

\$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)
Fraser Island spanner crab salad (GF|DF)
Sweet potato croquette with vegan aioli (GF|VG)
Ouiche Lorraine & bush tomato relish

## SANDWICHES

Truffled egg & Warrigal greens sandwich (V)
Lemon myrtle smoked chicken bruschetta (DF)
Moreton Bay bug roll (DF)
Smoked salmon slider

# **SWEETS**

Coffee anglaise éclair (V)
Hum honeycomb & macadamia cheesecake (V)
Wattleseed & salted caramel macaron (V|GF)
Passionfruit & Highlands vanilla bean tart (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 or a 2-hour period. Not valid with Accor Plus or any other discounts or offers.