











MORNING & AFTERNOON TEA

\$8.00 per person – tea/coffee & 1 item




\$12.00 per person – tea/coffee & 2 items

\$16.00 per person – tea/coffee & 3 items

SWEET


Raspberry white chocolate crunch muffins
Dark chocolate brownie 
Fruit danishes 
Banana cake with icing 
Selection of cookies 
Mini apple turnovers 
Sultana date scones with fresh cream & strawberry preserve 
Chocolate scones with fresh cream & strawberry preserve 
Mini tubs of ice cream 

SAVOURY

Tomato, basil & cream cheese savoury muffin 
Smoked salmon & chive cream finger sandwiches
Chicken & brie mini croissant, tomato chutney
Lamb meatball sliders with aribiatta sauce
Spinach & feta quiche 
Ham & cheese twists
Sausage rolls
Sushi selection
Selection of gourmet savoury pies & tarts
Cheese scones 

RAW SELECTION

\$7 per person, per item

Raw linseed bread with avocado & carrot lox 
Raw cacao bar with crisp mandarin 
Raw mango & vanilla coconut 
Raw vanilla macaroons 
Raw nut biscotti 

All served with freshly brewed coffee & selection of blended & herbal teas

Arrival tea & coffee-\$4.00pp

Half day tea & coffee- \$11.00pp (up to 4 hrs)

Full day tea & coffee- \$16.00pp (up to 8 hrs)



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LUNCH BUFFET MENUS

Please Note: Any change in the menu to another day's menu will incur a surcharge of \$5.50 per person. A minimum of 15 people is required- under this number would be offered the Hector's lunch menu.

\$29.00 per person

*Minimum 15 guests





MONDAY BUFFET LUNCH MENU

Bread rolls
Pumpkin and charred red onion salad with avocado and toasted pine nuts 
Turkish pide of hummus, feta cheese, olives & chicken
Beef & mushroom stroganoff 
Herb polenta chips 
Roasted medley of vegetables 
Opera cake 
Seasonal fruit platter 

\$29.00 per person

*Minimum 15 guests








TUESDAY BUFFET LUNCH MENU

Bread rolls
Chicken caesar
Salad wrap of Cajun salmon, yoghurt & cucumber
Authentic butter chicken
Basmati rice and poppadoms 
Cranberry, almond & brocolli 
Black forrest 
Seasonal fruit platter 

\$29.00 per person

*Minimum 15 guests






WEDNESDAY BUFFET LUNCH MENU

Bread rolls
Green herb, slaw with soy glazed nuts 
Prawn rice paper rolls 
Slow roast harissa lamb, mint honey glaze 
Roasted cauliflower with green beans & pancetta 
Grilled root vegetables with thyme, feta sprinkle 
Carrot cake with cream cheese topping 
Seasonal fruit platter 

\$29.00 per person

*Minimum 15 guests

THURSDAY BUFFET LUNCH MENU

Bread rolls
Gourmet potato, bacon & spring onion salad 
Shaved roast beef & horse radish ficelle
Chicken nasi goreng
Ginger egg noodles 
Stir fried vegetables with sesame seeds 
Tiramisu 
Seasonal fruit platter 



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\$29.00 per person

*Minimum 15 guests



FRIDAY LUNCH MENU



Bread rolls


Sushi selection 



Garlic, fennel & pulled pork baps with apple sauce

Korean crispy fried chicken thigh

Kimchi fried rice  

Steamed green vegetables  

Mud cake 

Seasonal fruit platter  


gluten free


vegetarian


vegan

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