



GROUP MORNING & AFTERNOON TEA

(15 PER PERSON)

Available 10am until 11am & 2.30 pm until 4pm
Party size 8 to 20 guests

MENU

Orange bee pollen cake, manuka honey
Spinach and ricotta roll

Filter water
Freshly brewed tea or coffee

Espresso coffee upgrade (2pp, includes alternative milks)
Add a glass of house sparkling, white or red wine + 8 pp

For groups of 8 and over up to 20 guests. We cater for most dietary requirements.
Whilst all reasonable efforts are taken to accommodate dietary needs,
we cannot guarantee that our food will be allergen free.
1.5% surcharge applies for all card payments.
15% surcharge on public holidays apply.





SHARING MENU

(45 PER PERSON)

TO SHARE

Brickfields sourdough with whipped butter

MAINS TO SHARE

Gnocchi alla Norma: tomato, zucchini, mozzarella, basil *v*

Roast chicken Maryland, lemon, garlic, olive and zaatar *gf*

Baked eggplant, feta, balsamic and pinenuts *vgn gf **

SIDES TO SHARE

Green beans, kale, green goddess, seeds *gf v*

Egyptian rice salad *gf v*

Roast sweet potato, corn, chilli, coriander

DESSERTS TO SHARE

Zucchini and walnut cake

Salted caramel and chocolate cake

Add a drinks package for \$16 pp per hour

(House sparking, white, rose & red, beer)

df dairy free *gf* gluten free *vgn* vegan *v* vegetarian

This sharing menu is designed for groups of 6 or more. We cater for most dietary requirements.

Whilst all reasonable efforts are made to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

10% gratuity surcharge applies. 15% surcharge on public holidays applies.

