

Morning and afternoon breaks

Proudly promoting Queensland produce
and supporting local growers.



Morning and afternoon breaks



Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances.

Menus valid to 30 June 2027.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

Seasoned by
Queensland.

Platinum \$15.3

Includes coffee and tea. 30 minute duration. Minimum 30 guests.
Chef's daily menus are available for groups under 30 guests.
Select two – we recommend hot savoury items for morning tea and sweet items for afternoon tea. One of each item per person.

To include orange juice **add \$3.0**

Additional item **\$6.9**

Savoury

Chorizo, manchego and pepper frittata **GF**

Beef gözleme, wild mushroom, onion, tomato **DF**

Butter chicken pie

Croque monsieur slider, ham, gruyère cheese, bechamel sauce

Lamb, tomato and oregano sausage roll

Spinach and onion pakora **VEGAN, GF**

Sundried tomato, sriracha and fetta focaccia **V**

Ricotta, tomato and chive tart **V, GF**

Roasted vegetable filo **V**

Sweet

Coconut and pandan croissant **V**

Portuguese tart **V**

Davidson plum syrup cake **VEGAN, GF**

Orange bergamot financier **V, GF**

Rocky road clusters **V**

Caramelised apple and fig scroll **V**

Hazelnut espresso brownie **V, GF**

Seasonal and tropical fruit **VEGAN, GF**

Mini ice cream **V, GF**

Gold \$14.8

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Select two – we recommend hot savoury items for morning tea and sweet items for afternoon tea. One of each item per person.

To include orange juice **add \$3.0**

Additional item **\$6.4**

Savoury

Mini bacon and egg pie

Spinach and ricotta roll **V**

Smashed avocado and fetta on crouton, za'atar **V**

Spicy curried lamb filo **DF**

Cheesy pumpkin puffs **V**

Pumpkin, chickpea and spinach puff **V**

Sundried tomato, basil and fetta quiche **V**

Ham and cheese scroll, tomato chutney

Sweet

Plant-based real fruit ice blocks **VEGAN, GF**

Malted chocolate slice

Date and bush honey loaf **V**

Scones with jam and cream **V**

Blueberry and walnut cake **V**

Smoked vanilla madeleine **V**

In-house patisserie selection of cookies **V**

Orange marmalade brioche **V**

Muffins: Speculoos with Biscoff crumble; apple, chia and ricotta; chocolate and coconut **V**

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Signature espresso coffee cart 4 hours - \$1750.0

Additional hours \$500.0 per hour

Must be ordered in conjunction with a package containing coffee. Estimated to produce 90 coffees per hour.

- Includes two baristas, one espresso machine on a mobile cart, unlimited premium espresso coffee, all related equipment and 8oz BioCups.
- Milk options: Full cream, Skim (2%), Oat, Almond, Soy, Lactose free
- Selection of syrups
- Hot chocolate
- Iced coffee
- Premium tea selection

Classic espresso coffee cart 3 hours - \$1200.0

Additional hours \$400.0 per hour

Must be ordered in conjunction with a package containing coffee. Estimated to produce 60 coffees per hour.

- Includes one barista, one espresso machine on a mobile cart, unlimited locally roasted, freshly ground Arabica coffee, all related equipment and 8oz BioCups.
- Milk options: Skim (2%), Soy
- Hot chocolate
- Standard tea selection

Coffee and tea break

- Locally roasted, freshly ground Arabica coffee and a selection of teas
- 30 min duration \$6.8
- 45 min duration \$6.9
- 60 min duration \$7.4
- To include orange juice add \$3.0