

# breakfast/brunch menus

## Continental Breakfast



[minimum 20 guests,  
served plated or buffet style]

seasonal fruits & fresh berries  
selection of cereals  
gourmet danish pastries  
petit parchment fruit muffins  
assorted fruit and natural yoghurts  
iced water, chilled orange juice,  
pressed plunger coffee, teas & infusions



## Breakfast Canapés

[minimum 20 guests, max 2 hour duration,  
stand-up waiter service]

gourmet danish pastries  
petit parchment fruit muffins  
handmade prosciutto & provolone  
croissants  
cherry tomato, opal basil & chevre flan  
soft scrambled egg & bacon tartlette  
corn & brie fritters w avocado salsa  
passionfruit yoghurt, dried fruit & muesli trifle  
shots  
iced water, chilled orange juice,  
pressed plunger coffee, teas & infusions

## Plated Breakfast

[maximum 3 hour duration - seated]

Cold  
[table platters]  
flaky french croissants  
w hanks jam & unsalted butter  
selection of parchment fruit muffins  
Cold  
[individually plated]  
seasonal fruits & fresh berries  
w leatherwood honey yoghurt  
Hot  
[individually plated, please select one]  
soft scrambled eggs w grilled bacon,  
balsamic trellis tomatoes, field mushrooms,  
merguez sausage & toasted organic  
ciabatta  
tasmanian smoked salmon  
w steamed baby spinach, soft scrambled  
eggs  
& toasted english muffins  
zucchini, fetta & mint fritters  
w roasted vine tomatoes & english spinach  
warm spanish omelette  
w chorizo, flat leaf parsley, mushrooms