

A high-angle, close-up photograph of a white ceramic coffee cup filled with a latte. The cup is filled with a light brown coffee topped with a thick layer of white foam. On the surface of the foam, there is a delicate latte art design resembling a stylized leaf or feather. The cup sits on a matching white saucer. The entire scene is set against a background of dark brown, roasted coffee beans, which are densely packed and slightly out of focus. The lighting is soft and even, highlighting the textures of the coffee, the foam, and the beans.

MORNING &
AFTERNOON TEA

Arrival, Morning and Afternoon Tea

COFFEE, TEA AND REFRESHMENT BREAKS

PLATINUM BREAK

- Up to 1 hour
- All Day (maximum 8 hours)

Automatic pod filled coffee machine
Organic teas by Tea Tonic
Hot chocolate
BRITA filtered still and sparkling water

PREMIUM BREAK

- Up to 1 hour
- All Day (maximum 8 hours)

Freshly brewed coffee
Organic teas by Tea Tonic
Hot chocolate
BRITA filtered still and sparkling water

Barista Break

- Up to 1 hour

Barista made coffee
Organic teas by Tea Tonic
Hot chocolate
BRITA filtered still and sparkling water

**Minimum spend \$600*

All day barista break packages available on request

Break Upgrades (per 1 hour break period)

Bite size cookies and whole seasonal fruit	+\$3.00
Orange juice	+\$3.00

SWEET (minimum serve of ten)

Seasonal fruit platter GF

Almond and cacao granola with yoghurt and vanilla peaches V GF

Watermelon, strawberry and mint salad with rosewater pistachio and yoghurt V GF

Selection of triple chocolate, espresso and raspberry brownies with strawberries V GF

Mini French Paris-Brest, macarons and strawberry tartelettes

Chocolate and coconut banana bread with Cuttaway Creek Raspberry jam V GF

Selection of almond and coconut tea cakes with fresh grapes V GF

Selection of plant base slices- chocolate orange and fig, nut and seed VE GF

Raw breakfast bars VE GF

Selection of Danish pastries and croissants V

Passionfruit and lemon and poppy seed polenta cakes V GF

Whole pieces of fresh fruit V

CONDITIONS: Labour charges apply for all orders under 50 pax (\$260; maximum six hour period), under 25 pax (\$360; maximum six hour period), and on Sundays and public holidays (10% surcharge). Alternate meal service charge is \$8.50 per person. Extra charge applies if coloured linen is required.

* Functions running over a scheduled time period will incur a labour charge



SAVOURY

Bacon and egg tart with tomato relish

Bertocchi capocollo and egg on a milk bun slider with cheddar and tomato relish

Kale and feta tart with tomato and chipotle relish VE

Roasted mushroom, spinach and potato hash slider with Worcestershire onion relish VE

Mini smoked salmon croissants with cream cheese, cucumber and fresh dill

Australian cheese board with fresh grapes, raisin and walnut loaf, lavosh and
Cuttaway Creek rhubarb and ginger jam VE

INDIVIDUALLY WRAPPED

Spotted Cow Cafe Cookie GF available

Chocolate bar

Kettle potato chips GF

Twin pack Spotted Cow Cookies

Outback nut mix

Selection of Brookfarm muesli bars GF available

Mr Pisa Gelato tubs