

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 – Chefs selection

QUICHE - Smoked speck, baby spinach, ricotta

DESSERTS / SWEETS

CHOCOLATE - mini Belgian chocolate tart

WHITE CHOCOLATE – truffles with raspberry gel

CHEESECAKE – lemon, ricotta cheesecake

MACAROONS - Selection of macaroons

PUDDING – sticky date pudding w/ mascarpone

CHEESE

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

TEA / COFFEE (add \$5.00 / person if required)

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

COFFEE - Nespresso capsules / milk

HIGH TEA MENU PACKAGE \$45.00 / PERSON

3 sandwich options | 2 scone / savoury options | 3 dessert options | tea, coffee (additional)

Includes Chef in menu price

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 \$48.50 per hour (note public holidays occur extra charges)

Minimum Spend on Food: Monday – Friday \$1250.00 Saturday & Sunday Surcharge \$250.00 to cover one chef's labour