



# Morning & Afternoon Teas

Pickup or delivery (cost applies)  
Requires three (3) working days' notice

## Sweet Selection

Cocktail fresh fruit skewers <u>w</u> lime zest syrup or mint sugar dust.....	\$4.10
Date, orange zest cacao pistachio balls (vegan/GF) .....	\$4.40
Cocktail crepes rolled with Kangaroo Island honey, sliced strawberries and mascarpone .....	\$4.50
Portuguese custard tarts .....	\$4.50
Cinnamon, raisin and pecan cookies (vegan/GF).....	\$4.60
Almond, orange and cardamom biscotti (GF).....	\$4.90
Brownie and blondie squares (choose one)	
- dark chocolate walnut Nutella (GF); or	
- white chocolate raspberry macadamia (GF); or	
- apricot pecan; or	
- dark chocolate date and hazelnut (GF/vegan)	
.....	\$5.50
Home-made mini vegan cinnamon donuts <u>w</u> choc sauce.....	\$5.50
Dried cherry and almond granola bars (vegan/GF).....	\$6.00
Fresh baked cocktail fruit Danish pastry (raspberry almond frangipane or chocolate hazelnut blueberry Custard).....	\$6.00
Glazed orange almond cake (GF).....	\$6.00
Homemade scones <u>w</u> blackberry and raspberry conserve and whipped cream.....	\$6.00
Apple and blueberry crumble tartlets.....	\$6.60
Cocktail almond-filled croissant.....	\$6.60



# Morning & Afternoon Teas

## Sweet Selection - continued

### Designer muffins

apple cinnamon crumble; or  
carrot and walnut; or  
glazed blueberry; or

glazed raspberry; or  
lemon yoghurt; or  
apricot pistachio

..... \$6.60

### Iced cup cakes

- vanilla; or
- chocolate mud; or
- carrot w cream cheese frosting

..... \$6.60

### Petite tartlets

- passionfruit curd w raspberries; or
- chocolate salted caramel; or
- strawberry honey mascarpone; or
- Belgian milk chocolate hazelnut; or
- fresh blueberries w vanilla bean mousse

..... \$6.60

Sponge wing cakes w fresh cream and jam filling (vanilla or chocolate) ..... \$6.60

Vegan fruit seed and grain slice ..... \$6.60

### Iced log cake slices

carrot walnut or dark chocolate or banana or hummingbird ..... \$6.80

Whole banana and dark chocolate and oat loaf (vegan/GF) ..... \$7.00

## Platters – for 30 guests

Seasonal sliced fruits ..... \$80

Premium cheese, dried fruits, nuts, grapes, strawberries w crackers ..... \$260



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## Savoury Selection – Cold Options

Gourmet ribbon sandwiches (three layer with meat and salad fillings).....	\$4.00
Pinwheel sandwiches (choose two): smoked salmon, avocado and dill cream; or semidried tomato, avocado, pesto and baby spinach; or curried egg and chive .....	\$4.30
Baby slider rolls: Ham, Swiss cheese, tomato and lettuce <u>w</u> grain mustard; or smoked salmon, avocado, dill cream and green oak; or bocconcini, tomato, avocado, pesto and baby spinach.....	\$4.50
Cheddar and chive scones <u>w</u> roast carrot hummus .....	\$6.50
Cheesy feta and za'atar pull apart scones <u>w</u> caramelised onions, and whipped ricotta sumac GF .....	\$7.00

## Savoury Selection – Warm Options

Spicy beef cocktail sausage rolls <u>w</u> tomato relish.....	\$4.10
Cocktail beef pies <u>w</u> spicy relish .....	\$4.10
Cocktail croissants - leg ham, cheese, tomato, baby spinach and relish or bocconcini, tomato, baby spinach and pesto .....	\$4.30
Mini pizza <u>w</u> bocconcini, salami, baby spinach and semidried tomato pesto.....	\$4.40
Vegan bean, mushroom and chia cocktail rolls <u>w</u> chilli tomato jam .....	\$4.40
Cocktail tartlets – Mediterranean roast vegetable and feta and pesto or caramelised leek potato and feta or grape tomato, bacon, cheese and chive .....	\$5.00
Spinach, dill and ricotta Danish.....	\$5.00
Vegan vegetable and lentil puff pastry parcels <u>w</u> kasoundi .....	\$5.00

## Beverages & Service

In conjunction with food presentations

Sparkling water with glasses .....	\$2.00
Fresh Nippys juices with glasses.....	\$4.30
Plunger coffee and Twinings leaf teas with crockery cups / saucers .....	\$5.00

Note: service staff cost for beverages additional dependant on guest numbers and length of service