

BREAKFAST

CONTINENTAL BREAKFAST SET MENU

\$22.00 PER PERSON

Includes Fresh Orange and Pineapple Juices

Sliced Tropical Fruit Platter with Local Seasonal Berries

Mini Chocolate Croissant

Mini Brioche and Rum Raisin Buns

Assorted Soft Centre Mini Muffins

Continental Breakfast Rolls with Potted Preserves and Honey

Assorted Cereal

Freshly Brewed Coffee and a Selection of Teas

CONTINENTAL BREAKFAST BUFFET

\$23.00 PER PERSON

Includes Fresh Orange and Pineapple Juices

Sliced Tropical Fruit Platter with Local Seasonal Berries

Selection of Poached Fruits (Peaches, Pears and Plums)

Selection of Muesli and Cereals with Full Cream, Low Fat and Soy Milk

Shaved Leg Ham, Sliced Edam Cheese, Basil Infused Sliced Roma Tomatoes served with Sourdough Bread

From The Bakery

Old Fashion Almond Croissant

Croissants

Pineapple Danish

Apple Puff Turnover

Assorted Soft Centre Muffins

Continental Breakfast Rolls with Potted Preserves and Honey

Freshly Brewed Coffee and a Selection of Teas

(minimum 30 guests)

EVERYDAY BREAKFAST SET MENU

\$29.50 PER PERSON

Includes Freshly Baked Homemade Breakfast Pastries, Fresh Orange, Tomato and Pineapple Juices

Starters (please select one item)

Assorted Cereals with Full Cream, Low Fat or Soy Milk
 Selection of Fruit and Vanilla Yoghurts
 Selection of Poached Fruit (Peaches, Pears and Plums)
 Sliced Tropical Fruit Platter with Local Seasonal Berries

From the Pan (please select one item)

Scrambled Eggs with Tasmanian Smoked Salmon on Toasted Croissant with Asparagus, Pesto Oven Roasted Roma Tomato, Grilled Eye Bacon and Sautéed Button Mushrooms
 Traditional Eggs Benedict with Crisp Rosemary Potatoes, Grilled Chicken Sausages, Slow Roasted Tomatoes
 Swiss Cheese and Chive Omelette on Creamed Spinach served with Honey Leg Ham, Hash Brown Potatoes, Oven Roasted Roma Tomato with Mediterranean Herbs
 Baked Field Mushroom with Fresh Herb Scrambled Eggs, Grilled Lamb Cutlet and Chipolata Sausage, with Tomato and Onion Salsa
 Poached Eggs on Sourdough Bread, White Onion Sauce with Crisp Pancetta, Creamy Brie Cheese, Sautéed Asian Greens with Tomato
 Vegetable Frittata on Potato Rosti, Tomato Compote, Sausage and Bacon Kebab

From The Bakery

Continental Breakfast Rolls and Croissants with Potted Preserves and Honey

Freshly Brewed Coffee and a Selection of Teas.

BUSINESS BREAKFAST SET MENU

\$28.50 PER PERSON

Includes Fresh Orange, Tomato and Pineapple Juices

Starters (please select one item)

Cereals and Muesli served with Full Cream, Low Fat and Soy Milk

Sliced Tropical Fresh Fruit Platter with Local Seasonal Berries

Shaved Leg Ham, Sliced Edam Cheese, Basil Infused Sliced Roma Tomatoes served with Sourdough Bread

Homemade Bircher Muesli with Seasonal Fruit and Toasted

Hot Breakfast (please select one)

Poached Egg served with Field Mushroom and Spinach, Roma Tomato, Diced Fried Potato with Bacon, Onion and Fresh Herbs

Breakfast Fillet Steak topped with a Fried Egg, Braised Tomatoes and Button Mushrooms, Asparagus and Hollandaise Sauce

Cheese and Mushroom Omelette and Chorizo Sausage Skewer with Chilli Beans and Crisp Pancetta

Roasted Vegetable Frittata with Ham, Chicken Sausages, Tomato filled with Creamed Corn and Asparagus

Eggs Florentine with Eye Bacon, Beef Chipolatas, Grilled Roma Tomato and Hash Brown Potatoes

Roasted Mediterranean Vegetables on Turkish Bread with Tomato Hollandaise

From The Bakery

Continental Breakfast Rolls, Croissants and small Brioche Buns with Potted Preserves and Honey

