

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.

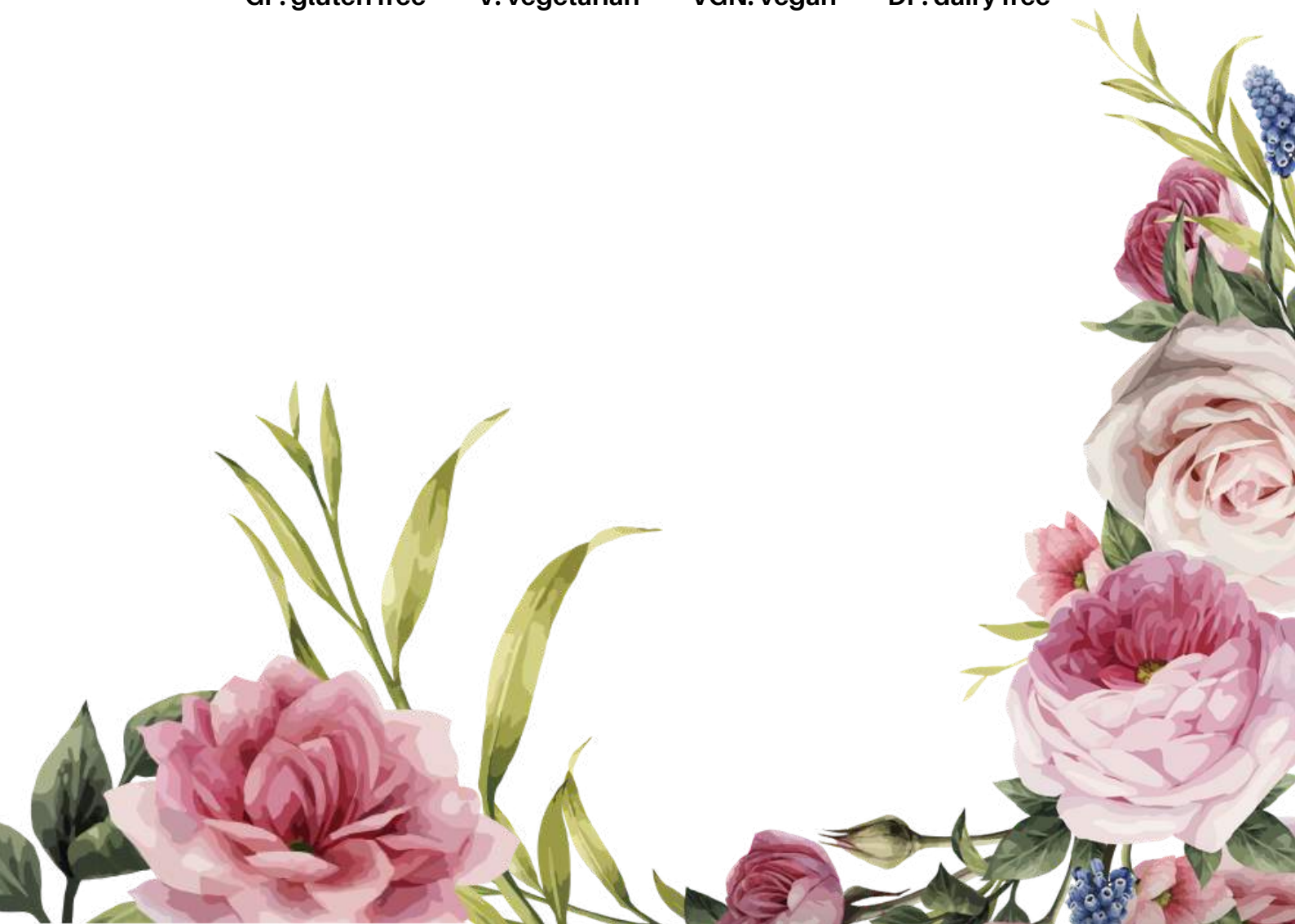
If you would like, we are able to create a celebration cake for your event and additional menu items can also be pre-ordered for your event day if required. Please contact us for more information at info@petitbeurreco.com.au.

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
- Ham & cheese
- Egg mayonnaise
- Turkey, cranberry & ricotta
- Chicken with mayonnaise, basil pesto & sun dried tomato
- Roast Beef, Dijon mustard mayo & rocket
- Smoked salmon with spring onion & chive cream cheese
- Pumpkin & roasted capsicum relish (v/vgn/df)
- Aubergine, 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

- Blackberry & hazelnut financier
- 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
- Caramel nut tart
- Crème brûlée custard tart
- Baked cheesecake with blueberry tart
- Earl grey & dark chocolate ganache tart
- Milk caramel ganache with caramel popcorn tart
- Seasonal fruit & vanilla custard tart

Cake Canapés

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

Mini Cupcakes

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

Mini Cannoli

- Vanilla or chocolate custard (with pistachio crumble)

Dessert cups

- Vanilla panna cotta, elderflower jelly & berry compote (gf)
- Coconut panna cotta with raspberry 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 & walnut blini
- Tomato, basil & balsamic bruschetta (v/vgn/df)
- Roasted sweet potato & beetroot hummus bruschetta (v/vgn/df)
- Proscuitto, ricotta & fig jam bruschetta

Savoury mini tarts

Gluten free savoury tart shells available (surcharge applies)

- Roast pumpkin, feta & pine nut (v)
- Beetroot, goats cheese & caramelised onion (v)

Frittata (gluten free)

- Chicken, corn & spring onion
- Mushroom, spinach & feta (v)

Quiches

Gluten free option available (surcharge applies)

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

Sausage Rolls

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

Cocktail Pie

- Beef (gf option available - surcharge applies)

