



Morning & Afternoon Tea

2018

Our menus have be specifically designed to be balanced meals while giving you as much freedom of choice as possible.

We use fresh, local and seasonal produce where possible and most dishes are made in house by our team of dedicated chefs.

To try to cater for as many of our guest's requirements as possible we have included a large number of gluten free, dairy free, vegetarian and vegan dishes.

We aim to give you the ability to offer any delegates with dietary requirements as much selection as possible.

These options are indicated by the following icons next to the food items



Gluten free



Dairy free



Vegetarian



Vegan



Contains nuts

Morning & Afternoon Tea Selections

Mojo coffee & selection of teas / \$4.50pp

with 1 item / \$9 per person

with 2 items / \$12 per person

with 3 items / \$15 per person

SAVOURY

Mini cocktail sandwiches with assorted fillings including vegetarian 

Farrah wraps with assorted fillings including vegetarian 

Smoked salmon bagels, herbed cream cheese, caper, red onion, lemon

Manuka smoked chicken, cranberry brie croissants

Lamb and rosemary sausage rolls, smoked tomato relish

Mini pita pizzas with assorted toppings including vegetarian 

Caramelised onion and goats cheese tartlet, caramelised onion jam 

Red bean, spinach cheese empanada, tomato chipotle relish

Herbed cheese & smoked paprika scones, butter

SWEET

House baked cookie selection

Freshly baked fruit muffins

Apricot glazed danish pastries

Warm scones, preserves, whipped cream

Warm cinnamon dusted doughnuts

Mini lamingtons, vanilla bean cream

GLUTEN FREE

Tropical fruit, honeyed greek style yoghurt   

Chocolate chip brownie, nutella ganache 

Warm raspberry and blueberry friands  

Whittaker's dipped fresh pineapple lumps 

Californian maki rolls, shoyu, pickled ginger, wasabi mayo   

Roasted pumpkin, red onion frittata, smoked tomato relish 
