



Breakfast



Networking Breakfast

\$36 per person

Please select six options

Three cold and three hot.

Stand up service of hot and cold items including:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Spring or infused water

Add further cold or hot selections to your package \$6 per person, per item.

Cold

Chef's selection of Danish v

Pot-set yoghurt, berry compote and coconut granola gf v

Homemade Swiss bircher muesli, oats, natural yoghurt, fruit and honey v

Açaí pot with strawberry, blueberry and puffed quinoa gf nf v

Goat's cheese, caramelised onion and artichoke tartlet nf v

Buckwheat pikelets with whipped double cream and strawberry jam nf v

Seasonal fruit cups with Greek yoghurt and honey gf nf v

Hot

Scrambled eggs and smoked salmon on sourdough nf

Smoked ham, parmesan béchamel and gruyère cheese toastie nf

Paprika-spiced omelette, homemade baked beans and chorizo gf

Chef's selection of gourmet sweet muffins v

Breakfast slider: egg, bacon, cheese and tomato sauce on a brioche bun nf

Double smoked ham and cheese croissant nf

Tomato and cheese croissant nf v

Grilled halloumi, sweet potato hash and avocado bruschetta v

Stadium Plated Breakfast

\$38 per person

Please select one hot plated item

Preset share items on the table:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Spring or infused water
- Chef's selection of Danish and croissant
- Preserves
- Sliced seasonal fruit

Alternating upgrade available at \$6 per person.

Hot

Ham and cheese omelette, chipolata, hash brown, grilled tomato, olive oil and sea salt gf nf

Classic eggs benedict with English muffin, ham, chives, poached egg, hollandaise sauce and blistered cherry tomatoes nf

Scrambled egg, toasted sourdough, bacon rashers, sautéed thyme mushroom and grilled roma tomato nf

Scrambled egg, smoked salmon, dill hollandaise, multigrain bread and charred asparagus

Buttermilk pancakes, macerated strawberries, bacon, maple syrup and Chantilly cream nf

Smashed avocado, poached egg, maple-glazed bacon, goat fetta, tomato and toasted sourdough nf

Grilled halloumi, homemade hash brown, spinach, dukkha, mushroom, poached egg and spiced kale aioli v



Buffet Breakfast

\$39 per person

Station serviced as a buffet including:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Spring or infused water

Cold

Bakery basket - Chef's selection of Danish and croissant v

Preserves, butter, Vegemite v

Stewed seasonal fruit vg v

Chef's selection of flavoured yoghurt v

Sliced seasonal fruit vg v

Homemade bircher muesli gf v

Hot

Grilled breakfast chipolatas gf nf

Hash browns gf nf

Grilled tomatoes, olive oil, sea salt and thyme df gf nf vg v

Crispy bacon rashers df gf nf

Sautéed mushrooms, thyme and butter gf nf v

Scrambled eggs gf nf