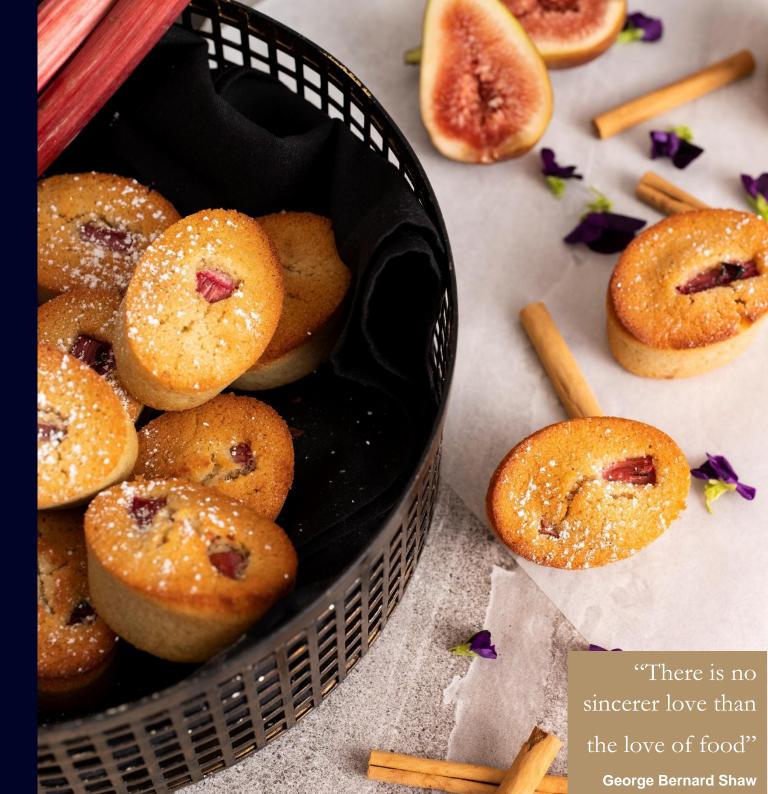




# Breakfast Menu



# Stand Up Style

Price per person from \$20.00 (3 items per person/selection of 4)

Savoury can also be added from \$4.20 per item

Patisserie can also be added from \$6.00 per item



### Savoury

Sourdough crostini, smashed avocado, heirloom tomatoes,

Persian feta V

Mushroom ricotta tartlet, caramelised onion ∨

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 I GF

#### Patisserie

Brekky bars - Shredded coconut, pepitas, sunflower seeds, sultanas, dried apricots

Pain au chocolat

Lemon polenta cake GF

Orange, walnut, carrot muffins GF

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

Individual banana & passionfruit cake

Quinoa & coconut chia bircher, banana, macadamia GFIVG

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  $\lor$ 

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

Pear, mint, apple, mandarin salad, tapioca pearls GFIVG

Quinoa, sumac roasted cherry tomatoes, baby spinach, 63 degree free range egg  $\operatorname{GFIV}$ 

Apple, celery, kale, ginger breakfast juice ∨

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



Sourdough crostini, smashed avocado, heirloom tomatoes, Persian feta

Eggs Benedict tartlet, smoked salmon, seasonal greens

Fried eggs, homemade tomato bean cassoulet, sourdough crumb, potato rosti  $\lor$ 

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 ∨

Croque Monsieur

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

Truffled mushroom crepes, Gruyere gratinee V



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

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

#### Patisserie Items

Selection of fresh cut seasonal fruits

Assorted pastries

Quinoa & coconut chia bircher, banana, macadamia GFIVG

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

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  $\lor$ 

### Patisserie Items (cont.)

Fresh croissants, Pepe Saya butter, raspberry jam V

Pain au chocolat V

Lemon polenta cake GFIV

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

