MENUS & PACKAGES



TASTE THE

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Parliamentary Private High Tea

Served in a variety of our function spaces, a traditional three-tier high tea is served to your guests with delicate house-made sweets and freshly baked scones.

Celebrate a special occasion with the optional upgrade to include sparkling wine or champagne for the duration of the event.

Served with freshly brewed coffee and selection of locally sourced loose leaf teas and orange juice

Minimum 20 guests, menu items may change based on seasonal availability

TRADITIONAL HIGH TEA \$65PP

SWEET

Buttermilk scones, vanilla cream, house preserves V Waffle tart, salted caramel, peanut, ganache Crispy dark chocolate, chantilly cream, cherry compote Shortbread, raspberry mousse, pistachio praline Lemon meringue with desert lime

SAVOURY

Prawn and marie rose brioche roll, iceberg lettuce

Pickled gherkin, egg and poached chicken crostini, Davidson plum

Focaccia, sun dried tomato, Serrano ham, bocconcini, pesto and olive oil

Carrot and caraway custard tart, pine nut crumble GF

UPGRADES	
Sparkling wine	\$10pp
Champagne	\$20pp
Non-alcoholic sparkling wine	\$10pp

Parliament House

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