



Beautiful food baked with passion

Sit back, relax and let us spoil youfrom an intimate table for two or a celebratory gathering of 20, we invite you to a delightful day of relaxation, personal service and indulgent food.

A little about us.....Fraser and Jayne established Avonleigh Farm 12 years ago with a dream to share their love of beautiful food, traditional silver service and beautiful antiques in their Victorian inspired home. All food is baked on the premises and our aim is to source local, organic, free range ingredients where possible.

Our maximum sit-down capacity is 20 guests and we have tables to suit 2, 4, 6, 8 and 10 guests or we can combine for a joyous gathering of 16 at a joined table.

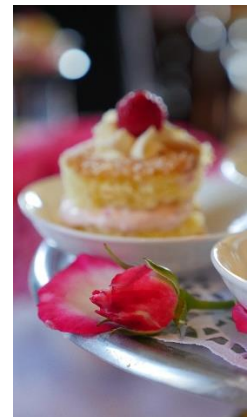


A peek into the Dining Room.....

What you can enjoy at Avonleigh Farm?

The Avonleigh Deluxe Afternoon Tea:

Start our most popular Avonleigh experience starts with chilled Champagne, Fruit Punch. Then indulge the afternoon away with four courses of afternoon tea served on silver tiered stands, with Tea and Coffee served throughout. The day starts off with a generous selection of finger sandwiches, followed by fresh scones, jam and cream and of course, a selection from the tea and coffee menu! Tiny tasty tartlets are next, filled with delicious crème patisserie and organic berries or zesty lemon meringue and other fruit inspired delights. A 'treat' course finishes off your day, featuring individual morsels of decadent treats, such as Baked Cheesecake, Mousse, Éclairs..... Additional savoury items may also be added by requested.



This is our most popular booking !! \$ 90.00 per guest.

Le Petite Afternoon Tea

A reduced version of our Deluxe Afternoon Tea. \$75.00 per guest

Champagne is not included but is available for Purchase.



A Special Formal Lunch

Our 2 course or 3 course summer and winter dinner menu is offered at lunch
\$85.00 - \$98.00 per guest.



Formal Dinner

2 or 3 course with appetizers and champagne on arrival.

2 course \$85.00, 3 course \$98.00

A wonderful 5 course degustation menu is also offered @ **\$130.00 per guest.**

Notice of Allergies and Intolerances must be given 24 hours notice please

How to Book: Contact us on 0356647264 or email at avonleighfarm@gmail.com

When making your direct deposit to secure your booking, please reference your payment in the following way:- Your initials, **then, DAT, L, D** for either **Deluxe A**fternoon **T**ea, **L**unch or **D**inner, **Date** and then **number of guests**

Eg Jayne **S**cott booking **D**eluxe **A**fternoon **T**ea on **23/6** for **4** guests would be:- **JS DAT 23/6 4**

Please feel free to email or contact us with any queries, as our aim is to make your day as special as possible.

