

Breakfast



Menu 1 and 2 inclusive of napkins.

Menu 3 and 4 inclusive of biodegradable plates, cutlery, napkins, buffet linen and staff.

Menu 5 inclusive of crockery, cutlery, napkins and staff.

Minimum charge 30 adults. Less than 50 adults will incur a staffing charge.

<p>1. 'Grab and Go' 18 Freshly baked croissants with leg ham and cheese (vo) Selection of sweet muffins (v) House made muesli, berry compote, served in individual bio cups (v)</p> <p>2. 'Grab and Go' 21 Bacon and egg tartlets (vo) Double cheese and spring onion scrolls (v) Assorted Danish pastries (v) Fresh fruit kebabs (gf)(v)</p> <p>3. Buffet Service 25 Grilled short rasher bacon (gf) Creamy scrambled eggs (gf)(v) Grilled tomatoes topped with cheese (gf)(v) Baked beans (v) Croissant with butter and preserves (v)</p> <p>4. Buffet Service 32 Grilled short rasher bacon (gf) Chipolatas Creamy scrambled eggs (gf)(v) Grilled tomatoes (gf)(v) Sautéed mushrooms with fresh herbs (gf)(v) Sliced fresh fruit platter (gf)(v) Freshly baked croissants (v) Selection of sweet muffins (v) Selection of toasts and preserves (v)</p>	<p>5. Plate Service 37 Pre-set – each table Basket of freshly baked pastries (v) Sliced fresh fruit platter (gf)(v) Hot Plate Creamy scrambled free range egg, feta and chives (gf)(v) Smoked bacon (gf) Slow roasted tomato with evoo (gf)(v) Sourdough (v) Avocado smash (gf)(v) Braised beans with smoked paprika and tomato (v)</p> <p>Optional Extras</p> <p>Boxed cereal and milk (v) 2.50 Fresh fruit, whole (gf)(v) 2.50 Fruit kebab (gf)(v) 5 Grilled field mushrooms, sea salt, black pepper (gf)(v) 5 Hash brown (v) 3 Housemade toasted granola (gf)(v) 5 Seasonal fresh fruit platter (gf)(v) 6</p> <p>Beverages</p> <p>Bottled water (600 ml) 2.50 Bottled juice (500 ml) 5 Tea and coffee - percolated 3.60</p>
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