

# DUNDEE'S

RESTAURANT

@CAIRNS AQUARIUM

FAR NORTH QUEENSLAND



CAIRNS  
AQUARIUM



*Including optional  
extra sensory experience*



## EVENTS/SET MENUS 2019/20

### Cairns Aquarium/Dundee's Restaurant

For date availability and enquiries, please contact  
Cairns Aquarium at [reservations@cairnsaquarium.com.au](mailto:reservations@cairnsaquarium.com.au) or (07) 4044 7300  
Dundee's Restaurant dining only email [events.ca@dundees.com.au](mailto:events.ca@dundees.com.au)

[www.dundees.com.au](http://www.dundees.com.au)

# WELCOME



The Cairns Aquarium is a unique and captivating venue for any event. Surrounded by the beauty and majesty of the creatures of the Great Barrier Reef and the Daintree Rainforest, guests will enjoy contemporary Australian cuisine and the highest level of personalised service in a setting like no other.

Dundee's Restaurant at the Cairns Aquarium have extensive experience in providing exceptional catering and event services. With it's own 70,000 litre marine aquarium, the tank provides a mesmerising encounter of aquatic life, setting the backdrop for a truly unique and memorable dining experience.

Within the aquarium and the restaurant, there are a variety of venue spaces and menu options to suit every occasion and budget.

All prices are per person and based on a minimum of 30 guests. If your event is fewer than 30 guests, please enquire for a tailored quote.

Prices include venue hire, food, chefs and wait staff, use of existing equipment, set up, pack down and white linen tablecloths and napkins. For all other event components, please refer to our recommended supplier list.

For date availability and enquiries, please contact Cairns Aquarium at [reservations@cairnsaquarium.com.au](mailto:reservations@cairnsaquarium.com.au) or (07) 4044 7300.

## OUR MENU



### A complete sensory journey

Dundee's at the Cairns Aquarium offers a contemporary and innovative dining experience.

Recipes and ideas evolve from Tropical North Queensland's finest seafood and produce. Clean and conceptual, every plate on our menu begins with an idea, colour or memory, then we elaborate, add, subtract and reduce ingredients to their essence.

Our menus cater to all tastes and dietary requirements, with an emphasis on flavour, local produce, freshness and sharing.

[www.dundees.com.au](http://www.dundees.com.au)

## OUR VENUE SPACES



### OCEANARIUM / DEEP REEF

For a surreal, extra sensory dining experience, nothing compares to the magnificent 1.5 million litre Oceanarium. Linked by a 20m viewing tunnel and Australia's only 10m Deep Reef tank, this space takes "WOW" factor to a whole new level!

Surrounded by sharks, giant rays and the tropical beauty of Coral Sea fish, your guests will be captivated by the most stunning underwater backdrop imaginable.

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#### **Seated 120 pax**

*(50 in Oceanarium, 60 in Deep Reef  
& 10 in 20m viewing Tunnel)*

#### **Cocktail 200 pax**

*(Roaming between the two rooms)*

## OUR VENUE SPACES



### RIVER ROOM

Inspired by flooded billabongs and native gum trees on the nearby Tablelands, this event space is as enchanting and rare as the species that live there. Enjoy views of prehistoric Freshwater Sawfish, Whiptail Ray, Barramundi and Mangrove Jack through the 7m tank while you dine.

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**Seated 60 pax**

**Cocktail 100 pax**

[www.dundeecom.au](http://www.dundeecom.au)

## OUR VENUE SPACES



### DUNDEE'S RESTAURANT

Dine under the pier at Dundee's second flagship restaurant. Dundee's Restaurant features the largest tank within a restaurant in Australia: a stunning 70,000 litre marine aquarium. The new decor creates a relaxed, coastal vibe, perfect for lazy Sunday afternoons, and lends itself perfectly to intimate dinners and larger style corporate events. Sole use options available.

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**Seated 90 pax**

**Cocktail 130 pax**

[www.dundees.com.au](http://www.dundees.com.au)

## OUR VENUE SPACES



### DUNDEE'S TERRACE

The outdoor Dundee's Terrace recreates the beauty and diversity of the Daintree Rainforest. With views of our shark tank, this really is where two World Heritage Listed areas meet to eat. Teamed up with an acoustic musician - it's time to try the most fashionable place in Cairns. Sole use options available.

