

Morning & Afternoon Teas

Pick-up platters

Delivery only (cost applies)

Attendant staff (cost applies dependant on event duration and location)

Beverages (warm or cold) can be added (cost applies)

eg coffee/tea/fresh juices/sparkling water

SWEET

Brownie and blondie squares (chocolate walnut, fresh raspberry macadamia, apricot pecan) **\$3.40**

Cocktail pancakes rolled w Kangaroo Island honey mascarpone and sliced strawberries **\$3.40**

Fresh baked cocktail fruit Danish pastries **\$3.40**

Vanilla or chocolate melting moment biscuits **\$3.40**

Date orange zest cacao pistachio balls (vegan and GF) **\$3.40**

Cocktail fresh fruit skewers (strawberry, rockmelon, kiwifruit, pineapple, watermelon and grape w mint sugar dust) **\$3.60**

Home-made scones w blackberry/raspberry conserve and double cream **\$4.40**

Dark chocolate chip spelt cookies (large) **\$4.60**

Iced log cake slices (carrot walnut, dark chocolate, GF orange almond, banana, hummingbird) **\$4.70**

Apple and blueberry crumble tarts **\$4.80**

Designer muffins (fresh raspberry, fresh blueberry, apple cinnamon, lemon yoghurt, carrot walnut) **\$4.90**

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Sponge butterfly cakes w fresh cream and jam filling (vanilla or chocolate) **\$4.80**

Banana bread **\$4.80**

Cupcakes (vanilla, chocolate mud w ganache frosting,
or carrot w creamcheese frosting) **\$5**

Petite tartlets (passionfruit curd w raspberries, choc chilli salted
caramel, strawberry honey mascarpone, mocha, Belgian milk
chocolate hazelnut, blueberries w vanilla mousse) **\$5**

Almond friands (gluten-free and dairy-free, pear
and walnut crumble or orange) **\$5.20**

Sourdough glazed cinnamon walnut scrolls **\$5.50**

Apple Crumble tarts (vegan and gluten-free) **\$6**

Vegan fruit, seed and grain slice **\$6**

Vegan and gluten-free brownie squares (fresh date, chocolate and hazelnut) **\$6**

Vegan, GF chocolate fudge cake wedges **\$6**

Medium seasonal fresh sliced fruits platter (serves 30 guests) **\$65**

Medium premium cheese, dried fruits, nuts, grapes, strawberries
and crackers platter (serves 30 guests) **\$145**

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BEVERAGES

Plunger Coffee/Twinings Leaf Teas w crockery cups/saucers **\$3.90**

Fresh Nippys Juices - w glasses (orange or apple) **\$3.50**

Sparkling Water – w glasses **\$1.20**

Note – cleaning fee applies if cups/saucers/glasses not clean returned

SAVOURY

Pinwheel sandwiches (smoked salmon dill creamcheese, or semidried tomato creamcheese and baby spinach, or curried egg and chive) **\$3.30**

Ribbon sandwiches (three layer variety w meat and salad fillings) **\$3.30**

Baby slider rolls (ham, Swiss cheese, tomato and grain mustard, or smoked salmon, avocado, horseradish cream and rocket, or bocconcini, tomato, avocado and baby spinach) **\$3.40**

Semidried tomato, cheddar and chive scones **\$4.20**

WARMED

Homemade spicy beef cocktail sausage rolls w tomato relish **\$3.20**

Tiny Kangaroo Island beef or Moroccan lamb pies w relish **\$3.20**

Baby pizza w bocconcini, salami, baby spinach and semidried tomato pesto **\$3.30**

Spinach feta or pumpkin feta filo triangles **\$3.30**

Cocktail croissants w leg ham, cheese, tomato, baby spinach and relish, or vegetarian **\$3.40**

Spicy vegetarian lentil puff pastry parcels w kasoundi **\$3.40**

Vegan bean mushroom chia seed cocktail rolls w chilli tomato jam **\$3.40**

Caramelized leek potato and feta tartlets **\$4**

Mediterranean roast vegetable and feta tartlets **\$4**

Grape tomato, egg, bacon, cheese and chive tartlets **\$4.10**

Piroshki w roasted potato, onion and cheese **\$5**

Egg, cheese, tomato and spinach filo tarts **\$6**