

## TEA BREAK MENU

**\$6.00 per person** – Includes freshly brewed coffee & a selection of blended & herbal teas

**\$13.50 per person** – Includes freshly brewed coffee & a selection of blended & herbal teas with 1 food item  
(Included in the day delegate package)

Additional food items available at \$5.00 per person per item

### WARM OPTION

Homemade Southern Sausage Roll Sweetheart Tomato Relish  
Gibbston Valley Cheddar Quiche with Winter Tarragon  
Swiss Chard Frittata with Quinoa & Gorgonzola  
Sage & Onion Vege Roll with Smoked Doris Relish  
Falafel Bite with Tahini Aioli  
Otago Cheese Rolls with Glenroy Gouda & Burnt Onion  
Chana Battered Cauliflower Pakora with Mint Riata  
Hoisin Pork Bao Bun with Pickled Cucumber & Kewpie Mayo  
Wakanui Beef Skirt Steak Focaccia with Chimichurri  
Wild Mushroom & Thyme Arincini  
Cheddar & Spring Onion Scones with Butter  
Smoked Cod & Corn Pie  
Mini Croissant with Champagne Ham & Gibbston Brie

### CHILLED OPTION

Rice Paper Rolls with Prawn & Glass Noodle  
Smoked Chicken Waldorf Cup with Candied Nuts  
Spinach & Feta Pinwheel with Onion Jam  
Fresh Finger Sandwich Selection  
Vegetable Wrap with Hummus & Pickles  
Salmon & Cucumber Sushi Rolls with Pickled Ginger & Wasabi  
Plum Tomato & Basil Bruschetta with Burrata  
Quinoa & Green Salad Shots with Gremolata  
Smoke Salmon & Cream Cheese Crepe with Capers  
Fresh Vegetable Juice Shots  
Fresh Fruit Platter

### SWEET OPTION

Chia Seed & Coconut Milk Pudding with Mango  
Banana Donuts with Salted Caramel  
Date & Walnut Loaf with Bush Honey Butter  
Pecan & Maple Scrolls  
Granola Slice with Fig & Hazelnut  
Frangipani Croissants with Toasted Almond  
Teeny Weeny Carrot Cakes  
Cinnamon & Pecan Pinwheel  
Blueberry Muffins with Lemon Cream Cheese  
Pear & Ginger Friands  
Homemade Oat & Honey Cookies