



Hilton

BRISBANE

\$65PP HIGH TEA
\$85PP HIGH TEA WITH GLASS OF POMMERY

Sweet

ROCHER CHRISTMAS TREE

chocolate tart topped with roasted hazelnut filled cone

EMPRESS CHERRY BERRY TARTLET

Empress cherry curd sweet tart

SPICED BAM BAM RUM AND PINEAPPLE CAKE

spiced gingerbread bundt cake, flambe'd QLD pineapple

DILMAH BLOOD ORANGE AND EUCALYPTUS CHEESECAKE

white chocolate cheesecake, blood orange jelly infused with Dilmah blood orange and eucalyptus tea

Scones

CLASSIC BUTTERMILK SCONE

ARMAGNAC STEEPED CRANBERRY, APPLE AND RAISIN SPICED SCONE

ENGLISH CAVE AGED CHEDDAR, CHIVE AND SAGE SAVOURY SCONE

SERVED WITH

Double Cream, Hilton Honeycomb Honey, Berry Cointreau Jam,
Festive Plum Relish, Salted Butter

Savoury

CORONATION HEN'S EGG, HOUSEMADE BRIOCHE

free range curried eggs, mesclun lettuce, mango chutney

PROSCIUTTO COTTO, STONEGROUND MUSTARD FINGER SANDWICH

herb infused traditional Italian prosciutto cotto, stoneground wholegrain mustard butter, festive relish, lettuce, wholemeal bread

RUSTIC TOMATO AND FETA TART

shortcrust pastry, balsamic roasted tomato, Persian feta, fresh basil

HOTHOUSE CUCUMBER, MINTED LABNEH, SOURDOUGH

housemade labneh, cucumber ribbon, chargrilled shaved sourdough

HIGH TEA EXPERIENCE

*Please contact hotel for availability for bookings within 3 days.

** Our team are able to cater to dietary requirements. Please contact us on (07) 3231 3265 to request.