69 Tory

Meeting Venue

Caterer A

Morning / Afternoon Tea Menu

Minimum of 5 items per order is required

\*Dietaries MUST be requested upon ordering\*

SWEET -

Gingerbread scones with spiced whipped cream on the side (V) $5.50

Blueberry cream cheese brioche pinwheel with lemon glaze (V) $5.50

Apple crumble muffins with caramel filling (V) $5.50

Gluten free lemon slice (V) $6.00

Strawberry filled donut coated in powdered sugar (V) $6.00

Double chocolate chunk brownie with a caramel swirl (V) $6.00

Boysenberry chocolate friands topped with whipped ganache (V) (GF) $6.00

Mini carrot cake topped with cream cheese frosting and pistachio (V) $6.00

Granola, mango, and coconut yoghurt cups (VG) $6.00

Melting moments with passionfruit buttercream (V) $6.00

Whittaker’s Dark Chocolate Orange Tartlets (V) $6.00

Belgian biscuits (Vegan) $6.00

Seasonal Fresh Fruit Platter (5-7) $35.00 OR (10-12) $70.00

*V – Vegetarian RSF – Refined sugar free*

*VG – Vegan NF – Nut free*

*GF – Gluten free*

SAVOURY -

Cheese and herb scones with whipped butter on the side (V) $5.50

Antipasto muffin – Spinach, sundried tomato, red pepper, olive, feta with pesto cream cheese on the side (V) $5.50

House sausage roll with tomato relish (2pp) $6.00

Bacon, egg, and chive breakfast pies $6.00

English muffins filled with leg ham, fried egg, cheese, parsley and hollandaise $6.00

Puff pastry pizza twists – Pepperoni, pizza sauce, onion, olive, pesto, mozzarella, and tomato chilli dip $6.00

Reuben panini – Corned beef, sauerkraut, Swiss cheese, with Russian dressing (V) $6.00

Croissant filled with cranberry, smoked chicken, spinach, and brie (V) $6.00

Smashed avocado, feta, dukkah, sprouts on dark grain sour toast (V) $6.00

Kumara rosti topped with smoked salmon, crème fraiche, pickled onion, celery curls, and dill $6.00

*Delivery fees apply*

*Prices ex GST*