



Morning & Afternoon Tea

2019

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

Coffee & Tea infusions / \$4.50pp

with 1 item / \$9.50 per person

with 2 items / \$12.50 per person

with 3 items / \$15.50 per person

GLUTEN FREE

Sliced tropical fruit, stone fruit coulis   

Fruit skewers, greek style yoghurt, honey  

Chocolate brownie, nutella, white chocolate   

Berry friands  

Flourless chocolate cake, espresso cream 

Mini meringues, vanilla bean cream, seasonal fruit  

Californian sushi selection, pickled ginger, wasabi mayo   

Pumpkin, caramelised onion & goats cheese frittatas  

SWEET

Cookie selection 

Warm fruit muffins 

Selection of warm Danish pastries 

Sweet scones, berry jam, whipped cream 

Warm cinnamon sugar dusted doughnuts 

Mini chocolate & berry lamingtons 

Apple crumble tartlets, whipped cream 

Lemon meringue tartlets 

SAVOURY

Warm cheese scones, butter 🌿

Mini pita pizzas with assorted toppings including vegetarian 🌿

Mini cocktail sandwiches with assorted fillings including vegetarian 🌿

Classic sausage rolls, watties tomato sauce

Little gourmet pies & quiches with watties tomato sauce

Toasted mini smoked salmon bagels, herbed caper cream cheese

Toasted mini rueben bagel-pastrami, sauerkraut, swiss cheese

Manuka smoked chicken cranberry brie croissants

Champagne ham, cheddar cheese croissants
