

Bush to Coast

HIGH TEA

\$75 WITH TEA & COFFEE | \$84 WITH GLASS OF HOUSE BUBBLES |
\$100 WITH GLASS OF VEUVE CLICQUOT CHAMPAGNE

SAVOURY

Mooloolaba Prawn Roll

*Poached Mooloolaba prawns, whole egg mayonnaise, cucumber, sriracha,
lemon zest & finger lime*

Classic Coronation Sandwich

*Madras curry-spiced chicken, mango chutney, aged cheddar, sultanas &
native watercress*

Truffled Mushroom & Ricotta Tart

*Cage-free eggs, woodland mushrooms, semi-dried cherry tomatoes
& fresh ricotta*

House-Made Chorizo & Fennel Roll

Artisan chorizo, toasted fennel seeds, provolone, bush tomato relish & crisp basil

SWEET

Wattle Seed Crème Brûlée

With Noosa Heads whisky cream

Raspberry Financier

Native lemon aspen whipped ganache & honey tuile

Coconut Dacquoise

Dark chocolate ganache & gold leaf

Sola Pistachio Cannoli

Filled with pistachio cream & dark chocolate

Handcrafted French Macarons

SCONES

Lemon myrtle scones served with Chantilly cream & seasonal berry preserve

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.

(V) Vegetarian (VG) Vegan

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance. All dietaries will be catered from the chef selection on the day.