



BREAKFAST ITEMS

breakfast rolls with Bacon, egg & cheese – @ \$9ea
vegetarian breakfast rolls - egg, mushroom, cheese, grilled tomato, sautéed spinach – @ \$9
grilled breakfast burrito filled w. bacon, scrambled egg, beans, salsa and cheese @ \$10 ea
scrambled egg, spinach & smoked salmon tartlets @ \$9 ea (vegetarian option available)
breakfast toasties- bacon egg and cheese or tomato, spinach egg and cheese @ \$9 ea.
Ham & cheese croissants, vegetarian tomato, cheese & avocado croissants @ \$9 ea
Big brekkie burger – beef patty, bacon, egg, cheese, hash brown @ \$12 ea
Smashed avo on grilled sourdough @ \$9ea

Fruit platters @ \$85 ea – feeds up to 20 guests
Fruit salad bowls @ \$120 platter of 20 bowls
Bircher muesli bowls@ \$120 platter of 20 bowls
Coconut chia, berry and honey toasted oat bowls @ \$120 platter of 20 bowls
Granola, fruit & yoghurt bowls@ \$120 platter of 20 bowls

Wholemeal berry, apple & banana muffins @ \$80 platter of 20 pieces
House baked chocolate chunk & macadamia cookies@ \$80 platter of 20 pieces
gluten-free chocolate macadamia brownies@ \$80 platter of 20 pieces
gluten-free mixed berry & orange almond friands @ \$85 platter of 20 pieces
Banana bread with whipped maple butter @ \$80 platter of 20 pieces
Platter of plain and chocolate croissants @ \$90 platter of 20 pieces
Platter of Danish pastries and custard scrolls @ \$90 platter of 20 pieces

bottled water @ \$3.5 ea bottled juice @ \$5.5ea
Brewed coffee & tea station @ \$80 up to 30 guests, \$100 up to 40 guests, \$140 up to 75 guests – includes biodegradable cups & spoons, full cream and soy or oat milk

Breakfast buffet

\$40 p/person - \$900 minimum cost

Platters of fresh seasonal fruits, Greek and coconut yoghurt, poached prunes, berry compote, granola, nuts, seeds and honey toasted oats

Plain and chocolate croissants, house baked muffins

bacon, scrambled eggs, breakfast sausages, grilled mushrooms, grilled tomatoes, hash browns, home style baked beans.