

MORNING & AFTERNOON TEA

MENU

Morning Tea

Please select 4 items

Includes a selection of whole fruit

Sweet

Seville orange shortbread
Strawberry & pistachio tartlet
Banana bread, mascarpone cream
Madeleine with vanilla cream
Blueberry muffins
Pear & frangipane slice
Banana & red currant crêpe
Apricot clafoutis
Sticky date pudding, clotted cream
Blueberry cheesecake, lime glaze
Scones, jam, clotted cream

Finger Sandwiches

Chive & egg mayonnaise *v
Tomato chutney, rocket, cheddar cheese
Cured salmon, cucumber, caper & dill
Chicken, walnut & tarragon
Smoked turkey, whole grain mustard
Virginia smoked leg ham, mustard, rocket
Roast beef sirloin, capers, eschalot

Afternoon Tea

Please select 2 items

Includes a selection of whole fruit

Savoury

Spiced chicken & spinach triangles
Chickpea & onion pastry
Artichoke & gorgonzola crostini *v
Glazed goat cheese & beetroot tart *v
Marinated olives
Bruscetta
Caramelised onion and goats cheese galette
Mixed harrissa spiced nuts

Sweet

Strawberry & pistachio tartlet
Chocolate negress slice
Blueberry muffins
Banana & red currant crêpe
Scones, jam, clotted cream

*v denotes vegetarian

Please note menu is subject to seasonal availability



Choice of:

Open sandwiches with a selection of salads and side dishes

Or

Hot dishes, with a selection of salads and side dishes

Open Sandwiches

Open Sandwiches

Please select 2 items

Seared tuna, boiled egg, grilled asparagus & dill mayonnaise

Smoked salmon, cream cheese, cucumber & capers

Grilled chicken, tomato, rocket & tahini

Bacon, lettuce, tomato & avocado

Roast beef, tomato, red onion & fig relish

Spiced eggplant, capsicum, zucchini & feta *v

OR

Main Dishes

Please select 2 items

Crusted salmon fillet, beetroot, walnuts & tahini

Roast chicken, olives, red onion, tomato & zucchini

Roast pork scotch fillet, black cabbage & apple sauce

Slow cooked lamb shoulder, tomato & basil

Braised beef shoulder, green shallots & watercress

Beef, mozzarella & sundried tomato lasagna

Baked eggplant, black cabbage, red lentils, tomato & chèvre *v

Salads

Please select 2 items

Spinach, avocado, cream cheese & tomato *v

Mixed leaf, hazelnut dressing *v

Spinach, nashi pear, walnut, parmesan & sherry dressing *v

Roast beetroot, rocket, buffalo mozzarella & horseradish cream *v

Greek salad, oregano dressing *v

Side dishes

Please select 2 items

Potato dauphinoise

Green beans, shallot & sunflower seeds

Broccoli, toasted almonds

Hand cut chips

Cauliflower, parmesan & chives



Entrée

Prawn tortellini, grilled octopus, tomato & lemon dressing
 Poached salmon, cauliflower, cherry tomato & parmesan
 Seared tuna loin, "coleslaw", herbs & almonds
 Chili & garlic chicken, couscous, pistachio & mango
 Red wine, tomato & olive braised rabbit, potato gnocchi
 Seared lamb fillet, straw potatoes, rocket, harrisa & yoghurt dressing
 Caramelised onion & goats cheese tart, bitter leaf salad *v
 Crisp polenta, spinach, baby pear & walnut salad, sherry vinaigrette *v
 Roast beetroot, rocket, buffalo mozzarella, horseradish cream *v
 Lemon & chilli baked eggplant, grilled haloumi, red radish, black olive tapenade *v

Main Course

Roast barramundi, tomato, english spinach, bouillabaisse
 Seared ocean trout, white bean cassoulet
 Pan fried snapper fillet, crushed peas, lardoons, sauce vierge
 Tarragon buttered chicken breast, mushroom ravioli, Madeira sauce
 Garlic & yoghurt marinated lamb rump, parsnips, parsley & capers
 Pan fried pork fillet, celeriac puree, fennel, apple & sage salad
 Roast beef fillet, pancetta, potato & onion galette
 Char grilled sirloin fillet, eschalot & green beans, béarnaise sauce (over 20 guests whole roast scotch will be served)
 Spiced pumpkin, peas, sage & mascarpone risotto *v
 Potato gnocchi, mushroom, broad beans & parmesan *v

Sides

Roast chat potatoes
 Fries
 Mash
 Greek salad with oregano dressing
 Mixed leaf salad, sherry dressing
 Green beans with eschallot & sunflower seeds
 Broccoli with hazelnut butter

Dessert

Crème caramel, blood orange & mint salad
 Apple and cinnamon crème brulee, muscatels
 Chocolate mousse cake, Frangelico & raspberry
 Strawberry & ginger parfait, sablé biscuit
 Blueberry financier, vanilla ice cream
 Chocolate & date tart, pistachio cream

*v denotes vegetarian

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