

OCEAN SPA

SIP THE BOTANICAL GOODNESS WITH THE FOLLOWING SIGNATURE HERBAL INFUSIONS AND BLENDS

BERRY BOOST FRUIT INFUSION

A delicious Fruity Infusion charged with Antioxidants to combat the effects of modern life...

Blackcurrant, Strawberry, Bilberry, Blackberry, Elderberry, Hibiscus and Rose Hip. (can be enjoyed hot or cold)

VANILLA COMFORT

Sweet, Smooth Vanilla in a Red Rooibos base. Delicious and Nutritious, packed with Antioxidants...

Vanilla and Red Rooibos.

ORGANIC HERBAL CHAI

Warm and spicy Cardamom, Ginger and Cinnamon without the Calories...
Balm, Lemongrass, Cinnamon, Cardamom, Clove and Ginger Root.

ZEN GREEN TEA INFUSION

Sublime Japanese Green Tea Infusion, a tranquil blend to connect you with the moment...

Japanese Green Tea, Passionfruit, Rose and Marigold Petals.

ORGANIC AUSTRALIAN NATIVE INFUSION

A fresh blend or Organic indigenous leaves for Happiness and Clarity... Lemon Myrtle, Lemon Scented Tea Tree, Aniseed Myrtle and Wild Grown Hawthorn Berries

All our delicious signature teas are available to purchase from our spa boutique

PREFER SOMETHING COLD?

STEPHANIES® SIGNATURE SORBETS

Varying seasonal fruits

REFRESHING COOL DRINKS

Stephanies® Signature Tropical Punch Apple Juice Orange Juice

REFRESHMENTS



OCEAN SPA

BREAKFAST

Spanish egg white omelete 20 (with mushroom, Spanish onion, capsicum, and roma tomato)

Egg Benedict 26.50

(two free range eggs on gluten free bread with Tasmanian smoked salmon, baby spinach and) hollandaise made from extra virgin olive oil.

Fresh chilled fruit juice 12 (carrot, celery, orange, pear and ginger, and paw paw)

ALL DAY DINING

Finger sandwiches 19
Smoked salmon or chicken with dill, sundried tomato cream cheese
Double smoked leg ham and double brie cheese

Club sandwich 22

Lettuce, tomato, grilled chicken tenderloin, fried egg and camembert served with French fries

Crispy duck mango and avocado salad 24.50 With bacon, mango, avocado and raspberry vinaigrette

Exotic mushroom risotto 20 With baby spinach and shaved parmesan

TWO TO TANGO

Vietnamese rice paper rolls 31
With steamed prawns bean shoots cucumber mint coriander garlic chives and nouc cham

Thai beef salad 26.50 With beef fillet assorted salad and Asian greens and herbs

Steamed chicken Hai Nan 33
Steamed free range chicken with rice and ginger soy dipping sauce

Antipasto plate 31
Sliced prosciutto Calabrese salami marinated and pickled vegetables and Italian fetta cheese

DESSERT

Assorted Maleny cheese platter (for two) 24.50 Freshly sliced tropical Queensland fruit platter (for one) 13.50



HIGH TEA SELECTION \$30 per person

Assortment of finger sandwiches
Mini gourmet muffins
Plain and pumpkin scones
Assorted Danish pastries
Austrian chocolates

24 hours notice required for High Tea orders.