



Wine & Dine'm High Tea is a truly elegant and sophisticated way to enjoy a delicious and rather refined dining experience. Served on an elegant three-tiered silver stand, features an exquisite selection of dainty delights paired with a premium selection of tea and coffee **\$39.00 p.p**

SWEET

Select 4 items:

- Scones, golden fig jam, pure vanilla cream (v)
- Champagne marshmallow, citrus fizz, upside down wafer (v)
- Rich chocolate slice, ginger bread mousse baton (gf)
- Petit blanc, lychee parfait, pavlova crush (gf/v)
- Pinot truffles, milk chocolate coat (gf/v)
- Passion fruit gel flowers, cane sugar sprinkle (gf/v)
- Espresso choux puffs, bitter candy (v)
- Strawberry cream macaron, strawberry dust (gf)

SAVOURY

Select 2 items:

- Trout, caper, fennel rillettes, lemon velvet (gf)
- Cucumber jelly, rye toast, cornichon confetti (v)
- Poached chicken, chive, fluffy white fingers (gf*)
- Staged ancient grain, vodka avocado, fine herb (gf/v)
- Lime soaked prawn, confit heirloom tomato, vibrant cup (df)

SAVOURY WARM

Select 2 items:

- Tart Lorraine - baked ham, spinach, brie flan (gf*)
- Rolled duck, crushed pea, citrus powder (gf)
- Pork & apple purse, apple balsamic
- Treacle pumpkin, buffalo cheese, rocket pesto (v/df*)
- Parsnip shot, maple & rosemary solider (v/df)

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free *Available on request
menu valid 07.04.17 to 07.04.18 | minimum of 20 | Chef may be required, dependent on
menu | price is per person | exclusive of GST & staffing
07 3844 7810 catering@winendinem.com www.winendinem.com



WINE & DINE'M