



V Y C

MORNING / AFTERNOON TEA MENU

A combination of sweet and savory delights to re-charge the batteries
at morning or afternoon tea.

MINI SCONES SERVED WITH BUTTER ON THE SIDE (min 10) \$7 each

Mini date scones

Mini cheese scones

MINI MUFFINS (min 10) \$5.50 each

Apple, boysenberry, salted caramel NF

Plum, ginger coconut NF

Blueberry, rhubarb, passionfruit curd NF

Raspberry, lemon curd NGA

Vegan bran, blueberry & banana DF

SAVOURIES (min 10) \$8

Free range pork, apple & sage sausage rolls served with plum relish

Beef pies served with tomato relish

Lamb pies served with mint jelly

CLUB SANDWICHES (min 6) \$6 each

Free range basil pesto chicken, mozzarella, truffle

Smoked salmon, lemon cream cheese, avocado, capers, pesto

Roasted beetroot, cashew cream, artichoke, avocado VEGAN, DF

Sirloin, caramelized onion, avocado, horseradish aioli NF

QUICHE (min 10) \$7

Vine tomato, Danish feta, artichoke, kalamata olives NF

Chorizo, potato, ricotta, chili jam made with almond base NGA

SWEET (min 6 excl platter)

Fresh fruit platter (serves 15 guests) \$110

NGA Brownie slice (3 per serving) \$12

Raspberry Bliss Balls NGA, DF \$5.5

Lemon Curd meringue tarts \$9

Raspberry Lamingtons \$10

Passionfruit curd cupcakes, caramelized white chocolate buttercream, raspberry NF \$9

VG Vegetarian, V Vegan, DF Dairy Free, NGA made with no added gluten free ingredients, may contain traces of gluten from kitchen cross contamination. Please talk to our team if you have any concerns or queries.

Prices exclude GST



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