

## Substantial Options

### Substantial items

\$12 per person per item

- homemade soup & crusty bread
  - lamb shank & vegetable
  - roast pumpkin & garlic
  - thai pumpkin
- mixed sandwiches – 1 ½ rounds
- roast vegetable frittata, tomato chutney
- roll – ham & salad
- roll – roast beef, rocket & horseradish
- sushi roll (2) – teriyaki chicken and peking duck
- wrap – chicken caesar
- wrap – chicken sweet chilli

## Smaller Sweet & Savoury Options

### Pick one

\$6 per person

### Pick two

\$11 per person

### Pick three

\$15 per person

### Pick four

\$19 per person

- cinnamon tea cake
- egg, bacon, tomato & cheese pie (no pastry)
- freshly baked biscuits (2)
- freshly baked white chocolate and raspberry muffin
- hoi sin chicken rice paper rolls (2)
- mini arancini (2)
- mini chocolate cupcakes with swiss meringue buttercream
- mini quiche lorraine
- mini slices – brownie & lemon
- party pie
- sausage roll
- scones with jam & cream

### Fresh fruit platter

\$4 per person

## Grazing boxes

Small (serves 2-4)

\$80

Medium (serves 6-10)

\$135

Large (serves 10-15)

\$185

*Minimum quantity of 10 pax – please enquire for numbers that are less*

## Morning, Afternoon Tea & Lunch 2024-25



*Please note this menu is for delivery only*

### **Delivery Fees**

Mon – Friday 9am – 5pm	\$18
Sunday	\$30
Public holiday	\$50
All other times outside the above	\$25

## Terms & Conditions - Quote

### Confirmation & Payment

Dates will not be confirmed until a deposit has been paid, once payment is received your booking will be secured.

**Confirmation of guest numbers, seating plans, runsheets and dietary requirements are required 14 days prior to the event. The final numbers advised will be the minimum amount charged.**

Final payment is required to be paid 7 days prior to your function. Payments made by credit card will incur a 1.9% processing fee.

### Cancellations & Refunds

Deposits paid are not refundable.

If the cancellation is within 30 days of the event a 50% charge for all food applies.

For a cancellation received within 29 to 8 days of an event a 75% charge of the final invoice will apply.

### Pricing

All prices are GST inclusive.

Pricing and menu ingredients are subject to change.

Pricing does not include travel, crockery/cooking equipment when working offsite.

Menus are samples only and packages can be tailored to meet your requirements.

Surcharges apply on Sundays (15%) and public holidays (20%).

Pricing current til 31st July 2025.