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**inside Seated 90 + Terrace 80 total 170 pax**

**Cocktail 100 + Terrace 100 total 200 pax**

[www.dundees.com.au](http://www.dundees.com.au)



## STANDING CANAPES

### \$22.00 pp Dundee's Restaurant or Terrace

Select 4 canapes from the hot and cold canape menu below.  
Price includes use of restaurant equipment.

### \$56 pp under the Sea "Inside the Aquarium"

Select 4 canapes from the hot and cold canape menu below.  
Price includes 1 hour's venue hire in an aquarium room of your choice,  
dry bars, set up, pack down and food service staff.

#### COLD CANAPES (SELECT 2)

- Mini bruschetta with cherry tomatoes, red onion & basil pesto
- Brie with fruit toast & Kakadu plum jam
- Sand crab & avocado tart
- Prawn, wakame & wasabi mayo nori roll
- Bloody mary oyster shooters
- Pulled peking duck breast & sweet corn salsa spoons with sticky soy
- Prosciutto, balsamic onion & feta bruschetta
- Smoked salmon on rye bread with dill sour cream
- Pork belly & pear compote slider
- Chicken parfait on toasted brioche with tomato relish

#### HOT CANAPES (SELECT 2)

- Chilli dusted calamari with lime mayo
- Crocodile spring rolls with Ooray plum sauce
- Mini chicken or beef skewers
- Mushroom truffle balls with basil aioli
- Honey sesame chicken wings with sweet chilli sauce
- Assorted mini quiches
- Tempura prawns with black sesame mayo
- Balsamic beef sausage rolls with tomato relish
- Soft taco with cider mackerel, coleslaw & sriracha mayo
- Vegetable samosa with soy dipping sauce



Under the sea in Aquarium  
min 30 pax





## STANDING COCKTAIL DINNER

### \$73 pp Dundee's Restaurant or Terrace

*Includes a selection of 6 canapes from hot and cold, 2 options from something bigger and 2 sweet canapes. Price includes use of restaurant equipment.*

### \$107 pp under the Sea "Inside the Aquarium"

*Includes a selection of 6 canapes from hot & cold, 2 options from something bigger & 2 sweet canapes. Price includes venue hire in an aquarium room of your choice, dry bars, set up, pack down and service staff.*

#### COLD CANAPES (SELECT 3)

- Mini bruschetta with cherry tomatoes, red onion & basil pesto
- Brie with fruit toast & Kakadu plum jam
- Sand crab & avocado tart
- Prawn, wakame & wasabi mayo nori roll
- Bloody mary oyster shooters
- Pulled peking duck breast & sweet corn salsa spoons with sticky soy
- Prosciutto, balsamic onion & feta bruschetta
- Smoked salmon on rye bread with dill sour cream
- Pork belly & pear compote slider
- Chicken parfait on toasted brioche with tomato relish

#### HOT CANAPES (SELECT 3)

- Chilli dusted calamari with lime mayo
- Crocodile spring rolls with Ooray plum sauce
- Mini chicken or beef skewers
- Mushroom truffle balls with basil aioli
- Honey sesame chicken wings with sweet chilli sauce
- Assorted mini quiches
- Tempura prawns with black sesame mayo
- Balsamic beef sausage rolls with tomato relish
- Soft taco with cider mackerel, coleslaw & sriracha mayo
- Vegetable samosa with soy dipping sauce

#### SOMETHING BIGGER (SELECT 2)

- Tempura fish with sweet potato fries & lime mayo
- Ricotta spinach ravioli with basil pesto
- Cajun lamb cutlets with coriander labneh
- Chicken Penang coconut curry with jasmine rice & poppadoms
- Seared scallops with sweet corn rocket risotto & chilli oil
- Rump steak, caramelized onion, tasty cheese, pickle & tomato relish milk roll (mini steak sandwich)

#### SOMETHING SWEET (SELECT 2)

- Lemon meringue
- Orange almond cake
- Mini Pavlova with berry compote
- Caramel slice
- Rum balls
- Variety of macaroons
- Mini choc topped eclairs
- White chocolate and raspberry cake
- Chocolate brownies
- Mixed mini muffins
- Gelato cups
- Tropical fruit platters



