



BREAKFAST

(minimum 30 guests)

All breakfast menus are inclusive of “from our bakery”, freshly brewed coffee, selection of teas, chilled orange and apple juice.

From our bakery

Mini butter croissant
Selection of mini continental Danish pastries
Assorted seasonal petite muffins
Home baked rolls with potted preserves

CONTINENTAL SET MENU

Selection of cereals with full cream, skim and soy milk
Sliced tropical fruit platter with local seasonal berries

per person \$28.50

CONTINENTAL BUFFET

Traditional Bircher muesli
Selection of cereals with full cream, skim and soy milk
Sliced tropical fruit platter with local seasonal berries
Selection of poached peaches, pears and plums
Shaved leg ham, smoked ocean trout, sliced Edam cheese, Roma tomatoes and asparagus

per person \$30.00



BREAKFAST continued

(minimum 30 guests)

All breakfast menus are inclusive of “from our bakery”, freshly brewed coffee, selection of teas, chilled orange and apple juice.

EVERYDAY SET MENU

Please select one item

Traditional Bircher muesli

Selection of cereals with full cream, skim and soy milk

Selection of fruit yoghurts and vanilla yoghurts

Selection of poached peaches, pears and plums

Sliced tropical fruit platter with local seasonal berries

per person \$34.00

From the pan

Please select one item

Lamb cutlet, crispy bacon served with a poached egg, hash brown and field mushroom on sour dough toast

Chorizo sausage omelette with cherry tomato salsa, asparagus and sautéed spinach and a hash brown

Egg Benedict served with steamed asparagus, black forest ham, wilted spinach, beef sausage and creamy hollandaise sauce

Bacon and egg pie served with chicken chipolata, mushroom ragout, semi dried Roma tomato and béarnaise sauce

Scrambled eggs with chopped chives on toasted English muffin, honey ham, cherry tomato confit, field mushroom

Eggs en Cocotte with tomato and tarragon sauce, crispy bacon, breakfast sausage, asparagus and a hash brown



BREAKFAST continued

(minimum 30 guests)

All breakfast menus are inclusive of “from our bakery”, freshly brewed coffee, selection of teas, chilled orange and apple juice.

AUSTRALIAN BUFFET

per person \$39.00

Sliced tropical fruit platter with local seasonal berries
Selection of fruit and vanilla yoghurts
Selection of cereals with full cream, skim and soy milk
Traditional Bircher muesli
Shaved leg ham, sliced Edam cheese, Roma tomatoes and asparagus
Cold smoked ocean trout, Spanish onions, cream cheese and capers

From the bakery

Freshly baked Bunya nut and sea parsley damper bread
Mini butter croissants, continental Danish pastries and seasonal petite muffins
Home baked rolls and brioche with potted preserves, Rosella jelly

From the pan

Lamb cutlets marinated with lemon myrtle, oven dried tomatoes
Scrambled eggs with ocean trout and chives
Beef eye medallions with mountain pepper béarnaise sauce
Crispy bacon rashers, gourmet chipolata sausages and golden hash browns
Field mushrooms and rich tomato baked beans



BRUNCH

(minimum 30 guests)

Menu includes freshly brewed coffee, selection of teas, chilled orange, pineapple and tomato juice. Available between 9:30am and 11:30am.

BRUNCH BUFFET

Selection of vanilla and fruit yoghurts
Fresh fruit skewers with passionfruit coulis

Cold selection

Caesar salad station
Roasted vegetable salad with apple balsamic dressing
Pineapple and cashew nut coleslaw
Traditional potato and egg salad
Sliced ham and ocean trout platters served with condiments
Australian cheese platter served with homemade bread rolls

Hot selection

Eggs Benedict with Hollandaise sauce
Vegetarian nasi goreng
Chicken pad Thai and rice noodle
Beef medallion with onion jam and red wine jus
Spinach and ricotta agnolotti with roma tomato and basil sauce
Rosemary and garlic roasted potatoes
Crispy bacon rashers
Panache of seasonal vegetables

Mini pastry selection

New York cheese cake
Mini butter croissant
Selection of continental Danish pastries
Seasonal petite muffins
Continental bread

per person \$46.00