

**BREAKFAST/BRUNCH**

**Continental Breakfast**

**$80 per person**

**Minimum 15 pax**

**Gluten free and vegan an extra $2 per person**

**All dietaries can be accommodated**

Creamy Greek yoghurt pot with fruit compote, granola, toasted coconut and berries (GF)

Ham and cheese croissant

Pesto Florentine croissant (V)

Mixed mini muffins

Mixed mini Danishes

Seasonal fruit platter

**Add Breakfast sliders for an extra $10 each**

**Bacon, egg and HP sauce sliders/Grilled haloumi, egg and tomato jam slider (v)**

**BRUNCH GRAZING**

**$100 per person**

**Minimum 15 pax**

**All dietaries can be accommodated**

Assorted breads with condiments for toasting

Hot Selection

Eggs benedict, double smoked ham, baby spinach, poached egg, citrus hollandaise

*Smoked salmon additional $2 per person*

Souffle style frittata with ricotta, fetta, Swiss brown mushroom, kale

Crispy streaky double smoked bacon

Herb and garlic roasted mushrooms

Oven roasted balsamic basil tomatoes

Sweet potato, cheddar and spring onion bubble & squeak

Cold Selection

Chai bircher pots with Greek yogurt, mango and passion fruit compote

Seasonal fruit salad with a passionfruit dressing

Selection of assorted mini danishes and croissants

Mini banana and coconut muffins

Mini pancakes drizzled with maple & strawberry salsa

**SIT DOWN PLATED**

**$80 per person**

**Minimum 15 pax**

**All dietaries can be accommodated**

Poached eggs on English muffin, crispy streaky bacon, oven baked tomato, sautéed baby spinach, sweet potato bubble and squeak, citrus hollandaise

Fruit plates with bush honey Greek yoghurt for the table

Breakfast Petit four selection for the table

**FRESH SQUEEZED OJ, DELUXE TEA SELECTION, FRESH ROASTED COFFEE, FILTERED WATER**

$16 per person