**\$55.00 pp Set Menu Dine in Dundee's Restaurant or Terrace**  
**\$95 pp Set Menu Dine under the Sea "Inside the Aquarium"**

**Crusty bread roll with whipped butter**

## **ENTRÉE CHOICE**

### **Grilled Haloumi (V)(GF)**

Locally made Gallo Haloumi, baby spinach, cherry tomato, chopped Macadamia nut and red onion salad with honey syrup

### **Chilli Calamari (GF)**

Dusted Calamari in chilli seasoning served with lime mayo

### **Crocodile Spring Rolls**

Crocodile mince, rice noodles and julienne vegetables in spring roll pastry with Ooray plum sauce

## **MAIN PLATE CHOICE**

### **Black Angus Sirloin,**

Creamy mashed potato with sautéed leek, spinach, wild mushroom, Shiraz jus and truffle mayo

### **Chicken Supreme**

Chicken breast pocketed with soft cheese on sweet corn polenta, green pea puree and pink peppercorn cream

### **Barramundi**

Pan seared with potato galette, broccolini and champagne sabayon

### **Pumpkin Penne (V)**

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

### **Kangaroo**

Native peppered kangaroo loin on pumpkin, wilted spinach, dried prosciutto, Davidson plum jam and Shiraz jus

## **DESSERT**

### **Mango Sorbet**

**Chocolate Mudcake** - With vanilla ice cream, berry compote and chocolate sauce

**Pavlova** - With berry compote & passionfruit syrup



**\$65.00 pp pp Set Menu Dine in Dundee's Restaurant**

**\$105.00 pp Set Menu Dine under the Sea "Inside the Aquarium"**

## ENTRÉE CHOICE

### Quinoa Beetroot Salad

Organic mixed quinoa, poached beetroot, pepita seeds, and feta tossed with rocket leaves and coated in a citrus & extra virgin olive oil dressing.

### Chilli Calamari (GF)

Dusted Calamari in chilli seasoning served with lime mayo

### Crocodile Spring Rolls

Crocodile mince, rice noodles and julienne vegetables in spring roll pastry with Ooray plum sauce

### Chicken Liver Parfait

Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions & brioche crisp

## MAIN PLATE CHOICE

### Black Angus Sirloin,

Creamy mashed potato with sautéed leek, spinach, wild mushroom, Shiraz jus and truffle mayo

### Chicken Supreme

Chicken breast pocketed with soft cheese on sweet corn polenta, green pea puree and pink peppercorn cream

### Barramundi

Pan seared with potato galette, broccolini and champagne sabayon

### Pumpkin Penne (V)

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

### Kangaroo

Native peppered kangaroo loin on pumpkin, wilted spinach, dried prosciutto, Davidsonplum jam and Shiraz jus

## DESSERT

Mango Sorbet

**Chocolate Mudcake** – With vanilla ice cream, berry compote and chocolate sauce

**Pavlova** – With berry compote & passionfruit syrup



## \$70.00 pp Set Menu Dine in Dundee's Restaurant \$110.00 pp Set Menu Dine under the Sea "Inside the Aquarium"

### ENTRÉE CHOICE

#### Share platter between 4

Prosciutto, salami, chicken liver parfait, macadamia cheese, feta, roast capsicum, semi dried tomato, olives, brioche crisp, Vienna sourdough and grissini sticks

#### Chicken Liver Parfait

Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions & brioche crisp

### MAIN PLATE CHOICE

#### Black Angus Eye Fillet

Delicious and rich full-flavoured Certified MSA premium Black Angus beef on creamy mashed potato with sautéed leek, spinach, wild mushroom, Shiraz jus and truffle mayo+ sautéed creamy prawns (3)

#### Pork Belly

Twice cooked pork belly on creamy mashed potato with chilli sautéed green beans, vanilla pear crush and red wine jus

#### Char Sui Duck Breast

Chinese BBQ marinated duck breast on kipfler potato, sugar peas and chilli with seared scallops and sticky orange soy

#### Barramundi

Pan seared with potato galette, broccolini and champagne sabayon

#### Kangaroo

Native peppered kangaroo loin on pumpkin, wilted spinach, dried prosciutto, Davidson plum jam and Shiraz ju

### DESSERT

#### Share plate Dessert | Sharing between 4

Mini chocolate topped eclairs, mini pavlovas, lemon meringue tarts & orange almond cake



