

HIGH TEA MENU

Celebrate in style with our signature High Tea offering; sweet and savoury bites with bubbles or tea/coffee. Ideal for baby showers, birthdays or special daytime events.

PETITE TREAT

3 Sweet, 3 savoury \$35pp

CLASSIC

4 Sweet, 4 savoury \$45pp

Indulge

5 Sweet, 5 savoury \$50pp

EXTRAS

Seasonal fruit platter \$5.5pp

Fruit juice selection \$12 per jug

French press coffee & potted tea \$8pp

Barista made espresso coffee P.O.A

Welcome Mimosa \$15pp

SWEET

LEMONADE SCONES

Housemade lemonade scones with double cream & jam

MELTING MOMENTS

Buttery melting moment biscuits sandwiched together with lemon butter icing

CHEESECAKE POTS [GF]

Cold set lemon cheesecake with mixed berry compote

LEMON TARTS

Petite lemon curd tarts with fresh strawberries

CHOCOLATE BROWNIES

Double chocolate brownies with dulce de leche

ORANGE & ALMOND CAKE [GF]

Flourless orange and almond cake

CUPCAKES

Vanilla cupcakes with buttercream frosting

PEANUT CHOC CHIP COOKIES

Housemade peanut choc chip cookies

SAVOURY

FINGER SANDWICHES

Assorted finger sandwiches of chicken, cucumber and ham

MUSHROOM TARTS [V]

Wild mushroom duxelle with parmesan in a puff pastry shell

SPINACH & FETA FILO [V]

Golden filo triangles filled with spinach and feta

QUICHE LORRAINE

Buttery shortbread pastry filled ham, cheese and savory egg custard

PUMPKIN SCONES [V]

Light pumpkin scones with onion jam and crumbled cheddar

ARANCINI [V]

Assorted vegetarian arancini with black garlic aioli and truffle salt

BEEF PIE

Petite beef pie topped with pea puree and tomato relish

DIETARY KEY

GF – Gluten Free

GFO – Gluten Free Option

V – Vegetarian

VE – Vegan

Some dishes can be made nut free and lactose free on request.

