



## MORNING & AFTERNOON TEA

**Make up your own selection or choose from one of our quick pick combinations below:**

**Just One / \$6.50**

Selection of one item  
Tea and coffee

**Sweet / \$10.50**

Selection of two sweet items  
Tea and coffee

**Savoury / \$10.50**

Selection of two savoury items  
Tea and coffee

**Sweet & Savoury / \$10.50**

Selection of one sweet and one savoury item  
Tea and coffee

**Light & Healthy / \$9.50**

Selection of one savoury or sweet item and seasonal fruit  
Tea and coffee

### Selections

**High Tea – available upon request**

**Fruit Plate / \$4.50**

**Sweet Muffins / \$4.50**

Blueberry and almond streusel  
Jaffa; dark chocolate and orange  
Plum, rosemary and white chocolate  
Raspberry and chia seed (GF) (Vegan)

**Savoury Muffins / \$4.50**

Curried cauliflower and dukkha (V)  
Chorizo, rocket, sundried tomato  
Kale, mushroom, aged cheddar (V)  
Zucchini, broccoli, almond

**Scones / \$4.50**

Tasty cheese, wholegrain mustard (V)  
Thyme, mushroom, smoked cheddar (V)  
Sultana and vanilla bean  
Chocolate and dark cherry  
Medjool date (GF) (DF)

*See next page for more selections*

GF – Gluten Free, DF – Dairy Free, V - Vegetarian

**All prices exclude GST**

*All prices on this page are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, ensure you advise your event planning manager of your guests' food allergies or intolerances. Management reserves the right to change prices in line with market fluctuations. Minimum guest numbers apply.*



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### Sweet Items / \$4.50

Cinnamon and caramelised apple filo with mascarpone  
 Selection of house macarons (GF)  
 Boysenberry sour-cream cheesecake  
 Almond and raspberry (GF) (DF)  
 Jaffa cake (GF) (DF)  
 Opera gateau

### Savoury Items / \$4.50

Mini club sandwiches (2 pieces)  
 Moroccan lamb, zucchini and feta rolls  
 Roasted mushroom, cream-cheese and herb brioche (V)  
 Chicken, spinach and mozzarella savouries  
 Roasted mushroom, cashew cream and vegan pesto stack (GF) (Vegan)

### Cakes / \$4.50

Lemon and poppy seed cake, citrus cream  
 Seasonal berry frangipani tart  
 Cherry and citrus poppy seed friand  
 Snickers brownie (GF)  
 Raspberry and almond friand (GF) (DF)

### Slices / \$4.50

Blueberry cheesecake  
 Raspberry shortcake, vanilla mascarpone  
 Banoffee slice  
 Caramel slice (GF)  
 'Raw' nuts and seeds slice (GF) (Vegan)

### Jumbo Cookies / \$4.00

Double chocolate chip and hazelnut  
 Brownie sandwich  
 Apricot, cardamom, Tonka bean  
 Lemon and raspberry melting moment  
 Vanilla custard short bread (GF) (DF)

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