



BREAKFAST

\$36 PER PERSON

PLEASE SELECT SIX OPTIONS

Three cold items and three hot items

STAND UP SERVICE OF HOT AND COLD ITEMS INCLUDING:

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

ADD FURTHER HOT AND COLD SELECTIONS TO YOUR PACKAGE

- \$6 per person, per item

NETWORKING BREAKFAST

COLD

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**

Caramelised onion and mushroom quiche **NF V**

Buckwheat pikelets with whipped double cream and strawberry jam **NF V**

Seasonal fruit cups with Greek yoghurt and honey **GF NF V**

Chef's selection of Danish **V**

Chef's selection of gourmet sweet muffins **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**

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**

\$38 PER PERSON

PLEASE SELECT ONE HOT PLATED ITEM

PRESET SHARED 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

- \$6 per person

PLATED BREAKFAST

Breakfast enchiladas, Mexican scrambled eggs, chorizo, salsa, cheese, sour cream, blistered tomato **NF**

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, sunny side up egg, maple-glazed bacon, goat fetta, tomato and toasted sourdough **NF**

Potato and onion rosti, grilled asparagus, mushroom, confit vine tomato, poached eggs, hollandaise sauce*
NF GF V

**max. 250 for soft poached egg*

\$39 PER PERSON

STATION SERVICED AS A BUFFET INCLUDING:

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

BUFFET BREAKFAST

COLD

Bakery basket - Chef's selection of Danish and croissant **V**

Preserves, butter, Vegemite **V**

Chef's selection of mini sweet muffins **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**