



Menu

Morning &
Afternoon tea
Luncheons



Prices start from \$25.00 per person

Prices are subject to catering numbers and location.

A quote will be supplied on formal enquiry.

Menu Style: Moring tea, luncheons and afternoon tea

Perfect for business conferences , birthday, luncheon or other gathering with family and friends all menu items are handmade with love being the secret ingredient.

Hot Selection

Mini roasted pumpkin fetta and spinach quiches (V)

Bacon and egg Mini quiches

Gourmet handmade pies beef, pork and lamb

Handmade beef and herb sausage rolls

Moroccan lamb sausage rolls

Pork, apple and fennel sausage rolls

Vegetable ricotta and spinach rolls (V)

Cold Selection

Assorted gourmet rolls—Freshly baked mini rolls filled with your choice of:

- Roast beef, cheese and beetroot relish
- Ham, lettuce, and tomato (DF)
- Bacon, lettuce and tomato (DF)
- Chicken, lettuce, tomato and mayo (DF)

Assorted gourmet wraps—Soft wrap filled with your choice of:

- Chicken, lettuce, bacon and tomato (DF)
- Roasted pumpkin, spinach, fetta (V)
- Char grilled vegetables, spinach and pesto mayo (V,DF)
- Chicken creaser with avocado

Open Sandwiches—Thick sliced freshly baked crusty bread with your choice of topping

- Smoked salmon, avocado, capers and dill mayo (DF)
- Chicken, lettuce and sundried tomato mayo (DF)
- Shaved ham, lettuce, tomato and mustard mayo (DF)
- Pesto marinated roasted vegetables finish with aioli (V,DF)
- Bruschetta style (V,DF)

Cup of Soup for those winter lunches

Roast pumpkin (GF,V,DF)

Ham hock and vegetable (DF)

Moroccan lamb shank vegetable and rosemary (DF)

Beef and barley (DF)

Gourmet salad boxed lunches

Slow roasted lamb, baby spinach leaves, roasted pumpkin, marinated Yarra Valley Fetta, walnuts finished with a minted pea and balsamic dressing (GF)

Pulled Pork—Master stock braised pork tossed together with an Asian style slaw drizzled with hoisin sauce and a hint of chilli (DF)

Roast vegetable, baby spinach and rocket tossed together with warm roasted vegetables, ancient grains, nuts and pomegranate seeds (GF,V)

Smoked chicken, roasted pumpkin, caramelised onion, baby spinach leaves and marinated Yarra valley fetta

Sweet Treats

Scones with homemade jam and vanilla bean cream

Chocolate brownie finished with chocolate truffle icing (optional GF)

Almond berry tart (GF)

Sponge roll filled with homemade jam and vanilla bean cream

Vanilla slice

Cakes—Banana with lemon cream cheese, carrot cake with lemon cheese icing, chocolate cake with chocolate ganache and more (optional GF, DF)

Cookies—chocolate chip, short bread, melting moments, afghans and more

Fresh fruit platter (GF,DF,V)

Refreshments

Coffee and tea station

Orange juice

Water

Other beverages can be provided upon request

If you have something else in mind please contact Lyn with your request