



morning & afternoon tea menu selection

mini savory

ham & cheddar mini croissant
mini pea & pancetta frittata (gf)
mini-pork & fennel sausage rolls with house-made tomato sauce
ham parmasan herb quiche
mini pies with braised top side beef
mini quiche *rotating selection: chicken, ham or vegetarian*
savory mini muffins, *rotating selection: sweetcorn & capsicum, spinach & feta*
aged cheddar scones

mini sweet

oat & raisin cookies
mini cupcakes
sweet mini muffins, *rotating selection: blueberry, apple & cinnamon, carrot, chocolate & zucchini*
mini danish, *rotating selection: apricot, blueberry, almond*
mini croissant, *rotating selection: chocolate, almond*
chocolate brownie
coconut slice
honey oat slice
double chocolate cookie
date & pecan slice
lemon crumble slice
chewy anzac slice

(gf) Gluten Free

Continued over

sandwiches (for Menu C, D & E)

cape seed roll or ciabatta filled with your choice of:

bone ham, swiss cheese & aioli

smoked salmon, red onion, philly

poached chicken, rocket, house dijonaise

poached chicken & avocado

roast scotch fillet beef, horseradish, cheese and dried tomato

roasted vegetables, hummus, pesto

fresh housemade tuna salad spread, alfalfa sprouts, cucumber, tomato

gourmet buffet salads (for Menu E and F)

flat leaf rocket, bacon, parmesan

chickpea, red quinoa, yellow peppers with toasted black sesame vinaigrette

roasted mediterranean vegetable with torn basil & virgin oil

red potato salad, olives with crisp watercress & mustard dressing

carrot salad with raisins pine nuts & sweet port dressing

baby spinach blood orange & red onion salad with feta

cos hearts, garlic croutons, shaved parmesan, soft egg & anchovy mayonnaise

split green beans, picked basil, white beans, young rocket with toasted almond

sticky roast beetroot salad with chevre dressed in chive oil

sno pea slaw with toasted cashews

oven dried tomato salad with radish avocado & micro leaves

new potatoes, flat leaf parsley, house dried tomatoes & roast garlic mayo