



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

•

Assorted mini Danish \$4

•

Assorted large Danish \$6.50

•

Lamington \$6

•

Chef's selection petit cakes and slices \$7.50

•

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

•

Vegan carrot cake \$7.50

•

Vegan chocolate mud cake \$7.50

•

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

•

Mini cakes (carrot & pecan, orange & almond, orange poppy seeds, apple tart tartin, chocolate mud, banana & raspberry) \$5.50

•

Scones with jam and cream \$6.50

•

Mini jam donuts (2 pp) \$7

•

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

•

Assorted cookies \$4.50

•

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 + \$1*)

•

Mini lamb and harissa sausage rolls with tomato sauce \$5 (*gf on request + \$1*)

•

Mini pumpkin & lentil sausage roll with tomato sauce \$5

Mini creamy vegetable pie with tomato sauce \$5 (*v*) (*gf/vg on request+ \$1*)

•

Mini Aussie beef pie with tomato sauce \$5 (*GF on request + \$1*)

•

Mini lamb and rosemary pie with tomato sauce \$5

•

Mini chicken and mushroom pie with tomato sauce \$5

•

Mini chicken and leek pie with tomato sauce \$5 (*gf on request + \$1*)

•

Mini Quiche Lorraine with leek \$5

•

Mini chicken and leek quiche \$5 (*gf*)

•

Mini caramelised onion and goats cheese quiche \$5 (*v*)

•

Mini pumpkin & ricotta quiche \$5 (*v*)

•

Mini mushroom and brie quiche \$5

•

Mini spinach and ricotta quiche \$5 (*v*) (*gf on request + \$1*)

•

Mini salmon, asparagus and dill quiche \$5

•

Mini chicken, jalapeno and coriander empanada \$5

Please check Breakfast menu for more items