

BREAKFAST



CUISINE ON CUE

• EVENT CATERING •

BREAKFAST

PLATED BREAKFAST

Minimum of 20 guests required.

TO START

Served on a station or on platters to each table

Frosted Danish collection

Banana bread, butter

Date, walnut slice (gf)

Coconut yoghurt, granola, compote (vg df gf)

Petite savoury croissant - ham, cheese, relish

Petite savoury croissant - spinach, cheese, piccalilli (v)

Roast vegetable frittata, caramelised onion, spinach (gf v)

Freshly sliced seasonal fruit

MAIN COURSE

Scrambled egg, balsamic baked tomato, avocado gloss, warm loaf (v)

Waffle, calvados parfait, caramelized apple, florals pretty (v)

Macadamia pesto scramble, seared asparagus, persian feta, Vienna bread, bay oil (v)

Smoked ham hock, poached egg, manchego relish melt, watercress

Poached eggs, bacon, Roma tomato, field mushroom, nigella seed soldier

Avocado crush, hash brown, cherry tomato, warm olive bread (v)

Stockyard rump, poached egg, bush tomato relish, pecorino croutons

Courgette corn fritter, local haloumi, heirloom tomato radish refreshment (v)

Eggs benedict - poached egg, smoked salmon, spinach puree, muffin, hollandaise

Ocean trout, pancetta shards, asparagus, scrambled egg, caviar (gf)

Pork belly, poached egg, spinach, gentleman's relish (gf)

ADDITIONAL

Freshly brewed coffee, traditional and herbal teas

Premium orange juice

Sparkling mineral water

V vegetarian | VG vegan | GF gluten free | DF dairy free

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

BREAKFAST

BUFFET BREAKFAST

Minimum of 20 guests required. Includes chafing dishes and all serving equipment.

COLD ITEMS

Frosted Danish collection (v)

Seasonal sliced fruit selection (gf df vg)

HOT ITEMS

Smoked rindless bacon (gf)

Chipolata, butter shine (gf)

Scrambled eggs, chives (gf v)

Sauteed button mushrooms, Italian parsley (gf v)

Roasted tomato, thyme citrus olive oil (gf df v)

ADDITIONAL

Freshly brewed coffee, traditional and herbal teas

Premium orange juice

Sparkling mineral water

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STAND UP BREAKFAST

Minimum of 20 guests required. Designed to be set on a station for guests to help themselves.

COLD ITEMS (SELECT 2)

- Frosted Danish collection (v)
- Coconut yoghurt, granola, compote (gf df vg)
- Seasonal sliced fruit selection (gf df vg)
- Sweet mini muffin (v)
- Cinnamon spiced banana bread (v)

HOT ITEMS (SELECT 3)

- Maple bacon, scrambled egg slider
 - Bacon, gruyere, egg tartlet
 - Corn fritter, coriander, tomato salsa (v)
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ADDITIONAL

- Freshly brewed coffee, traditional and herbal teas
- Premium orange juice
- Sparkling mineral water

V vegetarian | VG vegan | GF gluten free | DF dairy free

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READY TO IMPRESS YOUR GUESTS?

Contact us for a quote today

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