

# morning / afternoon tea menu

MIN. 10 GUESTS

TEA & COFFEE WITH A COOKIE | \$6.50 PP

ONE ITEM WITH TEA & COFFEE | \$8.30 PP

TWO ITEMS WITH TEA & COFFEE | \$10.50 PP

THREE ITEMS WITH TEA & COFFEE | \$12.50 PP

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## SAVOURY

House made pork, sage, rosemary sausage rolls with tomato relish

Mini croissants with fillings such as ham, tomato, cheese, caramelized onion (V\*)

Mini filled rolls with a selection of fillings (V\*)

Finger sandwich triangles with a variety of fillings (GF\*) (V\*)

Baby quiches with fillings such as bacon, cheddar, courgette, topped with homemade relish (GF\*) (V\*)

Savoury muffins such as pumpkin, feta, spinach and broccoli (V\*)

Feta, thyme, leek and spinach tarts with pesto cream cheese (V)

Steamed BBQ pork buns with plum sauce

## SWEET

Hummingbird cake with cream cheese frosting and toasted pumpkin seeds (V)

Pain au chocolate (V)

Chocolate brownie with ganache (V)

Date walnut cake with salted caramel cream (V)

Seasonal sliced fresh fruit platter (GF) (V)

Sweet muffins such as raspberry and oat (V)

Slice selection – chef's choice such as dark chocolate caramel, ginger crunch with pistachios (V)

Brandy apple spice cake with five-spice cream (V)

Scones with jam and cream (V)

*Served with locally roasted Hawthorne coffee and Dilmah tea selection*

*Additional Gluten Free options are available upon request*

## VARIATIONS

Tea & Coffee - served on arrival | \$4.20 PP

Tea & Coffee - served continuously for half day | \$8.50 PP

Tea & Coffee - served continuously for full day | \$14.50 PP

Keri orange juice - 1 Litre jug | \$12.00

Keri orange Juice - 10 Litre urn | \$120.00

All prices are in New Zealand Dollars and include GST. Prices are subject to change.

(GF) = Gluten Free (V) = Vegetarian (\*) = Option available on request



**Dish**  
food with style