



BREAKFAST

(V) Vegetarian
(GF) Gluten Free
(LAC) Lactose Free

A LIGHT START \$25 PER GUEST

Chilled fruit juices
Whole fruit, sliced seasonal melons and berries
Low fat fruit yoghurts, house made granola
Healthy cereals with a choice of soy, skim or full cream milk
Freshly baked croissants, Danish pastries and assorted muffins, served with preserves, honey and butter
Freshly brewed coffee and assorted teas

A RUNNING START \$29 PER GUEST

Chilled fruit juices
Whole fruit, sliced seasonal melons and berries
Low fat fruit yoghurts, house made granola
English muffin, fried egg, sausage pattie and cheddar cheese
Healthy cereals with a choice of soy, skim or full cream milk
Freshly baked croissants, Danish pastries and assorted muffins, served with preserves, honey and butter
Freshly brewed coffee and assorted teas

GRAB N' GO \$33 PER GUEST

Chilled fruit juices
Low fat fruit yoghurts, house made granola
Smoked salmon and King Island brie croissant
English muffin, smoked bacon and egg
Scrambled egg, fresh tomato salsa and cheese burrito
Freshly baked croissants, Danish pastries and assorted muffins
Freshly brewed coffee and assorted teas

BREAKFAST BUFFET

*All buffets are designed
for a minimum of 35 guests.*

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THE REASON TO WAKE UP BREAKFAST \$36 PER GUEST

Chilled fruit juices
Sliced seasonal melons and tropical fruits
Low fat fruit yoghurts, house made granola
Healthy cereals, choice of soy, skim or full cream milk
Freshly baked croissants, Danish pastries and muffins, served with preserves, honey and butter
Fluffy scrambled eggs
Smoked bacon
Country beef sausage
Hash browns
Sautéed mushrooms
Baked beans
Selection of fresh breads
Freshly brewed coffee and assorted teas

HEALTHY BUFFET BREAKFAST \$38 PER GUEST

Chilled fruit juices
Strawberry and banana smoothies
Low fat fruit yoghurts, house made granola
Sliced seasonal melons and tropical fruits
Healthy cereals, choice of soy, skim or full cream milk
Freshly baked croissants, Danish pastries and assorted muffins, served with preserves, honey and butter
Spinach and ham quiche
Chicken sausage
Slow roasted tomatoes with thyme
Sautéed Portobello mushrooms
House made baked beans
Selection of fresh breads
Freshly brewed coffee and assorted teas

ASIAN BUFFET BREAKFAST \$42 PER GUEST

Chilled fruit juices
Sliced seasonal melons and tropical fruits
Low fat fruit yoghurts, house made granola
Healthy cereals, choice of soy, skim or full cream milk
Assorted steamed dim sum
Congee
Rice porridge, chicken and century egg, Chinese dough fritters and pickled vegetables
Select one:
Nasi Goreng
Indonesian fried rice, fried egg and chicken satay
or
Gulai Ayam
Malaysian chicken curry and roti bread
Freshly brewed coffee and assorted teas

BREAKFAST ENHANCEMENTS

Enhancements must be ordered with a breakfast buffet, for the entire group and are priced per guest

CONGEE Rice porridge, chicken and century egg, Chinese dough fritters and pickled vegetables	\$10/ GUEST
PANCAKES Freshly cooked pancakes with your choice of topping: seasonal fruit, caramelised bananas, strawberries, maple syrup	\$11/ GUEST
EGG STATION (LIVE) Omelette, choose your own filling from a selection of fresh produce. Eggs boiled, poached or fried	\$13/ GUEST
HONEY BAKED HAM (Minimum 25 guests) Roasted leg ham, mustards, brioche	\$17/ GUEST

PLATED BREAKFAST MENU OPTIONS

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PRE-SET ON TABLE

\$42 PER GUEST

Chilled juices

Freshly baked croissants, Danish pastries
and assorted muffins served with preserves,
honey and butter

Freshly brewed coffee and assorted teas

Choose one plated meal
(additional \$3.50 for alternate serve):

STAR BREAKFAST

Breakfast sausage, crispy bacon,
creamy scrambled eggs, truss tomato,
hash browns and sourdough bread

FETA AND SPINACH OMELETTE (V)

Feta cheese, wilted spinach, truss tomato
and hash browns

SPINACH, FETA AND SUNDRIED TOMATO QUICHE (V)

Truss tomato and hash browns

EGGS BENEDICT

Freshly poached eggs, English breakfast muffins,
shaved leg ham, hollandaise sauce

GRILLED LAMB CHOPS

(Additional \$4 per guest)

Poached eggs, toast, wilted spinach,
truss tomato and hash brown

QUESADILLA

Smashed avocado, cheese, ham, fried egg,
sour cream, corn and tomato salsa