

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

Vanilla or chocolate melting moment biscuits **\$3.60**

Fresh baked cocktail fruit Danish pastries **\$3.60**

Cocktail pancakes rolled w Kangaroo Island honey
mascarpone and sliced strawberries **\$3.60**

Brownie and blondie squares (chocolate walnut, fresh
raspberry macadamia, apricot pecan) **\$3.60**

Almond, orange and cardamom biscotti **\$3.60**

Cocktail fresh fruit skewers (strawberry, rockmelon, kiwifruit,
pineapple, watermelon and grape w mint sugar dust) **\$3.70**

Date orange zest cacao pistachio balls (vegan and GF) **\$4.00**

Home-made scones w blackberry/raspberry conserve and double cream **\$4.50**

Iced log cake slices (carrot walnut, dark chocolate, GF
orange almond, banana, hummingbird) **\$5.00**

Sponge butterfly cakes w fresh cream and jam filling (vanilla or chocolate) **\$5.00**

Banana bread **\$5.00**

Apple and blueberry crumble tarts **\$6.00**

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Designer muffins (fresh raspberry, fresh blueberry, apple cinnamon, lemon yoghurt, carrot walnut) **\$6.00**

Cupcakes (vanilla, chocolate mud w ganache frosting, or carrot w creamcheese frosting) **\$6.00**

Petite tartlets (passionfruit curd w raspberries, choc chilli salted caramel, strawberry honey mascarpone, mocha, Belgian milk chocolate hazelnut, blueberries w vanilla mousse) **\$6.00**

Almond friands (gluten-free and dairy-free, pear and walnut crumble or orange) **\$6.00**

Apple Crumble tarts (vegan and gluten-free) **\$6.00**

Vegan fruit, seed and grain slice **\$6.00**

Vegan and gluten-free brownie squares (fresh date, chocolate and hazelnut) **\$6.00**

Vegan, GF chocolate fudge cake wedges **\$6.00**

Medium seasonal fresh sliced fruits platter (serves 30 guests) **\$75**

Medium premium cheese, dried fruits, nuts, grapes, strawberries and crackers platter (serves 30 guests) **\$175**

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BEVERAGES

Sparkling Water – w glasses **\$1.30**

Fresh Nippys Juices - w glasses (orange or apple) **\$3.70**

Plunger Coffee/Twinings Leaf Teas w crockery cups/saucers **\$4.00**

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) **\$3.50**

Ribbon sandwiches (three layer variety w meat and salad fillings) **\$3.50**

Baby slider rolls (ham, Swiss cheese, tomato and grain mustard, or smoked salmon, avocado, dill cream and rocket, or bocconcini, tomato, avocado and baby spinach) **\$3.80**

Semidried tomato, cheddar and chive scones **\$4.60**

WARMED

Homemade spicy beef cocktail sausage rolls w tomato relish **\$3.60**

Lamb and rosemary or peppersteak and mushroom cocktail pies with spicy relish **\$3.70**

Baby pizza w bocconcini, salami, baby spinach and semidried tomato pesto **\$3.80**

Cocktail croissants w leg ham, cheese, tomato, baby spinach and relish, or vegetarian **\$3.80**

Spinach feta or pumpkin feta filo triangles **\$3.80**

Vegan bean mushroom chia seed cocktail rolls w chilli tomato jam **\$3.90**

Spicy vegetarian lentil puff pastry parcels w kasoundi **\$4.30**

Mediterranean roast vegetable and feta tartlets **\$4.30**

Caramelized leek potato and feta tartlets **\$4.30**

Grape tomato, egg, bacon, cheese and chive tartlets **\$4.30**