



# MORNING & AFTERNOON TEA MENU

We suggest at least two or three menu items to create an adequate amount of food for each guest.

Minimum of 10 pieces for each menu item Minimum order required to be eligible for free delivery (\$50.00)

Orders come standard with Bio-degradable plates, napkins and cutlery.

Please note all menu items that are adjusted to cater for vegan, gluten free, dairy free or any other dietary requirements will incur further charges to cover extra costs

## Pina Colada Bread (V) \$4.00 per serve

Great little treat for any occasion! Tasty pineapple and toasted coconut make this bread tasty like a yummy pina colada...Do not worry there is no Rum in this recipe!

## Almond Flour Brownies (GF)(DF)(Vegan) \$4.00 per serve

Sweet, decadent and ultra-fudgy, these almond flour brownies are sinfully delicious

## Bacon & Cheddar Pinwheel Bites \$3.50 per serve

Great little grab and go snack. Sautéed bacon, cheddar cheese and chives rolled in house made dough and oven baked.

## Slice Platter \$5.00 Per Head

Selection of sweet slices, such as Cherry Slice, Caramel Slice, Vanilla Slice. Great for the afternoon sugar fix.

## Polenta Orange Mini Cakes (Vegan)(GF) \$3.50 Each

Zesty orange cakes with a touch of maple, made with polenta, Delish and great for you!

## Selection of Mini Danish Pastries (V) \$3.50 each

Apple strudel, raspberry puffs, apricot & custard Danish, sultana scrolls

## Selection of Stuffed Savory Croissants \$4.50 each

Butter croissants stuffed with a combination of ham, cheese, tomato, brie, chicken, olives, roasted capsicum, spinach, and tasty cheese. Oven baked

## Fruit Salad and Yoghurt Cups (GF)(V) \$3.50 each

Mixed seasonal fruit topped with natural yoghurt and honey, convenient and scrumptious!





# THE LONG LUNCH MENU

## BLAT Bagels \$4.50 Each

Brunch made easy, toasted bagel stuffed with Grilled bacon, lettuce, sliced tomato and tasty avocado spread. Tasty and convenient.

## Salmon Bagels \$4.50 Each

Brunch made easy, toasted bagel stuffed with smoked salmon, cream cheese, capers and slithers of Spanish onion

## Coconut Snowballs (V)(GF) \$2.50 per serve

Tasty, toasted coconut, puffed rice and local honey rolled in a ball of yumminess, great little snack

## Seasonal Fresh Fruit Platter (Vegan)(GF) \$3.00 Per Head

Seasonal fruit such as watermelon, rockmelon, pineapple, grapes & kiwi fruit, beautifully presented for your guests

## Dips and Crudité (GF) (Vegan on request) \$3.25 per head

Trio of dips (all house made) served with crudité of carrot, cucumber and celery

## Selection of Mini Quiches (V) \$2.50 each

Little quiches filled with a variety of flavours

## Scones served with condiments (V) \$4.00 each

Everyone's favourite! Served with a selection of jams and freshly whipped cream

## Banana Bread (V) (Gluten Free and Vegan on Request) \$3.50 per serve

Rich and moist banana bread sliced and served with honey...a real crowd pleaser

## Gourmet Cheese Platter with Crackers (V) (Gluten Free on Request)

\$5.00 Per head

A selection of gourmet cheeses served with fruit pastes and crackers

## Sausage Rolls \$4.00 Serve -Two per serve

Our very own house made sausage rolls - cut for a morning teatime serving.

## Surprise Chocolate Balls (V) \$3.50 two balls per serve

Chocolate balls stuffed with Maltesers and rolled in coconut.

Easy crowd pleaser and super yum!

