



MORNING TEASE

Menu valid 01.03.2010 to 27.02.2011

Some sweet and savoury items to tease the palette....

SWEET

Apricot & almond cookies - fresh baked (v)	1.60
Macadamia shortbread (v)	1.60
Double choc chip cookies - fresh baked (v)	1.60
Golden syrup anzac cookies - fresh baked (v)	1.60
An assortment of fresh baked danishes (v)	2.20
Petite muffins - chocolate, blueberry, orange & poppy seed (v)	1.60
Chocolate coated profiteroles filled with grand marnier custard (v)	2.00
Portuguese custard tart	3.60
Mini croissants with strawberry jam & creamed butter (v)	3.50
Assorted cream filled biscuits (v)	1.60
Sliced seasonal fruit platters (v/gf/vg/df)	4.00
Fruit scones with cream & strawberry conserve	3.10
Chocolate & sultana fudge brownies (v)	2.20
Petite lime curd meringues	2.80
Chocolate éclairs , cream patissiere	3.00
Pain au chocolate	3.00
Petite Boston mud cake	3.00
Mini apple crumble	3.00
Mini New York baked cheesecake	3.00

(v) vegetarian (gf) gluten free (vg) vegan (df) dairy free

(o) oven required on-site to cook/finish off items

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All pricing is per piece, exclusive of GST & food only. Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

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SAVOURY

Smoked chicken breast , walnut oil aioli, avocado creme fraiche ribbon sandwich	2.50
Gerello silverside, fire roast capsicum chutney, basil pesto ribbon sandwich	2.50
Premium leg ham , chilli tomato jam, vintage cheddar ribbon sandwich	2.50
Pickled cucumber , roasted bell peppers, toasted dill seed cream cheese ribbon sandwich <i>(v)</i>	2.50
Assorted savoury danishes	2.50
Cheese & spinach bites , smoked tomato jam <i>(v)</i>	2.50
Roast mushroom & roma tomato quiche <i>(v)</i>	3.60
Petite cottage pasties , tomato sauce	2.80
Duo of Australian cheese & dried fruit, nuts & crackers <i>(v)</i>	9.50
Mini sausage roll , BBQ sauce <i>(gf)</i>	2.50
Mini pumpkin, olive, basil & ricotta frittata <i>(v)</i>	3.60
Trio of homemade dips , crispbread, grilled turkish & crackers	5.00
Dukka spiced falafels , olive & rocket crush <i>(vg/gf)</i>	2.60
Truffled bacon & egg tart	3.80
Spiced lamb filo parcel , coriander yoghurt <i>(o)</i>	3.80
Cajun spiced chicken wings , green Tabasco aioli <i>(o)</i>	4.20
Chicken satay skewers , peanut dipping sauce <i>(o)</i>	3.60
Spinach & ricotta triangle , preserved lemon sour cream <i>(v)</i>	2.50
Mini Moroccan lamb pie <i>(o)</i>	2.90
Petite lemon & chilli chicken pie <i>(o)</i>	2.80
Butter chicken pie <i>(o)</i>	2.90

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