











Served with a selection of

Six Savories

◆ Six Patisseries. ◆ Free-flowing Tea and Coffee



SAVORIES

Crispy Karaage Chicken Bao Bun

Lightly spiced crispy Karaage chicken served in steamed bao bun with coriander, basil, dried chilli, and plum sauce

Wagyu Beef Balls Slider

Wagyu Beef balls topped with cheese, cos lettuce, tomato, gochujang mayo and mini brioche bun.

Prawn Toast

Crispy Toast topped with Fresh Prawn Meat, Cos lettuce, pickle, fried shallots, Tomato, and chives.

Smoked Salmon Tart

Smoke Salmon tart served with Crème Fraiche, Tobiko and Chives GF

Stuff Pumpkin Flower Mediterranean

A delicious filling of goat's cheese, sun dried tomatoes and herbs in a fresh pumpkin flower coated in a light tempura batter.

Basil Pesto & Bocconcini Arancini

Creamy risotto hand filled with a delicious filling of basil, cashews, parmesan and Bocconcini. VG GF



PATISSERIES



Lemon Meringue Tart

Delicate sweet short crust tart filled with zesty lemon curd and topped with soft meringue.

Vanilla Choux

Vanilla mascarpone cream filled Choux pastry with fresh Strawberry. Raspberry Macaron

Chocolate Caramel Tart

Chocolate tart shell filled with chocolate ganache and salted caramel sauce.

Green Tea Tiramisu

Green tea sponge soaked with green tea syrup, layered with mascarpone mousse and green tea dust.

Raspberry Macaron

Delicate macaron with a crispy shell and deliciously soft centres Green Tea Tiramisu

Mango & Passion Fruit Mousse

Mango glaze passion fruit mousse centred with passion gel, set on a base shortcrust.



*Free Flowing Tea and Coffee

Tea Selection: Kuku Yalanji Daintree Black Tea, Earl Grey Finger Lime, Lemon Myrtle, Minty Green, Hibiscus & Rose



