

Tea High Easter

SAVOURY

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

Curried Egg Sandwich with cage free eggs,
curry spice, mango chutney & 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

Hot Cross Bun Choux Craquelin with spiced
apple compote & cinnamon whipped white
chocolate ganache

Handcrafted French Macarons

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

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.

