

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 - Smoked 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

CHEESE

Selection of International and Australian Cheeses with muscatels, quince paste, apple, water crackers, lavosh (additional \$7.50pp)

TEA / COFFEE

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

COFFEE - Nespresso capsules – ristretto or decaffeinato

HIGH TEA MENU PACKAGE \$35.00 / PERSON

3 sandwich options | 2 scone options | 3 dessert options | tea, coffee

Minimum 30 guests

The above packages are flexible, if you don't see a package that suits you, contact us for a quote

Waiting staff are an additional cost at an hourly rate of \$40.00 per hour (note public holidays occur extra charges)