



**MORNING & AFTERNOON TEA**

**INCLUDING:**

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

**AVAILABLE ON REQUEST:**

- Soy milk, almond milk and decaf

## TEA & COFFEE SERVICE

### TEA & COFFEE BREAK

- 45 minutes \$5.5 per person

### CONTINUOUS TEA & COFFEE

- 4 hours \$9.9 per person
- 6 hours \$12.9 per person
- 8 hours \$15.9 per person

### NESPRESSO SERVICE *(max. 200 guests)*

- 45 minutes \$9.9 per person
- 4 hours \$12.9 per person
- 6 hours \$15.9 per person
- 8 hours \$18.9 per person

### BARISTA COFFEE CART\* *(includes barista)*

- 4 hours \$350.00
- 8 hours \$500.00

### ADDITIONS

- Selection of juices in jugs \$4 per person

*\*All coffees charged on consumption [\$3.70 per coffee – one size]*

## \$6 PER PERSON, PER ITEM

Items offered in conjunction with a  
Tea & Coffee Service package

## MORNING & AFTERNOON TEA

### BAKERY

Chef's selection of Danish **V**

Chef's selection of gourmet sweet muffins **V**

Double-smoked ham and cheese croissant **NF**

Spinach, artichoke and four cheese scroll **NF V**

Orange and almond cake **GF**

### HEALTHY

Seasonal fruit cups with Greek yoghurt and honey  
**GF NF V**

Açaí pots with strawberry, blueberry and puffed  
quinoa **GF NF V**

Chocolate, almond and walnut bliss balls **DF GF VG V**

Date, apricot and oat bliss ball **DF NF VG V**

Homemade Swiss bircher muesli, oats, natural  
yoghurt, fruit and honey **V**

### SAVOURY

Chef's selection of finger sandwiches

Selection of soft, blue and hard Australian cheese  
with crisp breads, dried fruits and grapes **V**

Mini beef pies served with tomato sauce **NF**

Mini sausage rolls served with tomato sauce **NF**

Roast vegetable pastizzi **V**

Caramelised onion and mushroom quiche **NF V**

### SWEET

Scone with whipped cream and strawberry jam **V**

Assorted mini Magnums **V**

Salted caramel popcorn brownie **V**

Orange jaffa slice **GF**

Passionfruit meringue tart **V**

Raspberry-filled lamingtons **GF NF V**



**PLATTERS**

EACH PLATTER SERVES 10 PEOPLE

## PLATTERS

Sliced seasonal fruit <b>V</b>	\$65
Steamed BBQ pork buns with sticky hoisin and chilli sauce	\$75
Satay chicken and beef skewers, coriander and fried shallots	\$75
Grilled Turkish bread and olives, spicy capsicum, hummus and cacik dips	\$75
Lamb, rosemary and mint pastizzi	\$80
Spicy fried chicken wings with chipotle mayonnaise and crumbed chicken skewers with chilli mayo	\$85
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, Parma ham, grilled baby octopus and olives	\$90
Assorted gourmet mini pies and sausage rolls served with tomato sauce	\$90
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread	\$90
Peri-peri chicken sliders with tomato, cheese and chipotle sauce	\$95
Tex-Mex pulled beef brisket and pork rib sliders, cheese sauce, coleslaw in charcoal brioche buns	\$95
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes <b>V</b>	\$110
Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger	\$120