



MORNING & AFTERNOON TEA

Minimum order is for 10 guests. Orders for less than 10 people incur a 15% surcharge. All orders are served on platters including serving utensils and serviettes.

Vegetarian – *v* | Vegan – *vg* | Dairy free – *df* | Gluten free – *gf*

COLD

Fresh fruit cup (*v, vg, gf, df*) \$7

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Assorted mini Danish \$4

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Assorted large Danish \$6.50

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Vegan carrot cake \$7.50

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Vegan chocolate mud cake \$7.50

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Chef's selection petit cakes and slices \$7.50

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Chef's selection gluten free/vegan/nut free petit cakes \$8

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Assorted friands (rhubarb, blueberry, raspberry) \$7

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Mini cakes (carrot & pecan, orange & almond, orange poppy seeds, apple tart tartin, chocolate mud, banana & raspberry) \$4

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Scones with jam and cream \$6.50

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Mini jam donuts (2 pp) \$7

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Banana bread with butter (*df without butter*) \$7

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Assorted cookies \$4.50

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Gluten free cookie \$7.50

(Please check Breakfast menu for more items)

Hot items next page



HOT

- Mini beef sausage rolls with tomato sauce \$5 (*gf on request*)
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- Mini lamb and harissa sausage rolls with tomato sauce \$5 (*gf on request*)
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- Mini pumpkin & lentil sausage roll with tomato sauce \$5
- Mini creamy vegetable pie with tomato sauce \$5 (*v*) (*gf/vg on request*)
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- Mini Aussie beef pie with tomato sauce \$5 (*GF on request*)
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- Mini lamb and rosemary pie with tomato sauce \$5
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- Mini chicken and mushroom pie with tomato sauce \$5
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- Mini chicken and leek pie with tomato sauce \$5 (*gf*)
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- Mini Quiche Lorraine with leek \$5
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- Mini chicken and leek quiche \$5 (*gf*)
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- Mini caramelised onion and goats cheese quiche \$5 (*v*)
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- Mini pumpkin & ricotta quiche \$5 (*v*)
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- Mini mushroom and brie quiche \$5
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- Mini spinach and ricotta quiche \$5 (*v*) (*gf on request*)
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- Mini salmon, asparagus and dill quiche \$5
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- Mini chicken, jalapeno and coriander empanada \$5

Please check Breakfast menu for more items