## \$75.00 pp Set Menu Dine in Dundee's Restaurant \$115.00 pp Set Menu Dine under the Sea "Inside the Aquarium"

### ENTRÉE CHOICE

**BBQ Prawns** - BBQ tiger prawns, marinated wakame coleslaw, black sesame mayonnaise

**Crocodile Spring Rolls** - Crocodile mince, rice noodles, & julienne vegetables rolled in spring rollpastry w Ooray plum sauce

**Grilled Halloumi** - Locally made Gallo holloumi, baby spinach, cherry tomato, macadamia & red onion salad w honey syrup

**Chilli Calamari** - Calamari dusted in chilli seasoning w lime mayonnaise

### MAIN PLATE CHOICE

**Black Angus Sirloin,**  
Creamy mashed potato with sautéed leek, spinach, wild mushroom, Shiraz jus and truffle mayo

**Char sui Duck Breast**  
Chinese BBQ marinated duck breast on kipfler potato, sugar peas and chilli with seared scallops and sticky orange soy

**Coral Trout**  
Pan seared with potato galette, broccolini and champagne sabayon

**Pumpkin Penne (V)**  
Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

**Pork Belly**  
Twice cooked pork belly on creamy mashed potato with chilli sautéed green beans, vanilla pear crush and red wine jus

### DESSERT

**Chocolate Fix**  
Salted dark chocolate cookies layered with chocolate gelato, cascading chocolate ganache and praline

**Sticky Date and Ginger Pudding**  
Dundee's sticky date and ginger pudding, with toffee sauce and vanilla bean gelato

**Baileys Lamington Trifle**  
Lamingtons soaked in Bailey's layered with white chocolate custard mousse and strawberry compote



## \$80.00 pp Set Menu Dine in Dundee's Restaurant \$120.00 pp Set Menu Dine under the Sea "Inside the Aquarium"

### ENTRÉE CHOICE

#### Share platter between 4

Prosciutto, salami, chicken liver parfait, macadamia cheese, feta, roast capsicum, semi dried tomato, olives, brioche crisp, Vienna sourdough and grissini sticks

#### Chicken Liver Parfait

Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions & brioche crisp

### MAIN PLATE CHOICE

#### Black Angus Eye Fillet

Delicious and rich full-flavoured Certified MSA premium Black Angus beef on creamy mashed potato with sautéed leek, spinach, wild mushroom, Shiraz jus and truffle mayo+ sautéed creamy prawns (3)

#### Pork Belly

Twice cooked pork belly on creamy mashed potato with chilli sautéed green beans, vanilla pear crush and red wine jus

#### Char Sui Duck Breast

Chinese BBQ marinated duck breast on kipfler potato, sugar peas and chilli with seared scallops and sticky orange soy

#### Coral Trout

Pan seared with potato galette, broccolini and champagne sabayon

#### Kangaroo

Native peppered kangaroo loin on pumpkin, wilted spinach, dried prosciutto, Davidson plum jam and Shiraz ju

### DESSERT

#### Share plate Dessert | Sharing between 4

Mini chocolate topped eclairs, mini pavlovas, lemon meringue tarts & orange almond cake



## \$100.00 pp Set Menu Dine in Dundee's Restaurant

## \$140.00 pp Set Menu Dine under the Sea "Inside the Aquarium"

### Trio Dip Platter on Arrival

Beetroot & feta, basil & spinach, sweet corn & chive served with vienna sourdough and grissini sticks

### ENTREE CHOICE

**Quinoa Beetroot Salad** – Organic mixed quinoa, poached beetroot, pepita seeds, and feta tossed with rocket leaves and coated in a citrus & extra virgin olive oil dressing.

**Bugtail Mango Salad** – Chilled bugtail meat tossed through a light salad of mango, mixed salad leaves, chilli, cherry tomatoes and shaved coconut coated with lime mayo.

