

*European*  
CATERING



# Breakfast Menu



“There is no  
sincerer love than  
the love of food”

George Bernard Shaw

# Stand Up Style

Price per person from \$16.00 (3 items per person/selection of 4)

Savoury can also be added from \$3.00 per item

Patisserie can also be added from \$4.00 per item

## Savoury

Sourdough crostini, smashed avocado, heirloom tomatoes, Persian feta  
V

Mushroom ricotta tarts, caramelised onion V

Capsicum, paprika, chorizo frittata, tomato herb salsa, labneh GF

Miniature bacon & egg slider, tomato relish

Smoked salmon & Nori omelette roulade GF

Croque Monsieur

Home smoked salmon kedgeree, spiced rice, quail eggs DF | GF

## Patisserie

Brekky bars; shredded coconut, pepitas, sunflower seeds, sultanas,  
dried apricots

Pain au chocolat



Lemon polenta cake GF

Orange, walnut, carrot muffins

Greek yoghurt, seasonal poached fruit, mountain hazelnut granola,  
puffed wild rice GF available

Individual banana & passionfruit cake

Quinoa & coconut chia bircher, banana, macadamia GF | VG

Assorted pastries

Banana pancakes, fresh berries, yoghurt, honeycomb GF

## Beverages

Crave coffee, Origin teas

Assorted 'Freshly squeezed' juices...

# Health & Wellbeing



Can be served individually or in addition to any of the breakfast menus for \$4.00 per item

Acai berry smoothie, blueberries, banana, cashew milk, Manuka honey, cocoa nibs GF I VG

Apple & passionfruit Bircher muesli, goji berries, hazelnut granola, poached seasonal fruit V

Almond milk rice pudding, Manuka honey, cinnamon, vanilla poached fruit GF I VG

Pear, mint, apple, mandarin salad, tapioca pearls GF I VG

Quinoa, sumac roasted cherry tomatoes, baby spinach, 63 degree free range egg GF I V

Apple, celery, kale, ginger breakfast juice V

Fresh cold press juice bar GF I VG

Wheatgrass shot (\$5.00 per serving) V

# Plated & Buffet Style

Price per person from \$18.00

Please select 2 patisserie items to start & 1 savoury item as the main

Fruit platters to be included across both style menus

Any additional items may be added from \$5.50 per item/person

## Savoury Items

Sourdough crostini, smashed avocado, heirloom tomatoes, Persian feta  
V

Eggs Benedict tart, smoked salmon, seasonal greens

Fried eggs, homemade tomato bean cassoulet, sourdough crumb,  
potato rosti V

Pulled pork, bacon, egg slider, tomato relish

Capsicum paprika frittata, chorizo, tomato herb salsa, labneh GF

Scrambled eggs, roasted field mushroom, wilted spinach, trellis  
tomatoes, sourdough V

Croque Monsieur

Home smoked salmon kedgeree, spiced rice, quail eggs DF | GF

Truffled mushroom crepes, Gruyere gratinee V



Nasi Goreng, bacon & pork fried rice, egg DF | GF

Polenta, sautéed mushrooms, kale, caramelised onion, poached free  
range egg GF | V

## Patisserie Items

Selection of fresh cut seasonal fruits

Assorted pastries

Quinoa & coconut chia bircher, banana, macadamia GF | VG

Banana bread French toast, roast banana, mascarpone, pecan crumble  
V

Banana pancakes, fresh berries, yoghurt, honeycomb GF

Toasted brioche, muscatel syrup, macerated berries, whipped  
mascarpone V

Brekky bars; shredded coconut, pepitas, sunflower seeds, sultanas,  
dried apricots V

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff  
VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free



## Patisserie Items (cont.)

Fresh croissants, Pepe Saya butter, raspberry jam V

Pain au chocolat V

Lemon polenta cake GF | V

Orange, walnut, carrot muffins V

Greek yoghurt, seasonal poached fruit, mountain hazelnut granola,  
puffed wild rice GF available

Individual banana or passionfruit cake V

## Barista Coffee

Price available upon request

Espresso cart sustainable coffee, teas, chai, hot chocolate

Including coffee machine, coffee, milk, sugar & barista