

Breakfast Menu

Minimum of 30 guests otherwise a service charge of \$250 will apply

CONTINENTAL \$45.00 PER PERSON

- o orange juice *v gf*
- o freshly sliced seasonal fruit platter *v gf df*
- o selection of fruit yoghurt, plain yoghurt *v gf*
- o selection of smoothies *v gf*
- o selection of cereals *v*
- o bakery basket - croissants, Danish pastries, muffins *v*
- o dried fruit walnut loaf *v*
- o Australian cheese board, dried fruits *v*
- o seasonal fruit *v gf df*
- o assortment of Australian preserves, wild honey and butter *v*
- o freshly brewed coffee, tea and a selection of herbal infusions *v gf*

HOT PLATED BREAKFAST \$50.00 PER PERSON

- o orange juice *v gf*
- o freshly sliced seasonal fruit platter *v gf df*
- o selection of fruit yoghurt plain yoghurt *v gf*
- o bakery basket - croissants, danish pastries, muffins *v*
- o assortment of Australian preserves, wild honey, butter *v*
- o freshly brewed coffee, tea and a selection of herbal infusions *v gf*

Please select one of the following:

- o scrambled eggs, sunflower brioche, smoked bacon rashers, roasted field mushroom, roma tomato, herb hash 🍴
- o slow cooked cage free eggs, smashed avocado, radish, parsley, soy linseed sourdough *v*
- o scrambled eggs, scorched salmon, rosti potato, broccoli stem *gf*
- o poached cage free eggs, hollandaise, roasted kipfler potatoes, asparagus, grilled tomato *v*
- o spinach egg frittata, kassler farmhouse bacon, roasted field mushroom, vine cherry tomato 🍴
- o poached free range eggs, slow baked beans, sourdough, grilled pork sausage

AUSTRALIAN BUFFET BREAKFAST \$50.00 PER PERSON

- o orange juice *gf df*
- o freshly sliced seasonal fruit, whole fruits (4 cut and 2 whole) *v gf*
- o selection of dried fruits, nuts *v gf df*
- o selection of fruit yoghurt, plain yoghurt *v gf*
- o selection of smoothies *v gf*
- o selection of cereals *v*
- o bakery basket - croissants, bread rolls, Danish pastries, muffins *v*
- o assortment of Australian preserves, wild honey, butter *v*
- o Australian cheese board, condiments *v*
- o charcuterie board (shaved ham, salami, bresaola), seasonal pickles 🍖
- o smoked salmon, caper berries, lemon wedges *gf*
- o double smoked bacon rashers 🍖
- o veal mushroom chipolatas, tomato chutney
- o poached eggs with basil hollandaise sauce, English muffin *v*
- o scrambled eggs, soft herbs *v gf*
- o oven roasted tomatoes, thyme *v gf df*
- o green beans, pine nuts *v gf df*
- o roasted Provencal potatoes with onion jam *v gf df*
- o buttermilk pancakes, maple syrup, macerated strawberries *v*
- o freshly brewed coffee, tea and a selection of herbal infusions *v gf*

AUSTRALIAN HEALTHY BUFFET BREAKFAST \$46.00 PER PERSON

- o orange juice *v gf*
- o freshly sliced seasonal fruit, whole fruits (4 cut and 2 whole) *v gf df*
- o selection of dried fruits, nuts *v gf df*
- o selection of fruit yoghurt, plain yoghurt *v gf*
- o selection of smoothies *v gf*
- o selection of cereals (4 different types of cereals and granola) *v*
- o bircher muesli *v*
- o porridge, blue berries *v*
- o assortment of Australian preserves, wild honey, butter *v*
- o Australian cheese board, condiments (1, hard, 1 soft, 1 low fat) *v*
- o charcuterie board (shaved ham, salami, bresaola), seasonal pickles 🍖
- o smoked salmon, caper berries, lemon wedges *gf*
- o poached egg "Florentine", whole meal muffin *v*
- o oven roasted tomatoes, thyme *v gf df*
- o crispy Parisian potato *v gf df*
- o mushrooms, soft herbs *v gf df*
- o turkey bacon
- o whole meal pancakes, seasonal fresh fruits *v*
- o freshly brewed coffee, tea and a selection of herbal infusions *v*