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 & 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.

Salmon & Chive Tarts \$4.50 Each
Hot smoked salmon tossed with fresh chives, cream cheese and egg mix.
Oven baked in a savoury shell.

Roast Pumpkin and Thyme Tart \$4.00 Each
Roasted butternut pumpkin tossed with cream cheese, garlic and thyme.

Oven baked in a savoury shell

Almond Flour Brownies (GF) \$4.00 per serve Sweet, decadent, and ultra-fudgy, these almond flour brownies are sinfully delicious

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!

Pea and Haloumi Savoury Puffs (V) (GF)\$3.00 each Sauteed Peas mixed with grilled haloumi, few spices, lemon zest & roasted garlic.

Baked and served with sriracha mayo.

Sweet Potato Hash Bites (V)(GF) \$3.00 Each
Sweet potato shreds, tossed with thyme and rosemary and garlic.
Oven baked and served with a mango chutney



Morning & Afternoon Tea Menu

Bacon & Cheddar Scrolls \$3.50 per serve

Great little grab and go snack. Sautéed bacon, cheddar cheese & a touch of garlic rolled in house made dough and oven baked

Vegemite Scrolls (V) \$3.00 per serve
Our house-made dough lathered with a trio of cheese mix and vegemite rolled and oven baked. Great snack for the troops on the go.

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

Lemon Bliss Balls (Vegan)(GF) \$2.50 each
Ground cashews, lemon zest sweetened with maple syrup rolled in a ball of yumminess,
coasted with coconut. Great little snack

Caramel and Pecan Bread (V) (Gluten Free and Vegan on Request) \$4.00 per serve Rich and simply divine, caramel and pecan bread will give the boost your team needs to keep motivated. Toasted Pecans, house-made caramel combined with banana and baked. Yum.

Beetroot and quinoa Sausage Rolls (Vegan)(GF) \$4.50 per serve – two per serve Our amazing sausage rolls now have a healthy twist with this recipe. Beetroot with quinoa, tossed with spices and fresh vegetables rolled in gluten free puff pasty

Seasonal Fresh Fruit Platter (Vegan)(GF) \$3.75 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, and celery

Morning & Afternoon Tea Menu

Selection of Mini Quiches (Vegetarian) \$2.50 each Little quiches filled with a variety of flavours

Slice Platter \$5.00 Per Head
Selection of sweet slices, such as Cherry Slice, Caramel Slice, Vanilla Slice. Great for the
afternoon sugar fix.

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!

Scones served with condiments (V) \$4.00 each Everyone's favourite! Served with a selection of jams and freshly whipped cream

Need Beverages? Check out our Beverage Menu

