

morning / afternoon tea menu

MIN. 10 GUESTS

TEA & COFFEE WITH A COOKIE | \$6.00 PP

ONE ITEM WITH TEA & COFFEE | \$7.95 PP

TWO ITEMS WITH TEA & COFFEE | \$9.95 PP

THREE ITEMS WITH TEA & COFFEE | \$11.95 PP

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

Pain au chocolate

Chocolate brownie with ganache

Date walnut cake with salted caramel cream

Seasonal sliced fresh fruit platter (GF) (V)

Sweet muffins such as raspberry and oat

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

Brandy apple spice cake with five-spice cream

Scones with jam and cream

Served with locally roasted Hawthorne coffee and Dilmah tea selection

Additional Gluten Free options are available upon request

Please note: All prices are in New Zealand dollars and are subject to change.

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

VARIATIONS

Tea & Coffee - served on arrival | \$4.00 PP

Tea & Coffee - served continuously for half day | \$8.00 PP

Tea & Coffee - served continuously for full day | \$14.00 PP

Orange Juice - 1 Litre jug | \$12.00

Orange Juice - 10 Litre urn | \$80.00

