

The menus we provide are a sample of what we can offer. Talk to us about structuring a menu for your individual needs.

SANDWICHES (CHOOSE 3)

Beef - Grain fed beef, mustard mayo, rocket
Salmon - Smoked atlantic salmon, horseradish, chervil, capers
Egg - Free range egg, mustard, cress
Cucumber - Cucumber, crème fraiche, dill
Chicken - Poached chicken, mixed baby herbs, pesto

SCONES, MUFFINS, QUICHE (CHOOSE 2)

Traditional - Traditional scones, strawberry jam, thickened cream
Fig - Fig, date, mixed spice scones, vanilla mascarpone
Muffins - A selection of cinnamon, berry and almond, apple and walnut
Quiche - Smoked speck, baby spinach, ricotta

DESSERTS, SWEETS (CHOOSE 2)

Chocolate - Mini Belgian chocolate tart
Brulee - Vanilla crème brulee
Fruit - Glazed fruit, custard tarts
Macaroons - A selection of macaroons
Panna cotta - Passion fruit panna cottas

TEA / COFFEE

Teas - A selection of English breakfast, lady grey, earl grey, peppermint, chamomile and green tea
Coffee - Freshly brewed coffee

CHEESE

Cheese - A selection of international and Australian cheeses with muscatels, quince paste, apple, water crackers, lavash

Our aim is to give you flexibility across our food and drinks and we will tailor a menu to suit your tastes and your budget. To make an enquiry or arrange a meeting, please contact Brent Parkes on 0448 727 537.

EVEA luxespace | 153-155 Melbourne Street | PO Box 3068 | Melbourne Street | North Adelaide
South Australia 5006 | Telephone 08. 7225 0964 | Email hello@evea.com.au | www.evea.com.au

