



Brunch and Morning/Afternoon Tea

Morning/ Afternoon Tea

Muffins with raspberries, blueberries and strawberries (min 12)	\$5.50 each
Assorted Danish pastries with custard, apricots, blueberries or apples	\$5.50 each
Friands with almond meal and mixed berries (minimum 12)	\$5.50 each
Banana Bread with sweet crème fraiche (minimum 12)	\$5.50 each
Mini Donut balls filled with Nutella	\$5.00 each
Buttermilk and Vanilla Scones, Jam and Cream (minimum 12)	\$5.00 each
Assorted Macaroons	\$4.50 each
Slices- salted caramel, pecan caramel choc brownie, cherry ripe, rocky road - to name a few (minimum 12)	\$4.50 each
Cupcakes Large	\$5.50 each (min 10)
Cupcakes Mini	\$4.50 each (min 12)
Sweetie Platter Small	\$89
Sweetie Platter Large	\$115
Gluten free Caramel slice	\$7

Morning Tea boards – chef's seasonal selection may include muffins, Banana bread, friands, scones, house made biscuits, slices, Savoury mini quiches (served with accompaniments)

\$105 (Serves 10 people approx.)

INDIVIDUAL PLATTER IDEAS:

Cold

Individual toasted Granola parfaits served in martini glasses with honeyed yoghurt	\$12 (minimum order 15)
Potato rosti topped with avocado, smoked salmon and dill	\$115 (24 rostis)
Petit Bagels with smoked salmon and char-grilled vegetables	\$9.50 (each)
Morning Tea Boards – chef's seasonal selection may include muffins, banana bread, friands, scones, house made biscuits, slices, savoury tartlets. Served with accompaniments.	\$105 (serves 10 approximately)



Fresh baked items: \$5.50 (each)

Danish pastry

Banana bread

Friands

Muffins

Assorted baked cupcakes

Fresh baked buttermilk scones with jam and cream

Slices – may include salted caramel, pecan, chocolate brownie, cherry ripe or Rocky Road to name a few

Fresh tropical fruit platter with chocolate dipped strawberries \$98 (serves 10)

Fruit skewers served with honey yogurt dip \$10 (each, minimum order 12)

Fresh fruit and artisan cheeses platter served with dried fruit and crackers \$128 (serves 10)

Hot

Mini baked croissant with ham, cheese and tomato \$8.00 (each, minimum order 12)

Petit savoury tartlets (Lorraine and spinach & fetta) \$115 (24 tartlets)

Mini bacon and egg rolls \$8.50

Large bacon and egg rolls \$10.50

Continental Menu:

\$20 per person with a minimum of 35 guests.

All food will be served on lovely crockery platters and in baskets

Assorted fresh Danishes

Gourmet breadbasket including Turkish, damper, sourdough

Bircher muesli

Continental platter: leg of ham, salami, semi-dried tomato, camembert, Swiss cheese, olives and pickles

Condiments to complement: honey, jam, peanut butter, vegemite and butter

Fresh fruit platter

Honeyed yogurt with fresh berries



Hot Brunch Menus:

Each menu below can be provided for \$38 per person based on the attendance of a minimum of 35 guests. All food will be served on lovely crockery platters and in baskets. Minimum numbers on Sunday and public holiday apply.

Option 1:

- Assorted muffins
- Sauteed mushrooms
- Chipolata sausages
- Scrambled egg
- Gourmet breads
- Fresh tropical fruit platter
- Condiments to complement
- Orange juice

Option 2:

- Assorted Danish pastry
- Fried eggs
- Hash browns
- Lightly grilled tomato
- Crispy bacon
- Gourmet breads
- Condiments to complement
- Fresh tropical fruit platter
- Orange juice

Option 3:

- Assorted friands
- Egg and bacon flans
- Petit croissants with condiments
- Bircher muesli



- An assortment of gourmet breads with butter
- Condiments to complement
- Fresh tropical fruit platter
- Orange juice

**THESE MENUS ARE FOR DELIVERY ONLY WITH AN ADDITIONAL DELIVERY CHARGE THE
MENUS DO NOT COME WITH SERVICE BUT CAN BE ADDED FOR A CHARGE**