

MORNING TEA

**Sweet \$6pp**

- Almond & berries Friand (GF/DF)
- Freshly baked muffin (GF/DF)
- Date & orange scone with butter
- Cinnamon scroll
- Carrot cake, cream cheese frosting

**Savoury \$6pp**

- Savoury scone with butter (GF)
- Spinach & feta frittata (GF/Vege)
- Tea sandwich

**Slice selection \$8pp**

- Chocolate & raspberry brownie slice (GF/DF)
- Ginger crunch slice
- Caramel slice

**Fruit platter \$45**

Serves 10 - Selection of seasonal fruits

CAKES

**Naked cake from \$70**

Flavour to choose from:

- Vanilla cake / vanilla buttercream
- Lemon cake / lemon buttercream
- Red velvet cake / vanilla buttercream
- Chocolate cake / chocolate buttercream
- Banana cake / salted caramel buttercream

Serves 8 to 12: \$70

Serves 12 to 20: \$100

*Gluten free: extra \$10 to \$15*

*Edible flowers: extra \$10*

**Frosted Buttercream cake from \$90**

Flavour to choose from:

- Vanilla cake / vanilla buttercream
- Lemon cake / lemon buttercream
- Red velvet cake / vanilla buttercream
- Chocolate cake / chocolate buttercream
- Banana cake / salted caramel buttercream

Serves 8 to 12: \$90

Serves 12 to 20: \$130

*Gluten free: extra \$10 to \$15*

*Edible flowers: extra \$10*

CATERING MENU

CANAPES

3 per person \$18

4 per person \$24

5 per person \$30

Min 20 people

Choose from:

**Land**

- Sticky Pork belly skewers (GF/DF)
- Roast beef & truffle mayonnaise (GF/DF)
- Venison tartare & cured egg (GF/DF)
- Duck liver parfait

**Sea**

- Prawn cocktail (GF/DF)
- Salmon & dill rilletete blinis
- Tuna tataki, wasabi mayonnaise (GF/DF)
- Oyster in Prosecco granita (GF/DF)

**Garden**

- Cheese & chives gougères
- Whipped feta & tomato bruschetta
- Mushroom arancini balls
- Baba ganoush pita with pomegranate (DF/Vegan)



COLD LUNCH

**Sandwiches \$15pp**

- Reuben grilled sandwich
  - Harissa chicken sandwich
  - Mediterranean vegies sandwich (Vegetarian)
  - Four cheeses sandwich
- Make it Gluten free, extra \$2pp*

**Salads \$16pp**

Greek style (Vege) / Chicken Caesar / Roasted vegetable (GF/DF/Vege) / Asian Chicken style slaw

**Quiche with a side of salad \$16pp**

*Make it a Frittata (GF), extra \$2pp*

**Desserts \$15pp**

- Lemon meringue tart
- Chocolate brownie with raspberry coulis
- Basque cheesecake with rhubarb & strawberry coulis (GF)

HOT LUNCH/DINNER

**Individually packed \$28pp**

Select one main and two sides (min 10 people)

**Buffet (min 30 people)**

*Served with fresh baked bread & butter*

- Select two mains and three sides \$45pp
- Select three mains and four sides \$55pp
- Add a dessert \$15pp

**Meat & Fish**

- Slow cooked lamb shoulder, persillade & jus (GF/DF)
- Baked salmon fillet, lemon beurre blanc (GF)
- Roast beef, roquette & jus (GF/DF)
- Pesto & sundried tomato chicken breast (GF/DF)
- Braised pork belly, apple sauce (GF/DF)

**Sides**

- Roasted potatoes with Italian herbs & olives (GF/DF)
- Baked root vegetables with honey & lemon (GF/DF)
- Crispy cauliflower with zaatar & tahini (GF/DF)
- Mash potato with herb butter (GF)
- Caesar salad with croutons & shaved parmesan
- Coleslaw with green apple & toasted seeds (GF/DF)