

Tea Break Menu

Arrival Tea and Coffee

Freshly brewed coffee and tea selection
\$4.99 per person

\$7.99 per person Menu

Freshly brewed coffee and tea selection with your
choice of any **one** of the food items:

\$10.99 per person Menu

Freshly brewed coffee and tea selection with your
choice of any **two** food items:

\$12.99 per person Menu

Freshly brewed coffee and tea selection with your
choice of any **three** food items:

\$14.99 per person Menu

Freshly brewed coffee and tea selection with your
choice of any **four** food items:

Supplementary Items

The following items can be added to any
tea break menu:

Fresh seasonal fruit bowl
\$40.99 (serves 10 people)

Fresh sliced seasonal fruit platter
\$5.99 per person

Sweet selection

Banana and chocolate chip muffin (V)

Madeline's (V)

Orange and sultana loaf (V)

Blueberry friands (V) (GF)

Fruit Danishes

Mini lemon meringue tartlets (V)

Mixed fruit scone with jam and whipped cream (V)

Chocolate and cinnamon Brioche scrolls (V)

Chocolate brownies (V)

Cupcakes with icing (V)

Rush Munro's mini ice cream pottles (V)

Health and Wellness

Add \$1 per person/per item to any tea break menu for the following healthy items

Roasted nuts, seeds and dried fruits (V, GF, DF, Vegan)

Oat, apple, rhubarb, coconut and chia seed bar (V, GF, DF, Vegan)

Roast pumpkin smash, rocket and caramelised onion finger sandwiches on GF bread (V, GF, DF, Vegan)

Seasonal fruit skewers (V, GF, DF, Vegan)

Chefs choice finger sandwiches (can be made to suit all dietary requirements) *maximum of 40 pax

Savoury selection

Mini bagels topped with smoked chicken, mayonnaise
and pickles

Spinach and feta muffins (V)

Brioche scrolls with cheddar cheese, basil and nuts (V)

Sausage rolls

Grilled cheese and onion scones (V)

Croissants with ham and cheese
OR avocado and tomato (V)

Empanadas – filled with crab and corn OR spicy prawn
and squid

Savannah beef mince pies

Corn and capsicum quiche (V)

Mini savoury selection

Akaroa salmon and dill quiche