

SEASONAL STAND UP MENUS AUTUMN-WINTER

light

\$28 per person

granola, fruit and yoghurt shooters
chicken chipolata rolls
smoked salmon and ricotta turnovers
pancetta, spinach and egg tartlets
apple muesli muffins
miniature ham and cheddar croissants
fresh sliced seasonal fruit
chilled orange and apple juice
sparkling mineral water
coffee and selection of tea

continental

\$27 per person

granola, fruit and yoghurt shooters
baked ham, swiss meat loaf and cheese selection
croissants, breakfast rolls and danish pastries
chocolate bread
butter, preserves and honey
fresh sliced seasonal fruit
chilled orange and apple juice
sparkling mineral water
coffee and selection of tea



SEASONAL MENU AUTUMN-WINTER

plated

\$34 per person

select one of the following:

zucchini, leek and herb frittata, chicken and basil chipolatas, asparagus and roast tomato coulis

roast bacon, potato and egg hash, grilled mild chorizo, tomato and mushroom

scrambled egg, cheddar cornbread, honey cured ham, field mushroom and evoo roast tomato

baked egg, roast capsicum, tomato, pork sausage chachouka and casalinga sourdough

traditional breakfast – scrambled egg, bacon, tomato, savoury muffin and chipolatas

nasi goreng fried rice, steamed ginger, spring onion snapper, vegetable and egg white broth

additional selections

extra \$3 per person

beef fillet medallion, potato hash, pancetta wrapped asparagus, field mushroom and charred corn salsa

poached egg, spinach and damper bun, smoked salmon, asparagus and saffron hollandaise

inclusive selections

granola, fruit and yoghurt shooters

croissants, danish and apple muesli muffins

fresh sliced seasonal fruit

chilled orange and apple juice

sparkling mineral water

coffee and selection of tea



SEASONAL MENU AUTUMN-WINTER

buffet

\$36 per person

granola cereals, fruit salad and yoghurts
croissants, breakfast rolls and danish pastries
baked ham, swiss meatloaf and cheese selection
butter, preserves and honey
fresh sliced seasonal fruit
chilled orange and apple juice
sparkling mineral water
coffee and selection of tea

hot dishes

roast streaky bacon
lightly scrambled eggs
chicken chipolatas
sauteed herb potatoes
grilled field mushroom
slow roasted roma tomatoes, cafe de paris butter

additional selections

baked pancetta eggs	\$4.5
colcannon potato	\$4
baked beans and chorizo	\$3.5
fresh herb frittata	\$4.5
gammon steaks (80g)	\$5.5
sirloin steaks (80g)	\$7.5
fresh fruit salad juice	\$5
orange, carrot, celery and apple juice	\$5
seasonal fresh fruit smoothie	\$5

