



High Tea

BY SOFITEL
BRISBANE CENTRAL





Above the rhythm of Central Station, where Brisbane's heritage meets contemporary French hospitality, High Tea by Sofitel Brisbane Central invites you to slow the pace and savour the afternoon.

Inspired by the timeless rituals of Parisian cafés and pâtisseries, each tier celebrates beautifully crafted sweet and savoury creations, thoughtfully paired with premium teas and sparkling moments.

Take your time. Indulge in good conversation, exquisite flavours and an experience designed to be lingered over.



SANDWICHES

La Ricotta aux figues

QLD Ricotta "mousseline" | Confit figs | Finger lime | Brioche

La Rillettes de Truite

Wild trout finger | Dill | Smoked pearls (A)

Le Parisien

Smoked Gypsy ham | 18-month Comté | AOP cultured butter | Cornichon | Baguette

Le Poulet Basquaise

Smoked chicken | Piperade | Espelette pepper | Puff pastry

HOT

Le Pithivier

Beef Bourguignon | Pinot noir | Puff pastry

Les Macaroni au fromage

Mac and cheese croquette | Tomato chutney

PÂTISSERIE

Le Fraisier

FNQ Vanilla | Strawberry compote | White Valrhona croustillant

Le Paris Brest

Hazelnut mousseline | Toasted hazelnuts | Choux pastry

L'Opéra Café

Dark chocolate ganache | Espresso syrup | Coffee biscuit "Joconde" | Buttercream

Le Baba au Rhum

Light brioche | Citrus syrup | Vanilla chantilly | Aged Rum

SCONES

Citrus Scones & Chocolate Scones

served with Chantilly, chestnuts cream and fig preserve

SEAFOOD ORIGIN: (A) Australian | (I) Imported | (M) Mixed Origin Kindly advise our team of any food allergies or dietary requirements.

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