MORNING & AFTERNOON TEA

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 decadent.

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

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 2018

MORNING & AFTERNOON TEA

COFFEE AND TEA

COFFEE ON ARRIVAL, MORNING TEA AND AFTERNOON TEA $5

30 min duration

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

Fresh Bundaberg orange juice and water

PREMIUM COFFEE AND TEA $7

30 min duration

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

Hot chocolate

Fresh Bundaberg orange juice and water

ICE CREAM BREAK $5.5

Freshly churned ice cream made in house: chef's choice of seasonal flavours and traditional favourites

PREMIUM $5.2

Select two

SWEET

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

Plain and fruit scones, jam and cream **v**

Mini lamington **v**

Portuguese custard tart **v**

Apple pecan streusel **v**

Almond croissant **v**

Wagon wheel slice **v**

Milo and coconut slice **v**

GOLD $5.8

Select two

SWEET

Muffin selection: raspberry pecan, double chocolate salted caramel, pear and ginger crumble v

Cannoli with chocolate custard **v**

Cookies and cream cupcake **v**

Nutella custard crumble brioche **v**

Chocolate hazelnut dobos **v**

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

Pear and almond tart **GF, V**

SAVOURY

Steamed curry chicken bun

Steamed vegetable bun **v**

Mini bacon and egg pie

Mini chicken and leek pie

Spinach and fetta lattice **v**

MORNING & AFTERNOON TEA

PLATINUM $6.4

Select two

SWEET

Macaroon selection: caramel, raspberry, chocolate **V**

Chocolate chip Oreo brownie **V**

Raspberry white chocolate scone **V**

Baked chocolate mousse cheesecake tart **GF**

Raspberry and apple Anzac muffin slice **V**

Peanut chocolate mud cake caramel slice **V**

Pretzel and nutella slice **V**

HEALTHY OPTIONS

Strawberry cake **VEGAN**

Low sugar orange almond cake **V, GF**

Fruit and nut slice **VEGAN**

Sliced seasonal and tropical fruit **V, GF**

Energy protein balls: peanut butter, chocolate, salted caramel **GF, DF, VEGAN**

Carrot and celery sticks, basil pesto, mixed seed and nut crackers **V**

GLUTEN FREE OPTIONS

Coconut and pineapple cake **V, GF**

Vanilla passionfruit cake **GF, DF**

Chocolate fudge brownie **GF, DF**

Apple and rhubarb cake **GF, DF**

Peanut butter and jam muffin **GF**

Muesli bars **V**

Gluten free banana bread **GF**

Coconut and cherry brownie **GF**

SAVOURY

Mini wagyu beef and Guinness pie

Ham and gouda croissant

Chicken, pistachio sausage roll

Calzone margarita **V**

SELECTION OF WRAPS AND ROLLS 2P.P.

Roasted chicken, brie, apple chutney, fig Vincotta mayonnaise, apple slaw

Slow cooked pork, apple slaw, maple mayonnaise, shredded lettuce

New Yorker: pastrami, coleslaw, Swiss cheese, Russian dressing

Darling Downs roasted eggplant, basil pesto, crumbled goat's cheese, char grilled zucchini, spinach **V, GF**

Smoked salmon, red onion jam, Vincotta mascarpone, cucumber, mesclun

Slow cooked beef, roasted sweet potato, goat's cheese, caramelised red onion, rocket, kale pesto