



# Vegan High Tea

## Savoury

### **Olive & Artichoke Tart**

Creamy cashew and cannellini bean base topped with kalamata olives, artichoke hearts and green peas.

### **Sweet Potato, Tomato & Chia Seed Arancini**

Made with cauliflower rice and topped with tahini, beetroot maple mustard and sprinkled with fresh micro herbs.

### **Sweet Potato Slider**

Seared potato patty layered with mesclun leaves, grilled eggplant, tomatoes and zesty pomegranate guacamole.

### **Polenta Crostini with Butternut Squash**

Topped with a ricotta and white bean spread, roasted cherry tomato, fresh basil and drizzle of extra virgin olive oil.

### **Creamy Sundried Tomato, Pesto Gnocchi**

A flavour explosion, with fresh basil leaves and marinated tomatoes.

## Sweet

### **Limoncello Coconut Ball**

This lemon flavoured coconut ball is made with limoncello, coconut oil and almond flour garnished with toasted coconut flakes and served with a lemon curd.

### **Matcha Lime & Fresh Mango Cheesecake**

A pistachio and coconut base filled with a combination of earthy notes of matcha and refreshing mango. Topped with fresh lime and toasted almond praline.

### **Raw Salted Date Caramel Creme Brulee**

Layer of salted date caramel with trick coconut and vanilla bean creme, topped with crunchy caramelised coconut sugar.

### **Raw Red Velvet Strawberry Filled Doughnut**

Beetroot, coconut and Almond meal made doughnut filled with strawberry and coconut cream and topped with a vanilla and strawberry frosting.

### **Roasted Hazelnut & Cranberry Nougat**

An old favourite candy, Vegan style made with roasted hazelnuts and dried cranberries.