

Bush to Coast

HIGH TEA

SAVOURY

Mooloolaba Prawn Roll *with whole egg mayonnaise, cucumber, sriracha, lemon zest & finger lime*

Classic Coronation Sandwich *with Madras curry-spiced chicken, mango chutney, aged cheddar, sultanas & native watercress*

Truffled Mushroom & Ricotta Tart *with cage-free eggs, woodland mushrooms, semi-dried cherry tomatoes & fresh ricotta*

House-made Chorizo & Toasted Fennel Roll *with provolone, bush tomato relish & crisp basil*

SWEET

Wattleseed Crème Brûlée *with Noosa Heads whisky cream*

Raspberry Financier *with native lemon aspen whipped ganache & honey tuile*

Coconut Dacquoise *with 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 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.*

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.