



## Breakfast Menus 01/11/2023

Menus and prices are subject to change and availability. Additional 10% GST applies.  
Includes crockery, cutlery, juice glasses and teacups. Trestle and linen for buffet table and drinks station. All condiments food service equipment required.  
A minimum of 50 guests required to include equipment and professional staff for three hours, to prepare, serve and clear away dishes. We can be flexible with the menus and custom menus can be put together on request.  
Delivery/set up fee may apply.  
Add tailored linen packages on request.

### Cooked Buffet Style Breakfast \$37.00pp

Premium Shortcut Bacon(gf)  
Scrambled Eggs (gf)  
Chipolata pork Sausages  
Grilled balsamic Tomato on a bed of wilted spinach (gf)(vg)  
Seasoned mushrooms(gf)(vg)  
House Baked Beans (gf)(vg)  
Thick toast with preserves  
Condiments  
Assorted sweet Pastries Platter  
Fresh fruit platter (gf)(vg)

#### Drinks station

Includes table and linen Urn and instant Teas & Coffee varieties,  
milk sugar cup/saucer spoons Fresh Apple, Orange Juice,  
water jugs with glassware

Add Egg benedict, English muffin, wilted spinach, honey ham and hollandaise \$5.50 each.

Add House potato rosti \$2.50 each.

Add drink service to tables – 1 x water and 1 x juice carafe per table,  
glassware/cup saucer/milk sugar pots set on tables on arrival \$4.00 per person.



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## **Continental Buffet style Breakfast \$38.50pp**

Fresh Fruit Salad (gf)(vg)  
Yoghurt muesli and berry cups (v)  
Assorted Pastries & Muffins (v)  
Croissants with Preserves (v)  
Ham & Cheese Platters, cherry tomato Salad (gf)  
Frittata bites, Bacon, Egg & spinach & Mushroom, spinach & cherry tomato (gf)(v option)  
Egg benedict w, wilted spinach, honey ham and hollandaise

### Drinks station Includes

Table and linen Urn and instant Teas & Coffee varieties,  
milk sugar cup/saucer spoons Fresh Apple, Orange Juice, water jugs with glassware.

Add drink service to tables – 1 x water and 1 x juice carafe per table, glassware/cup saucer/milk sugar pots set on tables on arrival \$4.00 per person.

## **Finger food Breakfast Platters \$21.00pp**

Includes disposable plates and napkins. Delivery fee applies.  
Minimum 10 person order.

Mimi ham cheese, cherry tomato croissant  
Mini gourmet breakfast quiche (V or GF frittata optional)  
Mini sweet muffin (v)  
Mini Danish pastry selection (v)  
4.5 pieces per person

-Fresh fruit platter (gf)(vg)

Add mini Yoghurt muesli and berry cups \$4.50 each



## Plated Breakfast \$48.00 pp

Prices are subject to change and some items are subject to availability.

Additional 10% GST applies

Menu Includes crockery, cutlery, China teacups/saucer, water/juice carafes and glasses, paper serviettes, salt and pepper shakers, all food service equipment.

Professional staff to prepare, Serve food & clear away dishes.

Crockery/cutlery & glassware set on tables on arrival.

Add linen package from \$4.95 per person. Round 1.8M table linen per 10 people and linen napkins.

Delivery/set up fee may apply.

Menu staff inclusion is based on a minimum of 50 guests.

### Menu

*On arrival, tables will be set with*

Platter of Danish pastries and Fresh sliced fruit

An assortment of preserves and condiments Plated break

Carafes of fresh apple or orange Juice and water

Percolated coffee, black tea served at tables once seated

#### *Mains*

Premium Shortcut Bacon

Creamy scrambled Eggs, fresh chives

Chipolata pork Sausages

Grilled balsamic Tomato on a bed of wilted spinach

Seasoned champignon mushrooms

Thick toasted ciabatta

An assortment of preserves and condiments

#### Add

House potato rosti \$2.50 per person

Ramekin of house baked beans \$ 1.95 per person

Ramekin of smashed avocado \$3.00 per person

Poached eggs option available at additional cost, depending on facilities\*