

# High Tea Menu



Petit Beurre Co has created a unique menu selection based on modern and traditional high tea selections.

For all high tea packages, selected menu choices will be set for all attending guests (with the exception of special dietary requirements).

Please advise us of all allergy and special dietary requirements when ordering. All gluten free options and individual special dietary items attract a surcharge. Please refer to Petit Beurre Co's Terms & Conditions for further information.

If you would like, we are able to create a celebration cake for your event and additional menu items can also be pre-ordered for your event day if required. Please contact us for more information at [info@petitbeurreco.com.au](mailto:info@petitbeurreco.com.au).

**GF: gluten free**

**V: vegetarian**

**VGN: vegan**

**DF: dairy free**



# High Tea Menu

## Finger Sandwiches

Gluten free bread is available (surcharge applies)

- Cucumber & chive cream cheese (v)
- Ham & cheese
- Egg mayonnaise
- Turkey, cranberry & ricotta
- Chicken with mayonnaise, basil pesto & sun dried tomato
- Roast Beef, Dijon mustard mayo & rocket
- Smoked salmon with chive cream cheese
- Roasted carrot, hummus & spinach (v/vgn/df)





# High Tea Menu

## Sweet Selections

All high tea packages include scones with jam and chantilly cream. Dairy free, vegan and gluten free scones available (surcharge applies).

### French Petite Fours

- Blueberry & hazelnut financier (gf available)
- Assorted petit macarons of chef's selection (gf)
- Madeleines dipped in white chocolate, rose petals & pistachio

### Mini Tarts

**Gluten free sweet tarts shells are available (surcharge applies)**

- Lemon curd & meringue tart
- Passionfruit curd & meringue tart
- Caramel nut tart
- Crème brûlée custard tart
- Earl grey & dark chocolate ganache tart
- Milk caramel ganache with caramel popcorn tart
- Seasonal fruit & vanilla custard tart

### Cake Canapés

- Chocolate & raspberry brownie (vgn/gf option available)
- Carrot & walnut cake with cream cheese icing
- Lemon drizzle tea cake
- Banoffee cake
- Double chocolate cake (vgn option available)
- Coconut cake with passionfruit icing (vgn option available)

### Mini Cupcakes

- Red velvet cupcake with cream cheese icing
- Classic vanilla with vanilla buttercream

### Dessert cups

- Vanilla panna cotta with berry compote (gf)
- Coconut panna cotta with berry compote (gf/df/vgn/v)



# High Tea Menu

## Savoury selections

### **Blinis & Bruschetta**

#### **Gluten free option available (surcharge applies)**

- Smoked salmon & herbed crème fraîche blini
- Chorizo, goats cheese & candied walnut blini
- Tomato, basil & balsamic bruschetta (v/vgn/df)
- Prosciutto, ricotta & fig jam bruschetta

### **Fritters**

#### **Gluten free option available (surcharge applies)**

- Corn & spinach fritter with herbed yoghurt cream (v/vgn option avail)
- Pea & bacon fritter with herbed yoghurt cream

### **Savoury small tarts**

- Herbed potato, pancetta & ricotta
- Beetroot, feta & caramelised onion (v)

### **Frittata (gluten free)**

- Chicken, corn & cheese
- Spinach, mushroom & feta (v)

### **Quiches**

- Lorraine (bacon & onion)
- Spinach & cheese (v)

### **Sausage Rolls**

- Beef & caramelised onion
- Pork & fennel
- Spinach & ricotta (v)
- Sweet potato, chickpea & vegetable (v/vgn/df)

### **Cocktail Pie**

- Beef (gf option available - surcharge applies)

