

## Morning and afternoon tea

Between breakfast & lunch and lunch & dinner. These selections will keep you fuelled in between.

### Beverages

|  |                 |
|--|-----------------|
| Selection of specialty teas and freshly ground plunger coffee      | 4.50            |
| Chilled juice of your choice (orange, apple, grapefruit or tomato) | per litre 12.00 |
| Banana milkshake with toasted oatmeal yoghurt and cinnamon         | V GF 7.00       |
| Turmeric, almond, kefir and chia seed smoothie                     | V GF 7.50       |
| Coconut, cayenne, lemon and acai water                             | V GF 7.50       |
| Beetroot, ginger and carrot juice                                  | V GF 7.50       |

### Espresso coffee carts

These are a great alternative option for your event, and are particularly popular for exhibitors to have on or near their stands.

The front of the carts can be branded with a sponsor or event logo (1710mm x 710mm), as can the cups.

Each option includes barista, coffee, milk and all consumables. Additional baristas can be hired for large groups.

|                                  |                            |
|----------------------------------|----------------------------|
| <b>HALF DAY HIRE</b>             | <b>4 CONSECUTIVE HOURS</b> |
| Minimum cup purchase of 175 cups | 4.50 per cup               |

|                                  |                            |
|----------------------------------|----------------------------|
| <b>FULL DAY HIRE</b>             | <b>8 CONSECUTIVE HOURS</b> |
| Minimum cup purchase of 300 cups | 4.50 per cup               |

## Food options

| COLD SAVOURY   | PER ITEM  |
|--|-----------|
| Roasted butternut pumpkin and feta frittata with crème fraiche and caramelised onion | V GF 4.50 |
| Smoked bacon, russet potato and soused leek quiche                                   | V 4.50    |
| Rosemary, feta, green olive and wild onion scone                                     | V 4.60    |
| Spiced chicken kofta with chilli, ras el hanout and smoky yoghurt                    | GF 4.80   |
| Chicken, iceberg lettuce, prawn and mayonnaise sandwich                              | 5.50      |
| Power smoked brisket with house made BBQ sauce, pickled red onions and slaw          | 5.50      |
| Fried chicken pretzel roll with jalapenos, soured cream dressing, cos and pickles    | 5.50      |
| Crispy pork, slaw and siracha mayonnaise   | 5.50      |
| Olive roll with roast pumpkin, olive, feta and harissa mayonnaise                    | V 5.50    |
| Smoked salmon bagel with capers, red onion and lemon crème fraiche                   | 7.00      |
| COLD SWEET   | PER ITEM  |
| Coconut and passionfruit friands   | V GF 5.00 |
| Petit scones with soured cream and plum jam  | V 4.50    |
| Sweet seasonal fruit muffin  | V 4.50    |
| Coconut, seed and honey slice  | V 4.50    |
| Donuts with cardamom sugar, walnut praline and orange blossom syrup                  | V 5.00    |
| White chocolate and raspberry ice cream  | V GF 4.80 |
| Carrot cake with cream cheese frosting   | V 5.00    |
| XL chocolate brownies with candied walnut praline                                    | V 4.00    |
| Market selection fruit platters  | V GF 5.00 |
| Whole fresh seasonal fruit in bowls  | V GF 1.70 |
| HOT SAVOURY  | PER ITEM  |
| Petit assorted savouries with mini pies, mini quiche and petit sausage rolls         | 4.40      |
| Free range pork and wild thyme sausage rolls with green tomato relish                | 4.40      |
| Corn fritters with chipotle mayonnaise and jalapeno relish                           | 4.50      |
| Spinach, smoked potato and ricotta quiche  | V 4.90    |
| Beef cheek and ale pies  | 4.90      |

# Glossary

**Arancini** Fried rice balls coated with breadcrumbs

**Aromates de legumes** Beans and lentils seasoned with fragrant herbs / leaves

**Béchamel** A white sauce of milk and roux

**Beignet** A small piece of seafood, vegetables or goats cheese covered in batter then deep fried

**Beurre blanc** Butter and wine sauce

**Blini** A small pancake made with yeast and buckwheat flour

**Boulangier** Baker to prepare and bake bread

**Brunoise** A basic knife cut measuring 1/8" x 1/8" x 1/8"

**Cavolo nero** Italian black cabbage

**Chat** Baby potatoes

**Chevre** Goats milk cheese

**Colcannon** Traditional Irish dish consisting of mashed potatoes mixed with kale or cabbage

**Cornichons** Small pickled cucumbers or gherkins

**Crème Fraiche** Soured cream containing about 28% butterfat

**Empanada** Latin American pastries filled with either seafood, meat, cheese or vegetables.

**En croute** Wrapped in pastry and baked

**Fattoush Bread** salad made from toasted or fried pieces of pita bread combined with mixed greens and other vegetables

**Fine** delicate

**Fricassee** Meat or chicken pieces in thick white sauce

**Grana** Hard mature cheese from Italy

**Gremolata** A chopped herb condiment made with lemon zest, garlic and parsley

**Gribiche** Mayonnaise style cold egg sauce

**Griottine** A type of morello cherry steeped in liqueur

**Grissini** Pencil sized sticks of crisp, dry bread

**Gula malaka** (Coconut) palm sugar

**Jus gras** Lightly reduced stock

**Kai moana** Maori term for food from the sea, including fish, shellfish, and sea plants

**Labneh** Greek yoghurt which has been strained in a cloth to remove the whey

**Lardons** Small pieces of bacon used to add a rich salty flavour to foods

**Lyonnaise** Dish of sliced pan-fried potatoes and thinly sliced onions, sautéed in butter with parsley

**Mushrooms a la Grecque** Cooked with vinegar, olive oil, coriander and other seasonings then allowed to marinate and served cool

**Naan** Tandoor baked, unleavened Indian bread

**Nahn jim** Thai dipping sauce. Combination of Thai fish sauce, lime juice, palm sugar, chillies, garlic and coriander

**Pecorino** Italian sheep's cheese

**Pedro ximineza** Name of a white grape variety grown in certain parts of Spain and used in sherry

**Pois a la Francoise's** Onions, bacon, lettuce and fresh peas cooked in butter

**Pommes** Potatoes

**Remoulade** Cold sauce made with mayonnaise and herbs, chopped pickles, capers, mustard, parsley etc

**Romano** Sharp tasting Italian cheese similar to Parmesan

**Sauternes** French sweet wine

**Skordalia** Potato and garlic mash / dip

**Sous vide** Food cooked in sealed airtight plastic bags in a water bath for a long time

**Siu mai** Chinese dumplings

**Tempeh** Traditional Indonesian soy product

**Vierge** French sauce made from olive oil, lemon juice, chopped tomato and basil

**Vichyssoise** Thick soup of pureed leeks, onions, potatoes, cream and chicken stock

**Wafu** Japanese vinaigrette

**Wambok** Chinese cabbage

**Yuzu** Japanese citrus fruit

If we've missed anything on this that doesn't quite make sense, please just ask us!