

Bush to Coast

HIGH TEA

VEGAN MENU

\$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

Figs, caramelised onion & tofu crostini

Ratatouille tart

Sweet potato croquette with vegan aioli (GF)

Tempura battered pumpkin flower

SANDWICHES

Tofu, chives & vegan aioli sandwich

Beetroot & minted pea on vegan sourdough

Heirloom cherry tomatoes & shaved asparagus bruschetta

Swiss brown mushroom roll with vegan kaffir lime aioli

SWEETS

Blackcurrant tartlet

Maple roasted peach Melba with raspberry coulis

Hazelnut & coconut dulce de leche macaron

Amaretto citrus cake

SCONES

Classic scone with cream & Beerenberg
raspberry jam

Pumpkin & rosemary scone

ARTEA - LOOSE LEAF SELECTION

Lemon ginger | Hibiscus mint | Classic black
Bush black | Lavender grey | Sweet chai

served with your choice of milk alternative

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.*