



THE
TEA ROOM
QUEEN VICTORIA BLDG.

CANAPE MENU

Sample menu

Our canapés are prepared by hand and presented immaculately; easy to hold and eaten in one bite. We suggest you select a combination of hot, cold, meat, fish and vegetarian to accommodate different tastes

Cold

Freshly shucked oysters with a choice of:

- natural or chilli, lime and coriander *g

Cured salmon, ginger dressing on lavosh

Salt cod brandade en croûte

Kingfish, seaweed, tamarind, feta *g

Sesame seared tuna, wasabi mayonnaise *g

Spiced beetroot and goats curd tart

Hot

Prawn dumpling, corn and lemon

Tempura prawn, sweet and sour dressing

Duck and pork rillettes

Spinach and gruyere cheese pastry

Chicken and mushroom pastries

Yoghurt marinated lamb skewers, tahini dip *g

Chicken, chickpea and spinach parcels

Chorizo, eggplant and haloumi choux buns

Yorkshire pudding, braised beef, horseradish

Mini basil, zucchini, corn and parmesan scones, chilli sour cream

Mushroom, mozzarella and herb arancini

Substantial

Prawn, pea and herb risotto *g

Fish 'n' chips, sauce tartare

Moroccan couscous with spiced lamb and yoghurt

Chicken salad, mango salsa *g

Beef and mushroom hotpot, mash *g

Potato gnocchi, braised lamb shoulder, tomato

Dessert

Crushed nut chocolate truffles *g

Lemon meringue tartlet

Tiramisu slice

Orange and almond cake

Balsamic berry filoette, mascarpone

Praline profiteroles, raspberry cream



A La Carte Menu

Sample menu

At The Tea Room we ensure your guests experience the best quality in food, service and atmosphere. Please select two items from each course to be served as an alternate placement. An a la carte menu can be arranged for additional costs. All menus include tea and coffee.

Entrée

Prawn tortellini, creamed corn, tomato salsa
Salmon ceviche, salt cod brandade, grenobloise
Ballotine of chicken, soft polenta, salsa verda, radicchio salad
Parmesan crumbed veal, chorizo cassoulet, snow pea leaf
Pork belly, pickled cucumber and papaya, star anise
Potato gnocchi, braised lamb shoulder, tomato and feta
Caramelised onion and goats curd tart, witlof, treviso and rocket *v
Beetroot and buffalo mozzarella and walnut salad, horseradish dressing *v

Main course

Roast barramundi, royal blue potatoes, mustard and parsley sauce, snowpeas
Seared salmon fillet, cauliflower puree, tomato and cuttlefish salad
Baked chicken breast, celeriac, cucumber and chilli salad, tahini dressing
Confit duck leg, potato puree, tomato and tarragon jus
Roasted lamb rump, kipfler potatoes, black cabbage, tomato and black olive jus
Char grilled beef sirloin, dauphinoise potato, green beans, parsley and lemon butter
Seasonal Vialone nano risotto*v

Dessert

Lemon tart, clotted cream, raspberry coulis
Vanilla crème brûlée, passion fruit Viennese biscuit
Buttermilk bavarois, summer berries, almond tuille
Warm chocolate tart, vanilla and raspberry
Crème caramel, roast peaches, lime and mint
Mixed berry pavlova, clotted cream
Raspberry and chocolate mousse cake, balsamic strawberries

*v denotes vegetarian

Please note menu is subject to change due to seasonal availability