

spa cuisine menu

FRENCH HIGH TEA // \$35 per person - min. 2 people*

Perfect way to end your spa journey... includes exquisite French pastries, petite sandwiches & scones.

HUON RIVER SMOKED SALMON & MOOLOOLABA SEAFOOD SALAD // \$32

Citrus salsa.

GRILLED HALOUMI {V} // \$21

Smoked eggplant, Greek style brown rice & quinoa salad.

CEASAR SALAD // \$27

Baby cos lettuce, crisp pancetta, croutons, shaved parmesan, anchovies & garlic aioli.

ADD PRAWNS OR GRILLED CHICKEN // \$33

TAPAS PLATTER // \$30

Halloumi cheese, vegetarian dips, arancini, pressed watermelon & goat yoghurt served with premium crackers.

MEDITERRANEAN QUICHE {V} // \$34

With parmesan, pine nuts & rocket salad.

SIMPLE SANDWICH // \$28

Fresh or toasted on multigrain, high fiber, white or wholemeal.

CHOOSE 3 FILLINGS:

Grilled chicken, champagne ham, cheddar cheese, spanish onion, grilled zucchini, smoked salmon, roast beef, ripe tomato, garden greens, avocado. SERVED WITH FRIES.

AWARD WINNING CLUB SANDWICH // \$35

Ciabatta bread, triple brie, egg, bacon, tomato, cos lettuce, barbeque sauce & grilled chicken. SERVED WITH FRIES.

VEGETARIAN SANDWICH {V} // \$35

Ciabatta bread, triple brie, grilled vegetables, lettuce, tomato, mayonnaise. SERVED WITH FRIES.

BITTER CHOCOLATE FONDANT // \$22

Raspberries & vanilla bean sauce.

MINI FRENCH PASTRIES // \$22

Signature treats from Sofitel French Pastry Chef Joel Helot.

FRESH SEASONAL SLICED FRUITS {G/H} // \$18

CHEESE PLATE // \$29

Farm house cheese (Brie, Cheddar & Blue) with condiments, dry muscatel grapes & premium crackers.

{V} vegetarian {G} gluten free {H} healthy

*High Tea needs to be ordered 24hours in advance

