



\$45 per person

FILTER COFFEE & TEA

STARTER SANDWICHES

Smoked salmon, herb cream cheese finger sandwich Classic egg, garden cress, mini white bread roll Roast sirloin of beef, house pickles and Dijon mayonnaise finger sandwich

MIDDLE COURSE

Thai style pork sausage roll, coriander and sweet chilli sauce Spanish onion, leek and thyme quiche Prawn spring rolls, chilli and light soy sauce (DF)

SWEET SELECTION

Classic scones, whipped cream and strawberry jam Lemon curd mini tartlets Assorted macarons Chocolate mousse with cherry compote

(GF) Gluten free (V) Vegetarian (I) Imported Seafood (N) Nuts (DF) Dairy Free Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the patron.

