

High Tea Menu

These are just some of the menu options for your High Tea. We update our menus sporadically but are trying new things constantly, so please contact us to see if there's something new we would recommend. Should you wish to have more gluten or dairy free options just ask, we can give you quite a few more to choose from.

High Teas are for a minimum of 20 people (*surcharge for less*).

We include T2 teas / & or Champagne, as well as crockery / stemware on request.

May be Full Service, Setup & Go or Drop Off as required.

*Legend: v-vegetarian; d-dairy free; gf-gluten free
* denotes item can be adjusted to be gluten or dairy free as noted.
Please notify us if any guests are allergic as opposed to intolerant.*

♥ Savoury

- Finger sandwiches: ***gluten free available on request*
 - Cucumber v
 - Smoked salmon & dill cream cheese
 - Egg v
 - Prawn and cucumbers
 - Chicken, celery, fennel & mayonnaise
 - Roast beef & horseradish cream
 - Tuna, mango chutney & sesame seed
 - Smoked turkey, blue cheese & bacon cream cheese, roasted garlic butter
 - Smoked ham, caramelised red onion butter, Dijon mustard & honey cream cheese
 - Chevre, raisins & pecans v
 - Cucumber, Radish & watercress v
- Smoked salmon blini **gf*
- Roast beef & horseradish cream choux puffs
- Blue cheese tart with cranberry chutney v
- Pumpkin & feta frittatas with pea puree & roasted tomatoes *gf v*
- Blue cheese, pear & candied walnut crostini v
- Mini quiches
 - Salmon, leek & feta
 - Ricotta & spinach with sundried tomato v
 - Cheddar cheese & walnut v
 - Sweet potato, goats cheese & bacon
 - Classic Lorraine – ham & cheddar
 - Proscuitto, parmean & herb
- Mini muffins
 - Feta & spinach

- Ricotta & spinach with sundried tomato *v*
- Cheddar cheese & walnut *v*
- Sweet potato, goats cheese & bacon
- Classic Lorraine – ham & cheddar
- Prosciutto, parmesan & herb

♥ Sweet

- Scones
 - Plain with strawberry jam and cream *v*
 - Walnut with fig jam & whipped feta *v*
 - Blue cheese & hazel nut with fig jam & mascarpone *v*
- Raw pistachio coconut & lime cheesecake *d gf v*
- Lemon merengue cupcakes *v*
- Orange almond miniature cakes *d gf v*
- Mini Salted caramel pecan pies with coconut cream *d gf v*
- Chewy pistachio squares **d v*
- Red velvet cupcakes with cream cheese frosting *v*
- Blood orange & dark chocolate madeleines *v*
- Caramel cups *v*
- Pumpkin coffee cake squares *v*
- Ginger cookie sandwiches with lemon mascarpone *v*
- Crème Brulee cheesecake squares *v*
- Strawberry mini bundt cakes *v*
- Pumpkin cheesecake bars *v*
- Nutella crepe rolls *v*
- Banana & Chocolate Chip muffins *v gf*
- Lemon & coconut slice *v*
- Pistachio cakes with cream cheese frosting
- Raspberry & Coconut mini bread *gf v*
- Double Choc & Macadamia Brownie *v*
- Rhubarb Slice *v*
- Chocolate, Raspberry & Malteser Brownie *v*
- Lime & polenta cakes *gf v*
- Flourless chocolate cake *gf v*