



SWEET

- Glazed house baked petite danish
- Assorted sweet mini muffins
- Petite buttermilk scone served whole with whipped vanilla cream & jam
- Gourmet Greek yoghurt pot (gf) – muesli & fruit coulis
- Macadamia white chocolate blondie
- Banana bread with cinnamon butter
- Mini chocolate & cream éclair
- Chef's selection of daily baked cake/slice
- Seasonal fruit skewer (gf/df/vg)
- Apple & rhubarb friand (gf/df)
- Orange & almond loaf (gf/df)

Pricing:

1 item - \$3.00 each

Three item selection - \$8.50pp

SAVOURY

- Individual frittata (gf)
- Assorted filled mini croissants
- Daily baked petite savoury muffin
- Assorted mini filled bagels
- Crudité & vegetarian dips (vg/gf)
- Zucchini & sweet corn fritter (v)

MENU ADDITIONS

Petite fours (gf*/vg*)	\$4.50
Freshly baked cookies	\$2.50
Sliced seasonal fruit platter	\$5.00
Fruit salad & lemon mascarpone cups	\$6.50
Freshly brewed coffee & selection of tea	\$3.80
Individual orange & apple juices (250ml)	\$3.00
Still mineral water (600ml)	\$2.50
Premium Noah's fruit smoothies & pressed juice	\$4.00
Wine & Dine'm cronuts - malibu & coconut, coffee, vanilla & berry	\$4.50

v – vegetarian | vg- vegan | gf – gluten free | df – dairy free | *- on request
Prices are listed per person exclusive of GST | min of 20 people | Staff & equipment will be charged additionally
Menu available from 01.04.2016 – 01.04.2017 |
07 3844 7810 catering@winendinem.com www.winendinem.com



WINE & DINE'M