

MENU
Breakfast Menu

Continental Breakfast 1

Selection of mini muffins
Selection of mini pastries such as:
Mini pain au chocolat, Mini apple lattices, Mini cherry lattices
Mini custard and sultana scrolls, Mini passionfruit pastry

Continental Breakfast 2

Selection of mini muffins
'Breakfast quiche' - mini bacon and egg quiche
Freshly baked croissants with butter and jams
Seasonal fresh fruit platter

Continental breakfast 3

Selection of mini muffins
Freshly baked croissants with butter and jams
Seasonal fresh fruit platter
Toasted muesli or Bircher muesli Fruit yoghurt

Buffet Breakfast

Scrambled or poached free range eggs
Bacon
Sausages
Baked tomatoes
Mushrooms with rosemary
Toast
Freshly baked mini croissants and mini pastries
Seasonal fresh fruit platter

Stand Up Breakfast

'Breakfast quiche' - mini bacon and egg quiche
Croque Monsieur - bite-size thick toasted sandwich of ham and mozzarella with Gruyere Mornay
Mini knot roll with smoked salmon, cream cheese and dill
Selection of mini pastries and mini muffins
Mushrooms with rosemary on wooden forks
Gourmet breakfast sausages on wooden forks
Seasonal fresh fruit skewers with yoghurt dip

Formal Plated Breakfast

Platters of mini pastries and mini muffins set on the table for arrival

Individual seasonal fresh fruit plate set at each place

Please select one of the following to then be served:

Scrambled eggs, smoked salmon and salmon roe on toasted brioche

Eggs Benedict with smoked salmon or ham on toasted brioche

Poached egg, oven roasted tomatoes and provolone cheese on bruschetta with basil oil

Scrambled egg, bacon, oven roasted tomato, mushrooms and toast

Grilled Haloumi cheese with whole poached tomato, fresh herbs, marinated mushrooms and toast

Croque Madame - thick toasted sandwich of ham and mozzarella with Gruyere Mornay, topped with a fried egg

Fresh and Healthy Breakfast

Fresh display of seasonal fresh fruit

Cashew, coconut and dried apricot protein balls

Acai, berry, granola, and yoghurt tubs

Almond, banana, date muffin, (dairy free) (GF) (sugar free) (Veg)

Flourless mini orange cakes and orange jaffa cakes (VEG) (GF) (Dairy free)

Mini brioche with smoked ocean trout & horseradish cream

Beverage - Option 1

Freshly squeezed orange juice

Ruby grapefruit juice

Mineral water

Coffee and a selection of tea

Beverage - Option 2

Fresh lemon and ginger tea served warm

Chilled cardamom coffee

Ruby grapefruit juice

Freshly squeezed orange juice

Mineral water

Coffee and a selection of tea

Juice Bar

We will supply blender + citrus juicer

Fresh fruit smoothies

Fresh fruit frappe

Freshly squeezed OJ and pink grapefruit

Barista Bar

Espresso coffee machine with barista

Served with full cream, lite, soy, almond milk with raw sugar

Tea, loose leaf, choose between vintage or contemporary tea service

Breakfast, Broken Orange Pekoe, Earl Grey, Assam, fresh mint/orange rind, Camomile, Ruby Heart

Berry iced Tea, fresh ginger