

# morning / afternoon tea menu

MIN. 10 GUESTS



TEA & COFFEE WITH A COOKIE | \$6.90 PP

ONE ITEM WITH TEA & COFFEE | \$8.80 PP

TWO ITEMS WITH TEA & COFFEE | \$11.15 PP

THREE ITEMS WITH TEA & COFFEE | \$13.25 PP

*Locally roasted Hawthorne coffee and Dilmah tea selection*

*Additional Gluten Free options are available upon request*

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## SAVOURY

Famous Dish pork and caramelised onion sausage rolls with tomato relish

Curried chicken puffs with tomato jam

Freshly baked savoury muffins with fillings such as feta, broccoli and bacon (V\*)

Freshly baked savoury scones with fillings such as cheese and spring onion (V\*)

Spanish style potato and onion frittata with house made relish (V)

Thai chicken sausage rolls with hot and sour dipping sauce

Mini quiches with assorted fillings (V\*)

Bao buns with fillings such as pork belly, plum sauce and pickled vegetables

Potato and herb rosti with mushroom and sundried tomato salsa (V) (VG)

Mini croissants with ham, cheese and caramelised onion

Finger sandwiches with assorted fillings (GF\*) (V)

Maki Sushi selection with pickled ginger, soy sauce and wasabi (V\*)

## CHEF'S VEGAN BOARD WITH TEA & COFFEE | \$165.50

*(Suitable for 15pax)*

*Locally roasted Hawthorne coffee and Dilmah tea selection*

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Vegetable crudités, roasted and marinated vegetables, dips, dukkha and breads (GF\*) (V) (VG)

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## SWEET

Chocolate cake with espresso icing (V)

Fresh fruit pots with natural yoghurt, chia seeds and goji berries (GF) (V)

Chocolate brownie with vanilla mascarpone (GF) (V)

Freshly baked sweet muffins (V)

Cinnamon pinwheels with vanilla bean glaze (V)

Chocolate, date and peanut slice (GF) (V) (VG) (DF)

Slice selection – chef's choice (V)

Banana cake with maple cream cheese icing and dried apricots (V)

Assorted danishes (V)

Ginger cake with five-spice cream cheese icing (V)

Carrot cake with cream cheese icing (V)

Orange amaretti fingers with sugar dusted almonds (GF) (V) (VG) (DF)

Scones with jam and whipped cream (V)

## VARIATIONS

Tea and Coffee - served on arrival | \$4.20 PP

Tea and Coffee - served continuously for half day | \$8.50 PP

Tea and Coffee - served continuously for full day | \$14.50 PP

Individual Kapiti ice cream | \$5.00 PP

Seasonal fruit bowl | \$2.50 PP

Keri orange juice - 1 Litre jug | \$12.00

Keri orange juice - 10 Litre urn | \$12.00

All prices are in New Zealand Dollars and include GST. Prices are subject to change.

(GF) = Gluten Free (V) = Vegetarian (VG) = Vegan (DF) = Dairy Free (\*) = Option available on request

**Dish**  
food with style