUTE DURATION. MINIMUM 30 GUESTS. CHEF'S DAILY MENUS AVAILABLE FOR SMALLER GROUPS. SELECT TWO – WE RECOMMEND HOT SAVOURY ITEMS FOR MORNING TEA AND SWEET ITEMS FOR AFTERNOON TEA. ONE OF EACH ITEM PER PERSON.

To include orange juice Additional item

#### Savoury

Haloumi, sweet potato and kale slice v, GF Cauliflower, cheese and leek pie v Pork and apple sausage roll Spinach and onion pakora VEGAN, GF Smoked ham and gruyère cheese tart GF Black bean and corn empanada VEGAN Mushroom, fetta and native thyme quiche v

#### Sweet

Ricotta and almond croissant v Portuguese tart v Apricot and ginger cake VEGAN, GF Cocoa financier v Raspberry, apple and chia seed crumble slice v Fig jam and custard scroll v Macadamia nut brownie v, GF Seasonal and tropical fruit VEGAN, GF Mini ice cream v

#### Gold

INCLUDES COFFEE AND TEA. 30 MINUTE DURATION. SELECT TWO – WE RECOMMEND HOT SAVOURY ITEMS FOR MORNING TEA AND SWEET FOR AFTERNOON TEA. ONE OF EACH ITEM PER PERSON.

To include orange juice	add \$2.5
Additional item	\$6.0

\$13.0

#### Savoury

\$13.5

add \$2.5

\$6.5

Mini bacon and egg pie Cheesy pesto, tomato, balsamic pinwheel v Moroccan spiced vegetable and fetta strudel v Shiitake mushroom pastie VEGAN, GF Pumpkin, bush honey, macadamia nut tart v, GF Smoked turkey, cranberry, Swiss cheese toastie Chicken, mushroom and leek pie

#### Sweet

Sultana blondie cake VEGAN, GF Mini doughnut V Coconut and pineapple loaf V Pain au chocolate V Rhubarb and vanilla scone V Raspberry, lemon, coconut slice V, GF, DF In-house patisserie selection of cookies V Sultana crumble brioche V Muffin selection: red currant, triple chocolate, apple and pecan V