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**MORNING TEA / AFTERNOON TEA**



# MORNING TEA / AFTERNOON TEA

## TEA & COFFEE ON ARRIVAL

\$5.50 per guest (min 60 guests)

Served up to 1 hour

One food item of your choice  
\$12.80 per guest

Two food items of your choice  
\$15.20 per guest

Three food items of your choice  
\$17.60 per guest

## MORNING & AFTERNOON TEA INCLUSIONS

*Maloberti's coffee & Nerada tea*

Produced in Tropical North Queensland,  
bistro style espresso machines  
Botanical water

## UPGRADES

Upgrade your catered breaks to full  
barista service, please enquire about price  
& availability with your Event Planner  
(minimum 100 guests)

## SOMETHING SWEET

Orange & cardamom cake (V)

Basbousa (V)

Portuguese tartlet (V)

Matcha cheesecake (V)

Baked custard cake (V)

Chocolate mud cake (V)

Selection of chocolate & tropical lamingtons (V)

Sweet tea & lemon cake (V)

Profiteroles (V)

Hazelnut & chocolate cronut (V)

Passionfruit, kaffir lime meringue tartlet (V, GF)

Opera cake (V)

Coconut cake, pineapple frosting (V)

Orange & poppy seed cake (V)

Macadamia caramel slice (V)

Fruit, seeds & coconut bliss balls  
(PB, GF)

Sliced seasonal fruit (PB)

## SOMETHING SAVOURY

Tolga pumpkin scone, maple & pecan butter (V)

Corn bread muffin (V, GF), cranberry raspberry  
jalapeno relish

Mushroom & gruyere cheese quiche (V, GF)

Crispy beef rolls with relish

Goat cheese, zucchini frittata (V, GF)

Smashed avocado en croute, dukkha & lemon oil (V, DF)

Spiced chicken, sweet potato & spinach scroll,  
tomato relish

Chicken & leek pie, Gallo heritage cheddar

Pumpkin tartlets (V, GF)

Caramelized onion & olive tartlet (V)

Falafel (PB, GF) & goats cheese whip (V)

Cheese & onion muffin (GF)

## ADDITIONAL ITEMS

Chef's selection of whole seasonal fruits  
\$1.70 per guest

Add fresh orange & pineapple juices to any of your  
catered breaks \$2.80 per guest

Add fresh juices & assorted soft drink to any of your  
catered breaks \$5.20 per guest

All rates are quoted in AUD & are inclusive of Goods & Services Tax (GST). Please Note: A 20% surcharge on total food & beverage may be applicable to functions held on Sundays & public holidays. All prices are effective from 1 July 2024 - 30 June 2025 & are subject to alteration or increase.

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE