

European
CATERING



Breakfast Menu



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

George Bernard Shaw

Stand Up Style

Price per person from \$18.00 (3 items per person/selection of 4)

Savoury can also be added from \$4.00 per item

Patisserie can also be added from \$5.00 per item

Savoury

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

Mushroom ricotta tartlet, 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 egg **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 \$6.00 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 pressed juice GF I VG

Vitality: Organic beets, organic carrots, pear, oranges, ginger, lemon GF I VG

100% Organic: Celery, pear, lime, ginger GF I VG

Plated & Buffet Style

Price per person from \$22.00

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 \$6.00 per item/person

Savoury Items

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

Eggs Benedict tartlet, 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