**Crocodile Spring Rolls** – Mince, rice noodles and julienne vegetables in spring roll pastry with Ooray plum sauce

**Chilli Calamari** – Dusted calamari in chilli seasoning served with lime mayo

**Crab and Avocado tart** – Sand crab meat with dill mayo and avocado salsa in a pastry case, with pearl caviar

**OYSTERS - natural oysters w nam jim (4)**

### MAIN PLATE CHOICE

#### Black Angus Eye fillet

Delicious and rich full-flavoured Certified MSA premium Black Angus beef on creamy mashed potato with sautéed leek, spinach, wild mushroom, Shiraz jus and truffle mayo+ sautéed creamy prawns (3)

#### Char Sui Duck Breast

Chinese BBQ marinated duck breast on kipfler potato, sugar peas and chilli with seared scallops and sticky orange soy

#### Coral Trout

Pan seared with potato galette, broccolini and champagne sabayon

#### Kangaroo (gf)

Native peppered kangaroo loin on pumpkin, wilted spinach, dried prosciutto, Davidson plum jam and Shiraz jus

### DESSERT

**Chocolate Fix** – Salted dark chocolate cookies layered with chocolate gelato, cascading chocolate ganache and praline

**Sticky Date and Ginger Pudding** – Dundee's sticky date and ginger pudding, with toffee sauce and vanilla bean gelato

**Baileys lamington Trifle** – Lamingtons soaked in Bailey's layered with white chocolate custard mousse and strawberry compote

**Pineapple and Coconut Tart** – Chilled creamy pineapple and coconut filled short crust pastry topped with mini marshmallow meringue, creme Anglaise and coconut sorbet



## BANQUET MENU

**\$90.00 pp Set Menu Dine in Dundee's Restaurant or Terrace**

**\$124.00 pp Set Menu Dine under the Sea "Inside the Aquarium"**

**Crusty bread roll with whipped butter**

### SELECT 3 SHARED MAINS

#### BARRAMUNDI

Pan seared w potato galette, broccolini & champagne sabayon

#### PORK BELLY

Twice cooked pork belly on creamy mashed potato w chilli sauteed green beans, vanilla pear crush & red wine jus

#### CHICKEN SUPREME

Chicken breast pocketed w soft cheese, sweet corn polenta, green pea puree & pink peppercorn cream

#### STEAK

Black angus sirloin fillet, Creamy mashed potato w sauteed leek, spinach, wild mushroom, shiraz jus & truffle mayonaise

#### PUMPKIN PENNE

Roast pumpkin, balsamic onion, semidried tomato, black olives & baby spinach tossed w penne & pesto

### SIDES 3 SHARED SIDES

Sweet potato fries with basil aioli

Onion rings

Fries with lime aioli and tomato sauce

Mixed leaf salad

Mashed potato

Rocket & pear salad

Steamed green vegetables

Roast beetroot salad

Roast pumpkin

Caesar salad

### SELECT 3 SHARED DESSERTS

**Chocolate Fix** – Salted dark chocolate cookies layered with chocolate gelato, cascading chocolate ganache and praline

**Sticky Date and Ginger Pudding** – Dundee's sticky date and ginger pudding, with toffee sauce and vanilla bean gelato

**Baileys lamington Trifle** – Lamingtons soaked in Bailey's layered with white chocolate custard mousse and strawberry compote

**Pineapple and Coconut Tart** – Chilled creamy pineapple and coconut filled short crust pastry topped with mini marshmallow meringue, creme Anglaise and coconut sorbet





## BEVERAGES

1 hour \$22 | 2 hour \$35 | 3 hour \$45 | 4 hour \$55 | 5 hour \$60

Includes a sparkling wine, 2 white wines, 2 red wines,  
3 beers, 1 cider, soft drinks and juice.

Spirits available.

Beverages on consumption and bar tab options available.

