

# Gluten Free High Tea



## Savoury

### **Mascarpone Profiteroles**

Cute delightful pastry stuffed with a creamy mascarpone, olive, fresh mint and lemon filling.

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

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

### **Crispy Heirloom Tomato Caprese Cups**


Lemon zest flavoured Parmesan cups filled with tomato medley, roasted red bell pepper, capers and Danish feta.

### **Pear, Lemon Goats Cheese Tart**

Sprinkled with fresh rosemary and cracked pepper and drizzled with warm honey.

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

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



## Sweet

### **Salted Caramel Apple Tartlet**

A flaky almond flavoured shortbread base. Topped with glorious salted caramel sauce with a hint of apple brandy.

### **Scones**

Served with our house made raspberry and chia seed jam and chantilly cream.

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

And pistachio and coconut base filled with a combination of earthy notes of Matcha and refreshing mango. Topped with fresh lime and roasted almond praline.

### **Pomegranate & Vanilla Bean Pannacotta**

Topped with Persian fairy floss, crushed pistachios and edible flowers.

### **Choc Hazelnut Cannoli**

Gluten free pastry shell filled with ricotta and choc hazelnut cream with a hint of vanilla and finished with choc rim shells and chopped hazelnuts.



# 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**

Searched 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.

# Weekday High Teas

Monday to Friday | From 10am to 2pm | \$40 PP

4 savouries, 4 sweets & 2  
coffees or teas PP

24 hours advance notice  
with a 50% deposit

All high teas are  
glutenfree and  
vegetarian

## Savouries

Sundried tomato and basil arancini topped with a rocket pesto

Rosemary and bell pepper polenta topped with chilli and garlic sauce

Gluten free mini Spinach and feta savoury muffin

Sweet potato patty slider with a zesty guacamole and pomegranate  
ketchup

## Sweets

Matcha, coconut, and vanilla cheesecake with a date Almond and  
pistachio cacao base topped with fresh lime

An aromatic flourless Orange and Almond cake

A creamy and decadent Aperol and vanilla bean Pannacotta

Chantilly cream and raspberry chia seed Jam filled Scone