

afternoon tea

GET THIS PAR-TEA STARTED



At Dan the Man, we believe there is an inextricable link between the way produce is cultivated and treated, and the way it tastes on your plate. As such, we endeavour to source our produce locally, from farmers who raise their livestock on pastures, and minimise their use of chemicals and pesticides.

We're also on a mission to be the first event catering company in Australia to create zero waste events.



YOU'RE MY CUP OF TEA

Polite and proper manners, dainty china and tiny tables do not exist in this attention seeking bad boy. We take a traditional high tea concept and transform it into a loud and bold statement piece where ingredients and beauty are combined. Access cheeky tea sandwiches, seasonal fruit muffins, and other treats from all angles, ensuring for good conversation and mutual admiration. A customised table just for you that promotes sharing - but you won't want to.



prices excl. GST

Savoury

house cured trout,
bronzed fennel, red
amaranth,
pickled cucumber
\$8 p/p

seasonal veg frittata,
persian feta
\$5 p/p

Dan the man signature boards

Selection of charcuterie,
chargrilled seasonal veg,
nodini, Sicilian olives,
pesto, crostini
\$7.50 p/p

Selection of artisanal
cheeses, house-made
lavosh, seasonal and dried
fruit, dates, walnuts
\$9 p/p

Selection of heirloom
carrots, celery, radish,
pickled cauliflower, olives
and house-made dip
\$6 p/p

Half sandwiches

min 30 pax

whole poached chicken,
celery, mint, parsley,
walnuts on rye
\$6.50 p/p

rare roast beef, dijon,
house made pickles,
horseradish creme
fraiche on QSB
\$8 p/p

roasted slices of pumpkin,
spanish onion, feta, mint,
soft brown bread
\$5 p/p

Sweet

seasonal fruit muffins
mixed berry, housemade
ricotta
banana, cinnamon, white
chocolate
spicy pear, ginger
\$5 p/p

mini pastries
\$3.50 p/p

native riberry and nut slice
\$6 p/p

dan the man signature
chocolate board
\$7.50 p/p

mini choc brownies
\$3.50 p/p



afternoon tea
minimum order: 20 pax per item

prices excl. GST

Includes

compostable serveware
which we take after your
event to be composted
at Rose Bay Community
Garden

Fees

grazing set up and styling
dried floral and/or potted
plants
styling props
\$150

board cleaning fee

\$100
can be waived if you would
like to clean our boards

delivery and return fee

cost based on carbon kms
can be waived if you can
pick up and or/return to
Waverley

florals

\$300 min.
or harvest your own

sundays

10% food surcharge

Staff

wait/bar staff
weekdays \$52 p/h
saturdays \$58 p/h
sundays \$72 p/h
public holidays \$105 p/h