



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 Pâtissier.

MORNING & AFTERNOON TEA

COFFEE AND TEA

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

30 min duration

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

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

30 min duration

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

Fresh orange juice

ICE CREAM BREAK

\$5.5

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

PLATINUM

\$6.5

Select two

SWEET

Macaroon selection: caramel, raspberry, chocolate v

Baked chocolate mousse cheesecake tart v, GF

-  Pistachio and rosewater semolina cake v
-  Lemon pannacotta almond crumble tartlets v, GF
-  Apple and cinnamon scones v
-  Salted caramel chocolate pretzel bar v
-  Chewy chocolate lavender brownie v

HEALTHY OPTIONS

-  Strawberry cake **VEGAN**
-  Low sugar orange almond cake v, GF
-  Passionfruit vanilla cake v, GF, DF
-  Fruit and nut slice **VEGAN**
-  Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**
- Protein balls **GF, DF, VEGAN**
- Doughnut cake **VEGAN**
-  Carrot and celery sticks, basil pesto, mixed seed and nut crackers v

GLUTEN FREE OPTIONS

Coconut and pineapple cake v, GF

No bake apple protein bar **GF, VEGAN, PALEO**

Chocolate fudge brownie v, GF, DF

Mixed berry chia pudding v, GF, DF

Dark chocolate zucchini muffins v, GF, DF

Banana bread v, GF

Coconut and raspberry brownie v, GF

Almond, berry, coconut, chia muffin v, GF, DF

SAVOURY

Mini wagyu beef and guinness pie

Chicken, pistachio sausage roll

Spinach and fetta muffins v

Old english cheese and ham croissants

Cheese kransky bread pockets

Zucchini and roast vegetable slice v, GF, DF

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.

MORNING & AFTERNOON TEA

PLATINUM cont.

SELECTION OF FINGER SANDWICHES

-  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**
- Smoked salmon, red onion jam, fig vincotta mascarpone, cucumber, mesclun
-  Slow cooked beef, roasted sweet potato, goat's cheese, caramelised red onion, rocket, kale pesto

GOLD

\$6.0

Select two

SWEET

Cannoli with chocolate custard **v**

Chocolate hazelnut dobos **v**

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

Pear and almond tart **v, GF**

Almond croissants **v**

-  Blueberry and custard brioche **v**
-  Muffin selection: lemon ricotta and blackberry, white chocolate and macadamia, apple and pecan crumble **v**

Tahini caramel shortbread **v**

Butterscotch macadamia nut blondies **v**

SAVOURY

Steamed vegetable bun **v**

Mini bacon and egg pie

Mini chicken and leek pie

-  Baby corn and mushroom quiche **v**

SILVER

\$5.4

Select two

SWEET

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

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

-  Mini lamington **v**
-  Anzac biscuits **v**
-  Lemon myrtle tea cake **v**
-  Wattle seed and macadamia nut crunch **v**

Chocolate crackle slice **v**

Iced vovo's **v**

Mini doughnuts **v**

Lemon raspberry cupcakes **v**

Vanilla apricot friands **v**

Coffee and chocolate sour cream cake **v**

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