

## Coffee Break Menus

NOTE – Orange Juice can be added to any menu and will be charged on consumption at \$11.50 per litre.

### \$3.50 per person

T1  
Tea and Coffee  
Freshly brewed coffee, decaf and specialty teas

### \$6.50 per person

T2  
Assorted biscuits  
Tea and coffee

### \$7.50 per person

T3  
Seasonal fresh fruit slices (GF/DF)

T4  
Fresh fruit basket (GF/DF)

### \$9.00 per person

Tea and coffee served with one of these items:

T5  
Pinwheel sandwiches (2pp)

T6  
Mini bagels with smoked chicken, watercress and cucumber

T7  
Chicken and leek pie

T8  
Pumpkin frittata with feta and onion jam (GF/V)

T9  
Porcini and forest mushroom vol au vent (V)

T10  
French onion tartlets with goats cheese (V)

T11  
Crepe roulade with ricotta, roasted capsicum and pesto (V)

### \$8.00 per person

Tea and coffee served with one of these items:

T12  
Club sandwiches (2pp) (Can be made GF/DF/V on request)

T13  
Assorted savouries (2pp) (Can be made GF on request)

T14  
Freshly baked muffins (V)

T15  
Scones with jam and cream (V)

T16  
Savoury scones with pesto butter

T17  
Kumara scones with crème fraiche and beetroot relish (V)

T18  
Mini quiche Lorraine

T19  
Gourmet mousetraps (Can be made GF/V on request)

T20  
Little lemon curd tarts

T21  
Strawberry and cream butterfly cakes

T22  
Chocolate and raspberry brownie (Can be made GF on request)

T23  
Old fashioned lamingtons

T24  
Danish pastries

T25  
Banana cake with cream cheese icing

T26  
Chef's choice