### SPARKLING

Azahara Sparkling VIC

### WHITE

Wild Rock Sauvignon Blanc Marlborough NZ

La La Land Pinot Gris Central VIC

Azahara Pinot Grigio Murray Darling SA

### RED

Printhie Merlot Orange NSW

Black Chook Shiraz Melbourne VIC

### BEER

James Squire 150 lashes Pale Ale

Hahn Super Dry

Furphy Refreshing Ale

### CIDER

James Squire Orchard Crush Apple Cider

# DUNDEE'S

R E S T A U R A N T

@CAIRNS AQUARIUM

FAR NORTH QUEENSLAND

Dundee's at Cairns Aquarium



## Degustation Menu

**6 course + refresher  
with matching wines**

6 Course with matching wine/beverage \$165.00

6 course without matching wine/beverage \$120.00

Including refresher

4 Course with matching wine/beverage \$115.00

4 course without matching wine/beverage \$85.00

Including refresher

— 2019 —

# DUNDEE'S

R E S T A U R A N T

@CAIRNS AQUARIUM

FAR NORTH QUEENSLAND

Dine 'Under the Sea'  
(inside the Aquarium)  
Minimum pax 30



Under the Sea at Dundee's



## Degustation Menu

**6 course + refresher  
with matching wines**

6 Course with matching wine/beverage \$210.00  
6 course without matching wine/beverage \$165.00  
Including refresher

4 Course with matching wine/beverage \$165.00  
4 course without matching wine/beverage \$120.00  
Including refresher

— 2019 —

# DUNDEE'S

R E S T A U R A N T

@CAIRNS AQUARIUM

FAR NORTH QUEENSLAND

## 6 course + refresher with matching wines

### Course One

Bloody-mary oyster shooter.  
*cleansing apparitif (lemoncello)*

### Course Two

Grilled haloumi, baby spinach, cherry tomatoes, macadamia nut  
and red onion salad with honey syrup.

*Crabtree Hilltop Riesling*

### Course Three

Crab and Avocado tart  
*Keith Tulloch Semillion*

### Course Four

Refresher - Green apple sorbet  
*Herbal Green Tea*

### Course Five

Pan seared Barramundi, potato galette, broccolini,  
and champagne sabayon

*Giant Steps or Te Mata Estate Chardonnay*

### Course Six

Char grilled Eye fillet, creamy mashed potatoes, sautéed wild  
mushrooms, truffle mayo and jus

*Leeuwin Siblings Shiraz*

### Course Seven

Dark Chocolate and Kahlua mousse with macadamia biscotti

*Campbells Topaque or Ramos Pinto Tawny*

# DUNDEE'S

RESTAURANT

@CAIRNS AQUARIUM

FAR NORTH QUEENSLAND

## HIGH TEA MENU

**72 Hours Advance Bookings are Essential**  
All tables set with tablecloths & linen napkins

\$40.00 per person

VALID 1/4/2019 – 31/3/2020

Minimum 30 Pax.

With a glass of bubbles on arrival  
\$46.00 per person

PLEASE SELECT ANY 12 ITEMS FOR YOUR GROUP

### Pinwheel Wraps and Slider Rolls

Smoked salmon with baby capers, red onion & dill mayo wrap

Leg ham with paw paw chutney & balsamic onions wrap

Smoked chicken with avocado, tomato & fennel relish slider

Brie cheese with olive tapenade & wild rocket slider

King prawns with shredded cos leaves & lime aioli slider

### Mini Savoury Bites

Ham and Swiss cheese croissant

Assorted mini quiches

Fish and chips basil aioli

Chilli Calamari with lime mayo

### Mini Sweets

Berry slice

Custard eclairs

Lemon meringue

Chocolate / blueberry muffins

Scones with double cream & preserves

Orange & almond slice (g/f)

### Tea or Filtered Coffee

*Please indicate package at time of booking.*

*1 of each item per person*

Tea time!

# DUNDEE'S

RESTAURANT

@CAIRNS AQUARIUM

FAR NORTH QUEENSLAND

## HIGH TEA UNDER THE SEA MENU

72 Hours Advance Bookings are Essential  
All tables set with tablecloths & linen napkins

\$80.00 per person

VALID 1/4/2019 – 31/3/2020

Minimum 30 Pax.

With a glass of bubbles on arrival  
\$85.00 per person

PLEASE SELECT ANY 12 ITEMS FOR YOUR GROUP

### Pinwheel Wraps and Slider Rolls

Smoked salmon with baby capers, red onion & dill mayo wrap

Leg ham with paw paw chutney & balsamic onions wrap

Smoked chicken with avocado, tomato & fennel relish slider

Brie cheese with olive tapenade & wild rocket slider

King prawns with shredded cos leaves & lime aioli slider

### Mini Savoury Bites

Ham and Swiss cheese croissant

Assorted mini quiches

Fish and chips basil aioli

Chilli Calamari with lime mayo

### Mini Sweets

Berry slice

Custard eclairs

Lemon meringue

Chocolate / blueberry muffins

Scones with double cream & preserves

Orange & almond slice (g/f)

### Tea or Filtered Coffee

*Please indicate package at time of booking.  
1 of each item per person*

Tea time!

