

\$70 WITH TEA & COFFEE | \$79 WITH GLASS OF HOUSE BUBBLES | \$95 WITH GLASS OF VEUVE CLICQUOT CHAMPAGNE

Savour the essence of the region as you indulge in a tantalising array of locally sourced delights, showcasing the vibrant tastes and aromas of the hinterland and the coast. From native botanical infusions to delectable bites inspired by the ocean, each bite tells a unique story of the Sunshine Coast's rich culinary heritage.

#### SAVOURY

Kenilworth blue cheese & fig tart (V)

Mooloolaba prawn cocktail (GF)

Sweet potato croquette with vegan aioli (GF|VG)

Quiche Lorraine & bush tomato relish

## **SANDWICHES**

Truffled egg & Warrigal greens sandwich (V)
Turkey with lemon myrtle & cranberry sauce bruschetta (DF)
Moreton Bay bug roll (DF)
Smoked salmon slider

# **SWEETS**

Mini Christmas chocolate tart (V)
Mini passion fruit pavlova (V)
Christmas ginger cookie (V)
Classic Christmas mince pie (V)

## **SCONES**

Classic scone with cream & Beerenberg raspberry jam (V) Pumpkin & rosemary scone with saltbush butter (V)

## ARTEA - LOOSE LEAF SELECTION

Lemon ginger | Hibiscus mint | Classic black
Bush black | Lavender grey | Sweet chai
served with your choice of milk
Full cream | Skim | Oat | Almond | Soy | Lactose free

#### **UPGRADE TO**

2 hour Spritz Package – \$49 PP
Aperol | Elderflower | Limoncello
\* Spritz upgrade available per booking and not on an
individual basis. Our High Tea bookings are
for a 2-hour period. Not valid with Accor Plus or any other
discounts or offers.