Freshly Brewed Coffee and a Selection of Teas

BUILD YOUR OWN BREAKFAST SET MENU

\$31.00 PER PERSON

Includes Fresh Orange, Tomato and Pineapple Juices

Starters (please select two items)

- Sliced Tropical Fruit Platter with Local Seasonal Berries
- Trio of Tropical Melon in Cinnamon Syrup
- Blended Mango and Passionfruit Energy Drinks
- Selection of Fruit and Vanilla Yoghurts
- Cereals and Muesli served with Full Cream, Low Fat or Soy Milk

From the Pan (please select one item)

- Buttermilk Pancakes with Caramelised Bananas in Pepper Syrup with Toasted Macadamia Nuts
- Creamy Scrambled Eggs with Italian Parsley and Tomato
- Poached Eggs on Shaved Ham with English Muffin and Béarnaise Sauce
- Grilled Lamb Cutlets on Pan Seared Field Mushrooms and Tomatoes
- Roasted Bacon, Grilled Chipolatas, Sautéed Potatoes and Fried Onions with Rosemary
- Egg and Vegetable Frittata, Wilted Spinach, Sun Dried Tomato, Honey and Mustard Chicken Sausage
- Traditional Breakfast: Scrambled Eggs, Eye Bacon, Chipolata Sausages, Roma Grilled Tomato, Hash Brown Potato, Asparagus
- Mini Fillet Mignon on Sautéed Potato, Poached Egg and Crisp Pancetta with Slow Roasted Tomato Compote

From The Bakery

- Freshly Home Baked Croissants
- Old Fashion Almond Croissants
- Raisins Scrolls
- Selection of Soft Centre Muffins
- Delicious Summer Chocolate Butter Cake

Freshly Brewed Coffee and a Selection of Teas

AUSTRALIAN BREAKFAST BUFFET

\$31.50 PER PERSON

Includes Fresh Orange and Pineapple Juices

Sliced Tropical Fruit Platter with Local Seasonal Berries

Trio of Tropical Melon in Cinnamon Syrup

Blended Mango and Passionfruit Energy Drinks

Selection of Fruit and Vanilla Yoghurts

Cereals and Muesli served with Full Cream, Low Fat and Soy Milk

Shaved Leg Ham, Sliced Edam Cheese, Basil Infused Sliced Roma Tomatoes served with Sourdough Bread

Cold Smoked Salmon with Onions, Capers and Port Salute

From the Pan

Buttermilk Pancakes with Caramelised Bananas in Pepper Syrup with Toasted Macadamia Nuts

Creamy Scrambled Eggs with Italian Parsley and Tomatoes

Poached Eggs on Leg Ham with Turkish Bread and Béarnaise Sauce

Fillet Steak on Pan Seared Field Mushrooms in Herb Butter

Roasted Bacon and Grilled Chipolatas

Sautéed Potatoes and Fried Onions with Rosemary

From The Bakery

Pain au Chocolat , Croissants, Brioche Buns and Mini Danish

Assorted Mini Soft Centre Muffins

Continental Breakfast Rolls served with Potted Preserves and Honey

Freshly Brewed Coffee and a Selection of Teas

(minimum 50 guests)

AUSTRALIAN STAND UP BREAKFAST BUFFET

MORNING TEA BUFFET

\$29.50 PER PERSON

Starter

Freshly Chilled Juices including Orange, Pineapple, Tomato and Apple
Selection of Fruit and Vanilla Yoghurts

Cold Items

Toasted Macadamia Nut Bircher Muesli
Chocolate Hazelnut Delicious Mini Cake
Apple Turnover
Mini Fruit Danish Pastries
Smoked Salmon Mountain Bread Roulade
Trio of Tropical Melon on Peppered Sour Cream and Lime
California Roll with Sweet Rice, Fruit and Coconut

Hot Items

Continental Bacon, Double Brie and Tomato Relish in Panini Bread
Chipolatas wrapped in Puff Pastry
Lightly Scrambled Eggs with Chives and Tomato
Fresh Tomato and Bacon Quiche
Grilled Salmon on Buttered Spinach

Freshly Brewed Coffee and a Selection of Teas

Hot and Cold Items can be served either buffet or banquet style.

(minimum 30 guests)