

SWIRL | CATERING + EVENTS

BRUNCH

MORNING & AFTERNOON TEA
MENU



MORNING/AFTERNOON TEA

SWEETS

Mango, white chocolate, lime muffin

Dark chocolate, banana muffin

Mixed berry muffin

Apple crumble, granola muffin

Raspberry, white chocolate muffin

Mixed Friands

Peanut butter brownie

White chocolate, raspberry blondie

Caramel slice

Raspberry coconut slice

Cheesecake tart

Lemon meringue tart

Aussie mess with berries

Macaron selection

Profiterole

Mini nutella donut

Orange cake, cream cheese icing

Carrot cake, cream cheese icing

ANZAC biscuit

Date and pecan cookie

Chocolate chip cookie

Melting Moment

Hummingbird loaf

Banana bread loaf

Freshly baked scones topped with raspberry, rhubarb jam, cream

Assorted danish

WHOLE SWEETS

Raspberry, almond, frangipani tart

Lemon tart

Carrot cake

FRUIT COMBINATIONS

Seasonal fruit platter

Fruit skewer

Fruit salad with coconut yoghurt Vegan

Yoghurt muesli pod

Fruit salad, almond chia

Berry, yoghurt, granola trifle

Fruit salad, vanilla bean yoghurt

Minimum 20 of any items, minimum spends apply

Delivery of food is in our bio-degradable packaging

We can quote on food on our attractive tableware with a following day pick up



MORNING/AFTERNOON TEA

FINGER SANDWICHES

2 fingers per guest (2 layers, no crust)

Selection of flavours

Shaved ham, swiss cheese, pickled mustard

Creamed chicken

Egg, mayo, lettuce

Smoked salmon, dill, pickled onion, cream cheese

Turkey, roquette, cranberry, cream cheese

BAKERY

Gourmet tortilla wrap (whole cut in 1/2)

Gourmet points (4 quarters with crusts)

Miche loaf (whole cut in 1/2)

Gourmet filled baguette (whole cut in 1/2)

Bagel (whole cut in 1/2)

Turkish roll (whole cut in 1/2)

SAVOURY

Zucchini, corn, chive savoury muffin

Roasted vegetable frittata GF, Vegan

Zucchini slice with chilli tomato jam

Mini croissant, ham, swiss cheese

Mini croissant, tomato, swiss cheese

Australian cheese, dried fruits, nuts, crackers, lavosh

SAVOURY FINGER FOOD

Lamb, veal, dukkah sausage roll with tomato relish

Sweet potato sausage roll V

Quiche Lorraine

Roasted pumpkin, chive, blue cheese quiche

Root vegetable pastie V

Ham, cheese, spinach piadina triangle

Spinach, cheese, tomato piadina triangle V

Peppered beef pie

Chicken leek pie

Curried vegetable pie V

DIETARY ALTERNATIVES

Apricot chia ball GF, Vegan

Apricot danish GF, Vegan

Banana, blueberry muffin GF, Vegan

Chocolate brownie GF, Vegan

Lemon and cashew slice GF, Vegan

Snikka Slice GF, Vegan

Chocolate cupcake GF, Vegan

Banana bread GF

White chocolate, macadamia cookie GF

Curried lentil pie GF, Vegan

Pumpkin, chickpea sausage roll GF, Vegan

Zucchini slice GF, Vegan

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Add Ons

ADD ONS

COFFEE & TEA SERVICE \$5 PP

Freshly brewed Redbrick coffee airpots (no power required)

Harney's Tea

Milk, sugar

Crockery (cups & saucers)

ORANGE JUICE & SPARKLING MINERAL WATER \$5 PP

Glass tumbler

HIRE OF

TRESTLE TABLE \$16 each

BLACK LINEN CLOTHS FOR TRESTLE TABLE \$22

