



BREAKFAST






CONDITIONS: Labour charges apply for all orders under 50 pax (\$260; maximum six hour period), under 25 pax (\$360; maximum six hour period), and on Sundays and public holidays (10% surcharge). Alternate meal service charge is \$8.50 per person. Extra charge applies if coloured linen is required.





* Functions running over a scheduled time period will incur a labour charge

Breakfast Buffet




STAND-UP BREAKFAST |

Selection of Danish pastries and croissants with Cuttaway Creek raspberry jam 
 Bertocchi capocollo and egg on a milk bun slider with cheddar and tomato relish
 Almond and cacao granola with yoghurt and vanilla peaches  
 Seasonal whole fruit
 Orange juice
 Freshly brewed coffee and a selection of organic teas by Tea Tonic
 BRITA filtered still and sparkling water



ADDITIONAL ITEMS |

Bacon and egg tart with tomato relish
 Chocolate and coconut banana bread with Cuttaway Creek raspberry jam  
 Grilled mushroom, spinach and hash brown slider with cheddar and onion jam 
 Kale and feta tart with tomato and chipotle relish 
 Mini smoked salmon croissants with cream cheese, cucumber and fresh dill



PLATED BREAKFAST |

Pre - set table items
 Selection of Danish pastries and croissants with Cuttaway Creek raspberry jam 
 Cacao and coconut granola with yoghurt and vanilla peaches  
 Orange juice
 Freshly brewed coffee and a selection of organic teas by Tea Tonic
 BRITA filtered still and sparkling water

SELECT ONE ITEM FROM THE FOLLOWING OPTIONS

- Traditional Breakfast - Free range scrambled eggs with chicken chipolatas, bacon, roasted tomatoes and hash browns
- Poached free range egg with grilled broccolini, roasted almond dukka, labne, mint, avocado and grilled pita bread 
- Baked ricotta tart, smashed avocado, Lamacelleria prosciutto, soft herb salad and tomato agrodolce
- Smoked salmon, poached free range egg, avocado, soft herb salad and Brasserie Bread sprouted wheat sourdough
- Grilled field mushrooms on Brasserie Bread sourdough with Meredith Dairy marinated feta, herb and sweet onion salad with sunflower seed tarator 

Breakfast On The Go |

Strawberry & pomegranate yoghurt tub 
 Kale and feta tart with tomato and chipotle relish 
 Double smoked ham, egg, mayonnaise and lettuce on a pretzel roll
 Brookfarm wholegrain muesli bar
 Keri fruit juice