

DINE CATERING –MORNING OR HIGH TEA MENU

- SANDWICHES (*CHOOSE 3*)
- SCONES, JAM, PRESERVES (*CHOOSE 2*)
- DESSERTS, SWEETS (*CHOOSE 2*)
- TEAS, COFFEE
- MENU PRICING

SANDWICHES

BEEF

grain fed beef, mustard mayonnaise, rocket

SALMON

smoked atlantic salmon, horseradish, chervil, capers

EGG

free range egg, mustard cress

CUCUMBER

cucumber, crème fraiche, dill

CHICKEN

poached chicken, mixed baby herbs, pesto

SCONES / MUFFINS/ JAMS / PRESERVES

TRADITIONAL

Traditional scones, strawberry jam, thickened cream

FIG

Fig, date, mixed spice scones, vanilla mascarpone

MUFFINS

Selection of cinnamon, berry & almond & apple & walnut

QUICHE

Smoke speck, baby spinach, ricotta

DESSERTS / SWEETS

CHOCOLATE

mini Belgian chocolate tart

BRULEE

Vanilla crème brulee

FRUIT

Glazed fruit, custard tarts

MACAROONS

Selection of macaroons

PANNA COTTA

Passionfruit panna cottas

TEAS / COFFEE

TEAS

Selection of English breakfast, lady grey, earl grey, peppermint, chamomile & green tea

COFFEE

Nespresso capsules – ristretto or decaffeinato

CHEESE

CHEESE (ADD \$7.50 per person)

Selection of International and Australian Cheeses with muscatels, quince paste, apple, water crackers, lavosh

MENU PRICING

HIGH TEA MENU \$35.00 per person inc GST

Menu consists of:

3 sandwich selections, 2 savory items, 2 dessert selections, teas, coffee

cheese platters can be added -\$7.50 per person

waiting staff are charge at \$38.50 per hour

Additions can be made to the above menu:

Other Dishes are available upon request

Minimum 30 guests