

STRANGERS' RESTAURANT

Queensland Parliament House

High Tea Menu

SANDWICHES

Sunshine Coast prawn and fresh herb roll

Smoked chicken and Mt Tambourine truffle brie brioche pinwheels

Fresh heirloom tomato, mozzarella and Parliament garden pesto club sandwich ${\bf v}$

SAVOURY

Flo's pumpkin scones, preserves, clotted cream ${\bf v}$

Braised local silverbeet, asparagus and Gold Coast cheddar tart $\frac{\rm gf}{\rm v}$

Cured Salmon, caper berry and Frolicking Goat's curd quiche **gf**

SWEET

Rich opera cake

Cream sponge

Caboolture berry custard tart

Chocolate dipped strawberries gf

TEA SELECTION

English Breakfast

Blend of pure Sri Lankan and Indian leaves resulting in a vitality-packed brew that is big on flavour. Enjoy with milk and sugar for a traditional treat, or drink it black for a robust taste sensation.

Chamomile

Soothing tea, smooth and floral with hints of honey.

Earl Grey

The subtle citrus-orange of bergamot gives it a delicate aroma with an instantly recognisable hit of flavour.

Peppermint

Invigoratingly delicious, refreshing, proven to keep you mentally alert and improve brain function.

Australian Lemon Myrtle

A sweet citrus fragrance that, when brewed, translates to a refreshing lemony beverage that captures the heart of our country.

Dragon Pearl Green Tea

The pinnacle of tea craftsmanship is created in these hand rolled green tea leaves, delicately fragranced with Jasmine.

BEVERAGES

Chilled fresh orange juice Coffee

gf - gluten free, v - vegetarian

UPGRADE YOUR EXPERIENCE!

Pair your High Tea with a glass of local Queensland sparkling or Champagne.

